

SHAREABLE APPETIZERS

Begin your meal with one of our delicious appetizers, generous enough to share.



HURRICANE CRAB DIP

Signature house recipe of crab meat, sweet red and green peppers, onions and tomatoes in a creamy cheese dip. Served with freshly fried tri-colored tortilla chips. 10.95

CRAB CAKES

Prepared with chunks of crabmeat and served with homemade datil tartar sauce. *Datil style crab cakes also available* 10.95

CHICKEN QUESADILLA

Dice grilled chicken breast blended with Monteray Jack cheese. Served with sour cream and mango salsa. 9.95

PEEL & EAT SHRIMP (HOT OR COLD)

Half a pound of shrimp, served with lemon and your choice of horseradish or cocktail sauce. 12.95

MAHI FINGERS

Strips of Mahi fillet lightly breaded and fried to perfection. Served with tartar sauce. 10.95

WHITE CHEDDAR CHEESE BITES

Freshly made white cheddar cheese curds lightly breaded and deep-fried to a golden brown. 7.95

COCONUT SHRIMP

A sweet taste of the tropics! Six jumbo shrimp hand-breaded in coconut and lightly fried. Served with fresh pineapple chutney. 9.95

HURRICANE SHRIMP

Sweet Pink Shrimp lightly breaded and tossed in a creamy chili thai sauce. 10.95



SOUPS AND SALADS FARM FRESH

NEW ENGLAND CLAM CHOWDER

Traditional, loaded with clams and potatoes. Cup 3.95 / Bowl 6.95

MINORCAN CLAM CHOWDER @

Spicy red chowder with potatoes, clams, vegetables and datil peppers. Cup 3.95 / Bowl 6.95

HURRICANE SEAFOOD CHOWDER

A blend of our New England and Minorcan Clam Chowders but with a whole lot more seafood! Cup 4.95 / Bowl 7.95

CAESAR SALAD

Fresh romaine lettuce mixed with our homemade caesar dressing, parmesan cheese and croutons. 7.95

HURRICANE SALAD

Crisp baby greens topped with cherry tomatoes, cucumbers, onions, croutons and shredded cheddar jack chesse. 6.95

SEAFOOD SALAD STUFFED AVOCADO

Seasoned shrimp and crab salad stuffed into fresh avacado. 14.95

HOUSE MADE SALAD DRESSINGS

Ranch, Bleu Cheese, Italian, Balsalmic Vinaigrette, Caesar, Hurricane Ginger, Oil & Vinegar.

FULL MENU AVAILABLE TO GO

INCLUDES LUNCH & DINNER, PLUS COCKTAILS!
All Orders Are Individually Packaged.

CALL (904) 280-7766 TO ORDER TAKEOUT

DINNER MENU

Thanks for joining us. We're taking precautions over and above CDC guidelines to insure your safety. We hope you enjoy and come back soon! Don't forget we also do take-out and delivery!

PATTY'S WINGS HOUSE SPECIALTY

Ten fresh jumbo wings. Choose between a variety of dry rubs and sauces. 12.95 Dip, celery and carrot sticks. Add 1.00.

SAUCES

Terriyaki
Parmesan Garlic
Honey BBQ
• Buffalo Blue

Cheese

Cajun Ranch

c) Medium)) Hot)) Datil Mango))) Datil

) Mild

DRY RUBS

DRI RODO

Lemon Pepper Caribbean Jerk



HOLD'EMS

GREAT BURGERS*

Choice half pound burgers, hand-made and char-broiled to order. Served on a buttery Brioche bun with lettuce, tomato and onion. Served with french fries or onion rings. Add avocado, \$1.

HAMBURGER Char-grilled and cooked to order. 9.95

ALL AMERICAN CHEESEBURGER Choice of American, swiss, cheddar, jack or provolone. 10.95 **BACON CHEESEBURGER** Choice of cheese and maple smoked thick slice bacon. 11.95

HAWAIAN HAM AND CHEESE

Quarter pound of smoked ham with swiss and cheddar cheese on top of buttered Texas toast. Served with onion rings. 11.95

TURKEY CLUB

Shaved Hickory-smoked turkey and crisp thick-cut Bacon on three slices of buttered and toasted Italian bread. Covered with with garlic mayo, and topped with leaf lettuce and thin-cut vine Ripened tomatoes Served with fresh-fried Idaho potato chips tossed in our Hurricane Seasoning. 11.95

AVOCADO BACON CHICKEN SANDWICH

Avocado, Applewood smoked bacon and tender grilled chicken atop a buttery toasted brioche bun served with hurricane chips. 11.95

FRIED MAHI SANDWICH

Golden fried tender Mahi pieces piled high on a brioche bun topped with lettuce and homemade tartar sauce. 12.95

DINNER ENTREES

ISLAND POT ROAST

Tender roast beef, baby carrots, garlic whipped mashed potatoes in an island style gravy. 12.95

TERIYAKI GRILLED CHICKEN

Served with rice and veggies 16.95

PATTY'S CRAZY CRAB CAKES

Three crab cakes fried or sautéed, with more crab than cake. Served with Floribbean Rice and coleslaw. *Datil style crab cakes also available* 18.95

COCONUT SHRIMP

Fresh local catch jumbo shrimp dipped in panko coconut breading and fried crisped golden brown. Served with homemade pineapple chutney with Floribbean rice and fresh vegetables. 18.95

FISH & CHIPS

White flakey Cod loins lightly breaded and fried golden. Served with fries and coleslaw. 16.95

FRIED SHRIMP BASKET

Wild caught, lightly breaded fried jumbo shrimp served with french fries and coleslaw. 17.95

DOWN SOUTH SHRIMP & GRITS Grilled shrimp served over cheddar cheese

grits topped with fresh scallions, diced tomatoes and bacon, then drizzled with our roasted garlic red pepper cream sauce. 18.95

GRILLED MAHI

Served with Floribbean rice or garlic mashed potatoes and fresh veggies. 19.95

SEAFOOD COMBOS

SHRIMP BOIL

An Oyster Creek tradition! One pound of wildcaught shrimp, Andouille sausage, corn on the cob and potatoes tossed in garlic butter and Hurricane seasoning. 22.95

LOWCOUNTRY BOIL

A platter of steamed shrimp, crawfish, clams, mussels, oysters, andouille sausage, corn and potatoes. 34.95

FRIED SEAFOOD PLATTER

A combination of fried shrimp, crab cake and mahi. Served with fries and coleslaw. 24.95

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

