

TEASERS

CRAB CAKES

Topped with our homemade mustard sauce 18.99

FRIED CALAMARI

Lightly dusted, flash fried & served with sweet Thai chili sauce 12.99

SIGNATURE SHRIMP GF

Seasoned steamed shrimp, chilled & served with Golden Rule's famous homemade mustard sauce 12.99

BUFFALO SHRIMP

Lightly fried shrimp hand tossed in our homemade mild buffalo sauce. Served with our homemade ranch dipping sauce 15.79

TUNA WONTONS*

Sashimi grade yellowfin tuna piled on fried wontons and drizzled with our homemade ponzu & spicy mayo, topped with seaweed salad 15.49

SOUP OF THE DAY 7.79

CONCH FRITTERS

Served with our homemade mustard sauce 14.99

MUSSELS

Fresh black mussels steamed with garlic, wine and topped with truffle parmesan 13.99

BLACKENED SEARED TUNA

Topped with spicy mayo & a side of ponzu sauce 13.99

CONCH CEVICHE* GF

Freshly diced conch with diced onions, bell peppers, cucumbers, tomatoes, celery, and key lime juices, served with tortilla chips 15.29

SMOKED FISH DIP

Served with sliced jalapenos, banana peppers, capers, fresh tortilla chips & roasted corn pico de gallo 12.29

**OYSTERS ON THE ½ SHELL* GF

Freshly shucked ½ dozen Gulf or Bluepoint oysters served with crackers, homemade cocktail sauce & lime SEASONAL PRICE

WINGS (6)

Served with blue cheese or ranch dressing, celery and tossed in your choice of sauce. Buffalo, BBQ, Honey Sriracha 11.99

SALADS

MEDITERRANEAN SALAD GF

Chopped romaine with tomatoes, red onions, kalamata olives, cucumber, red pepper, pepperoncini & feta cheese, served with a feta Greek vinaigrette 10.99 whole, 4.49 half, 17.99 add protein

DEBBIE'S DRUNKEN SAILOR SALAD GF

Mixed greens, tomatoes & cucumbers topped with drunken cranberries, candied walnuts & goat cheese, served with a champagne vinaigrette 12.99 whole 5.29 half, 19.99 add protein

CAESAR SALAD

Chopped romaine, croutons & parmesan cheese served with a creamy Caesar dressing 10.49 whole, 3.99 half, 17.49 add protein

HOUSE SALAD

Chopped romaine, red onion, grape tomatoes, and croutons with your choice of dressing 10.49 whole, 3.99 half, 17.49 add protein

TOP OFF YOUR SALAD WITH ONE OF THESE PROTEINS:

Chicken / Mahi / Salmon / Snapper / Shrimp / Tuna

DRESSINGS: Champagne vinaigrette, Balsamic vinaigrette, 1000 Island, Ranch, Greek feta vinaigrette, Honey Mustard, Caesar & Blue Cheese

FRIED FAVORITES

All Fried Favorites served with Fries & Coleslaw

CARIBBEAN FRIED CONCH

Lightly breaded cracked conch fried to perfection and served with our homemade cocktail sauce 18.99

FRIED SHRIMP

Hand breaded shrimp, lightly fried & served with cocktail sauce 16.29

COCONUT SHRIMP

Succulent shrimp dipped in a coconut batter, lightly fried & served with a tropical dipping sauce 15.49

FRIED FISH

Delicately hand battered and fried, served with tartar sauce Snapper 18.99 Mahi 15.99

**FRIED OYSTERS

Freshly shucked Gulf oysters, lightly dusted & fried, served with our homemade cocktail sauce 15.99

CAPTAIN JEFF'S SAMPLER

Can't decide, get your favorites fried 2 Conch fritters, 2 fried shrimp, 2 coconut shrimp & fried mahi 24.99



SANDWICHES

Sandwiches are served with fries and can be made as a wrap. Add cheese to any sandwich. American, Swiss, Cheddar & Provolone add 1.29

LOBSTER BLT

Steamed lobster, topped with apple wood smoked bacon, lettuce, sliced tomato and spicy mayo on a brioche roll, served with sweet potato fries 26.99

MAHI REUBEN

Grilled or blackened mahi smothered with Swiss cheese & thousand island dressing, served on toasted seeded rye bread 18.99
Reuben - topped with sauerkraut
Rachel - topped with coleslaw
Raquel - topped with mango slaw

**SHRIMP & OYSTER PO BOY

Golden fried shrimp & oysters on a hoagie roll stuffed with sweet potato fries, lettuce, tomatoes & tartar sauce 15.99

