



HURRICANE PATTY'S

STARTERS



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. 14.95

MAHI MAHI BITES

Strips of Mahi fillet lightly breaded and fried to perfection. Served with Key lime tartar sauce. 13.95

LAKE GEORGE GATOR BITES

A half pound of triple tenderized gator tail served blackened or fried with Cajun ranch. 15.95



SALADS

HURRICANE SALAD

Crisp baby greens topped with tomatoes, cucumbers, croutons, and shredded cheddar jack cheese. 9.95

ISLAND CHEF SALAD

Sliced ham, turkey, boiled egg, avocado, bacon, Swiss and cheddar cheese, tomatoes, and cucumber over gathered greens with your choice of dressing. Topped with caribbean jerk seasoning. 16.95



CHEESE QUESADILLA

A blend of cheddar and Monterey jack cheese. Served with sour cream and salsa. 8.95
Add Shrimp 5.95, Add Chicken 4.95.

FRIED PICKLES

Kosher Dill pickle chips lightly breaded and fried with zesty dipping sauce. 9.95

WHITE CHEDDAR CHEESE BITES

White cheddar cheese curds lightly breaded and deep-fried to a golden brown. 9.95

CARIBBEAN NACHOS

Fresh-fried tri-colored tortilla chips topped with nacho and cheddar-jack cheese, black beans, tomatoes, green onions, and jalapeños. 10.95.
Add Shrimp 5.95, Add Chicken 4.95.



HURRICANE SHRIMP

A generous portion of shrimp lightly breaded and tossed in a creamy chili Thai sauce. 13.95

PEEL-N-EAT SHRIMP

Half a pound of shrimp served hot or chilled with lemon and your choice of drawn butter or cocktail sauce. 14.95



SOUPS

NEW ENGLAND CLAM CHOWDER

Traditional, loaded with clams and potatoes.
Cup 4.95 / Bowl 7.95

MINORCAN CLAM CHOWDER

Spicy red chowder with potatoes, clams, vegetables and datil peppers.
Cup 5.95 / Bowl 8.95

CUBAN BLACK BEAN SOUP

Flavored with datil andouille sausage and cumin. Topped with cheese, sour cream, tomatoes, and scallions. Cup 4.95 / Bowl 7.95

HURRICANE SEAFOOD CHOWDER

A blend of our New England and Minorcan Clam Chowders with a splash of garlic, shrimp, and fresh catch. Cup 6.95 / Bowl 9.95



CAESAR SALAD

Fresh romaine lettuce mixed with our homemade Caesar dressing, parmesan cheese and croutons. 9.95

SEAFOOD SALAD STUFFED AVOCADO

One whole vine ripened Haas avocado stuffed with seasoned shrimp and crab salad. 16.95

AHI TUNA SALAD

Sushi grade tuna tossed with baby mixed greens and Ginger soy Dressing 16.95

HOUSE MADE SALAD DRESSINGS

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

ADDITIONS

Jerked Chicken Breast 6.95, Six Jumbo Shrimp 8.95, Salmon 12.95, Mahi 13.95

HURRICANE PATTY'S

ENTRÉES



FISH AND CHIPS

A large portion of North Atlantic Cod beer battered and lightly fried. Served with French fries, hushpuppies, slaw, Key Lime tartar sauce and lemon. 19.95

ISLAND POT ROAST

Tender roast beef, baby carrots, celery, red onion, and roasted garlic mashed potatoes served in an island style gravy. 18.95

CHICKEN TENDERS

Lightly breaded and fried. Served with french fries. 12.95

GRANNY'S MEAT LOAF

Slow baked meat loaf on a bed of garlic mashed potatoes topped with a mushroom gravy. 16.95

BALSAMIC GLAZED GRILLED CHICKEN

Two tender chicken breasts painted with balsamic glaze, char-grilled, and served on a bed of Floribbean rice with fresh vegetables. 18.95

FRIED SHRIMP BASKET

Lightly breaded and fried to a crispy golden brown. Served with French fries, hushpuppies and our home-made cocktail or tartar. 23.95

DOWN SOUTH SHRIMP AND GRITS

Grilled shrimp served over smoked gouda cheese grits topped with fresh scallions, diced tomatoes, and bacon, then drizzled with our roasted garlic red pepper cream sauce. 21.95



SEAFOOD PASTA

Shrimp, fish, clams, mussels, and mushrooms in a white wine cream sauce tossed with Cavatappi. 21.95

PASTA & CLAM SAUCE

Baby clam meat simmered in Basil Garlic white wine sauce and tossed with shredded Parmesan Cheese and Fettuccine. 18.95



OFF THE HOOK

Served with Floribbean rice and fresh veggies. MAHI 22.95, GROPER 26.95, FRESH CATCH 24.95

SUN DOWNER SALMON

Atlantic salmon pan-seared and topped with Key lime Pussers Rum glaze. Served with Floribbean rice and chef's seasonal veggies. 19.95

PATTY'S CRAZY CRAB CAKES

Crab cakes fried, seared, or blackened, with more crab than cake. Served with Floribbean rice and coleslaw. 21.95

NEW YORK STRIP STEAK

14 ounce hand-cut Black Prime Angus steak, served with mashed potatos and veggies. 23.95



PASTAS

FETTUCCINE ALFREDO

Parmesan cheese, heavy cream, and garlic over Fettuccine. 16.95 Add Shrimp 5.95, Add Chicken 4.95.

RAGIN' CAJUN

Andouille sausage and chicken in a red pepper cream sauce over Cavatappi. 19.95
Add Shrimp 5.95.



BLACK BEAN & JERK CHICKEN RICE BOWL

16.95

TERIYAKI PINEAPPLE TUNA POKE BOWL

18.95

BOWLS

KEY LIME SHRIMP BOWL

17.95



SEAFOOD BOILS

SHRIMP BOIL

An Oyster Creek tradition! One pound of wild-caught shrimp, Datil Andouille sausage, corn on the cob and potatoes tossed in garlic butter and Hurricane seasoning. 24.95

LOWCOUNTRY BOIL

A platter of shrimp, clams, mussels, oysters, Datil Andouille sausage, corn, and potatoes. 38.95