GROUPE SANDWICH

Blackened, grilled or fried grouper with lettuce, tomato, onion, spicy tartar & your choice of cheese on a brioche bun 21.99

FISH SANDWICH

Golden fried, grilled or blackened with crisp romaine, tomato, onion & tartar sauce on a brioche bun
Mahi 17.99 Snapper 19.99

COURTNEY'S MESS

Golden fried snapper smothered with American cheese, caramelized onions, tartar sauce, lettuce & sliced tomatoes served on home style white toast 21.99

LOBSTER ROLL

A classic North-East favorite prepared with Maine Lobster on a New England Style roll, served with sweet potato fries 22.79

LOBSTER GRILLED CHEESE

Your classic grilled cheese with a twist...stuffed with goat cheese & Florida lobster meat, served in a bowl of lobster bisque 19.99

PLANTAIN CRUSTED CHICKEN

Topped with our roasted corn pico de gallo, sliced avocado & spicy mayo, served on a brioche bun 15.99

MR. B'S BURGER

Our special blended beef burger cooked to your desire, with your choice of cheese, lettuce, tomato, onion and mayo, served on a brioche bun 14.99

PLANT BASED BURGER

A Beyond Meat burger cooked to your desire, topped with avocado, lettuce, tomato and onion served on a brioche bun 14.99

ENTREES

CRAB STUFFED LOBSTER

A butterflied Florida lobster tail stuffed with blue crab meat, mozzarella cheese and lobster bisque. Served with sauteed spinach & garlic mashed potatoes 32.99

LEMON BUTTER SNAPPER GF

A snapper fillet sauteed on a sizzling skillet, drizzled with a lemon butter sauce, & topped with capers, served with steamed broccoli & sweet potato mash 24.99

BLACKENED SALMON GF

Fresh blackened Bakkafrost salmon served with garlic mashed potatoes and steamed broccoli 18.99

HONEY SRIRACHA SALMON

Grilled Bakkafrost salmon seasoned and glazed with our honey sriracha glaze, served with a side salad & asparagus 19.99

CAJUN PASTA

Fettuccini topped with spinach, asparagus, mushrooms & your choice of blackened shrimp or chicken served with a creamy Cajun goat cheese sauce and garlic toast 19.99

SHRIMP & SCALLOP SCAMPI

Fettuccine pasta tossed with shrimp, bay scallops and our scampi sauce, served with garlic toast 18.99

BLACKENED ALFREDO

Fettuccine pasta tossed in fresh alfredo sauce and drizzled with balsamic glaze, served with garlic toast and topped with your choice of blackened mahi, shrimp, chicken or salmon 18.99

TACOS

3 flour tortillas stuffed with blackened, fried or grilled Mahi 16.99 / Shrimp 17.79 / Snapper 18.99

Choose your taco style:

CLASSIC TACOS

Topped with roasted corn pico de gallo, cheddar cheese & cabbage slaw, drizzled with spicy mayo

TIKI TACOS

Topped with goat cheese, spring mix, roasted corn pico de gallo, spicy mayo & champagne vinaigrette

TROPICAL TACOS

Topped with mango slaw

WHOLE FRIED SNAPPER

Whole fresh snapper golden fried, served on a bed of garlic mashed potatoes with a side of steamed broccoli SEASONAL PRICE

MANGO MAHI GF

Delicious mahi blackened and topped with our mango slaw, served over a bed of rice 17.99

SHRIMP N' GRITS

Deliciously creamy grits topped with blackened shrimp, bacon & mushrooms 15.99

CAJUN SHRIMP N' GRITS

A Cajun twist on our shrimp & grits... sauteed shrimp & sausage made in our delicious tomato based sausage gravy served over a bed of creamy grits 16.99

TUNA OR SALMON POKE BOWL*

Sashimi grade tuna or salmon served with sticky rice, diced cucumbers, seaweed salad, avocado, purple cabbage, spicy mayo & sriracha. 17.99

FIESTA SHRIMP GF

Grilled shrimp served over a bed of rice, drizzled with our homemade cilantro aioli and topped with our pico de gallo 17.29

BABY BACK RIBS

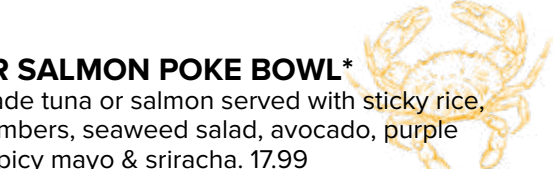
Slow roasted, seasoned with a homemade brown sugar dry rub then brushed with our in house smokey BBQ sauce, served with fries & coleslaw Half rack 18.99

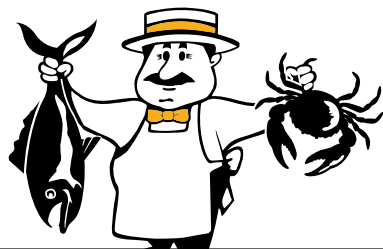
CILANTRO CHICKEN GF

A char-broiled chicken breast, drizzled with a homemade cilantro aioli, served with red beans & rice topped with our homemade pico de gallo 16.99

STONE CRABS (IN SEASON) GF

Fresh Florida stone crab claws, served with Golden Rule's famous homemade mustard sauce and coleslaw SEASONAL PRICE



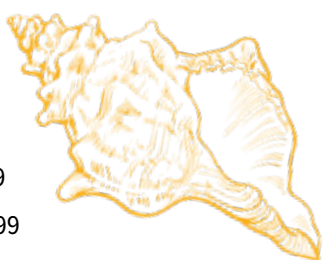


GOLDEN RULE SEAFOOD

MARKET AND RESTAURANT

SIDES

- STEAMED BROCCOLI** 3.49 GF
- GRILLED ASPARAGUS** 3.49 GF
- SAUTEED SPINACH & MUSHROOMS** 3.49 GF
- BRUSSELS SPROUT** 3.49 GF
- FRIES** 2.99
- SWEET POTATO FRIES** 3.29 GF
- SWEET MASHED POTATOES** 2.99 GF
- GARLIC MASHED POTATOES** 2.99 GF
- LOADED MASHED POTATOES** 4.99 GF
- COLESLAW** 2.29
- RICE** 2.29 GF
- RED BEANS** 2.29 GF
- GRITS** 2.99 GF
- SIDE HOUSE SALAD** 3.99
- SIDE CAESAR SALAD** 3.99



DESSERTS

- KEY LIME PIE**
A South Florida classic...deliciously creamy key lime pie with a crunchy graham cracker crust. 6.99
- BERRY COBBLER**
Seasonal Berries served over our warm butter cake and topped with vanilla cream. 8.99
- SALTED CARAMEL CHEESECAKE**
A creamy blend of classic and sea salted caramel cheesecake 7.89
- BROWNIE SKILLET**
A rich homemade chocolate chip brownie topped with chocolate chip cookie dough then baked in a cast iron skillet and topped with vanilla ice cream, whipped cream and then more chocolate.
This is the ULTIMATE sharable dessert 10.99
- MISSISSIPPI MUD PIE**
Chocolate & coffee deliciousness...coffee mousse in an Oreo crust topped with chocolate 7.99



(GF) Gluten Free

** THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

18% gratuity is added to parties of 6 or larger

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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COCKTAILS

MARGARITAS

- GRANDE TIKI MARGARITA**
Patron Silver Tequila, freshly squeezed lime juice & agave nectar topped with Grand Marnier liqueur 15
- MANGO MARGARITA**
Milagro Silver Tequila, fresh lime juice & Réal Mango purée 12
- JALAPENO MARGARITA**
Tanteo Jalapeno Tequila, diced jalapenos, freshly squeezed lime juice & agave nectar 13
- STRAWBERRY MARGARITA**
Milagro Silver Tequila, freshly muddled strawberries, agave nectar & freshly squeezed lime juice 12
- PINEAPPLE PASSION MARGARITA**
Milagros Silver Tequila, pineapple juice, passion fruit puree, freshly squeezed lime juice & agave nectar 12
- CLASSIC MARGARITA**
El Jimador Tequila, fresh lime juice, agave nectar 11

MOJITOS

- GUAVA MOJITO**
Diplomatico Reserva Exclusiva Rum, simple syrup, mint leaves, freshly squeezed lime juice & guava puree, topped with club soda, served on the rocks 12
- COCONUT MOJITO**
RumHaven Coconut Rum, simple syrup, mint leaves, cream of coconut, freshly squeezed lime juice, topped with club soda, served on the rocks 11
- MANGO MOJITO**
Flor De Cana White Rum, simple syrup, mint leaves, freshly squeezed lime juice & Réal mango purée, topped with club soda, served on the rocks 11
- BLUEBERRY MOJITO**
Stoli Blueberi Vodka, simple syrup, mint leaves, freshly squeezed lime juice & blueberries, topped with club soda, served on the rocks 11
- CLASSIC MOJITO**
Flor De Cana White Rum, simple syrup, mint leaves & freshly squeezed lime juice, topped with club soda, served on the rocks 10

SIGNATURE COCKTAILS

- MILE MARKER 141**
Diplomatico Reserva Exclusiva Rum, RumHaven Coconut Rum, guava & passion fruit puree topped with club soda. 12
- BLOODY MARY**
With a Golden Rule twist including our Signature Shrimp, hot sauce, Old Bay & Stoli Vodka 13
- STRAWBERRY BASIL COOLER**
Stoli Strasberi Vodka, fresh Basil, fresh muddled strawberries topped with citrus soda 10
- BLACKBERRY BOURBON LEMONADE**
Woodford Bourbon, Real blackberry purée, fresh lemon juice & simple syrup served over ice 12
- HENDRICK'S LEMONADE**
Hendrick's Gin, lemon juice, simple syrup & soda water 11
- WATERMELON BASIL MARTINI**
Watermelon Basil Grey Goose Vodka, muddled fresh basil & fresh squeezed lime juice 12
- CUCUMBER DILL-LICIOUS**
Crop Organic Cucumber Vodka, muddled cucumbers, fresh lime juice, agave nectar, garnished with sliced cucumber and dill 9

- THE PAMELA**
Patron Silver Tequila and grapefruit juice, lime & triple sec, garnished with rosemary & salted rim 13
- OLD FASHIONED**
Woodford Bourbon, bitters & orange zest, stirred & served on the rocks 10
- GUAVA MIMOSA**
LaMarca Prosecco & guava puree 8
- ELDERFLOWER MULE**
Stoli Vodka, elderflower liquor, muddled blackberries & fresh lime juice, topped with Elderflower tonic water 11
- THE STOLI MULE**
Stoli Vodka & fresh lime juice, topped with ginger beer 9

- TRIPLE BERRY SANGRIA**
With freshly muddled strawberries, blackberries & blueberries, topped with blackberry brandy 15
- WHITE CITRUS SANGRIA**
Packed with citrus...oranges, lemons & limes, topped with Kettle One Botanical Peach & Orange Blossom Vodka 15

FROZEN DRINKS

PINA COLADA 11 STRAWBERRY DAIQUIRI 11 MARGARITA 11

BEER

BOTTLES

- CORONA 5
- MILLER LITE 4
- PERONI 6
- BLUE MOON 6
- RED STRIPE 5
- BUDWEISER 4
- MICHELOB ULTRA 5
- COORS LIGHT 4
- SAMUEL ADAMS BOSTON LAGER 5
- HEINEKEN N/A 6
- VEZA SUR SOUTH COAST IPA 6
- HIGH NOON SELTZER 6

DRAFT

- WYNWOOD LA RUBIA 8 11
- WYNWOOD POP'S PORTER 8 11
- WYNWOOD FATHER FRANCISCO 8 11
- WYNWOOD LACES IPA 8 11
- FUNKY BUDDHA FLORIDIAN 7 10
- CIGAR CITY JAI ALAI 8 11
- VICTORY GOLDEN MONKEY 8 11
- BUD LIGHT 6 8
- YUENGLING 6 8
- STELLA ARTOIS 7 10
- VEZA SUR MANGOLANDIA 7 10
- HEINEKEN 7 10

WINE LIST

- TIZIANO, PINOT GRIGIO, *FRULI, ITALY* 7 24
- MASO CANALI, TRENTINO PINOT GRIGIO *ITALY* 10 35
- CASTELLO DEL POGGIO, MOSCATO, *ITALY* 7 24
- STARBOROUGH, SAUVIGNON BLANC, *NEW ZEALAND* 8 27
- WHITEHAVEN WINES, SAUVIGNON BLANC *MARLBOROUGH, NEW ZEALAND* 11 38
- CLOS DE BOIS, MERLOT 7 27
- LA MARCA, PROSECCO *NAPA* 10 30
- MARK WEST, CHARDONNAY, *CALIFORNIA* 8 27
- STAGS' LEAP WINERY, CHARDONNAY, *NAPA VALLEY* 13 43
- WILLAMETTE VALLEY VINEYARDS, VALLEY RIESLING, *WILLIAMETTE VALLEY, OREGON* 9 29
- FLEUR DE MER ROSÉ, *CÔTES DE PROVENCE* 10 31
- CLOS DE BOIS, CHARDONNAY, *CALIFORNIA* 7 24
- ACACIA, PINOT NOIR, *CARNEROS* 13 43
- MARK WEST, PINOT NOIR, *CALIFORNIA* 8 27
- CLOS DE BOIS, CABERNET SAUVIGNON, *CALIFORNIA* 7 24
- LOUIS MARTINI, CABERNET SAUVIGNON, *SONOMA COUNTY* 9 34
- DON MIGUEL GASCON, MALBEC, *ARGENTINA* 7 24