



Appetizers

CONCH FRITTERS

Caribbean Queen Conch, Peppers, Onions, Spices, Breaded, and Fried. Served with Caribbean Island Sauce. \$16

JERK CHICKEN EMPANADAS

Shredded Chicken, Jamaican Jerk Spice, Onion, and Bell Pepper. Served with Caribbean Island Sauce. \$12

SPICY TUNA DIP

Smoked Tuna, Capers, Onions, Mayonnaise, and Spices. Served with Naan Dippers. \$14

SHRIMP & CRAB DIP

Lump Crab Meat and Cajun Shrimp, Cream Cheese, and Parmesan Cheese. Served with Naan Dippers. \$15

CHEESE CURDS

Wisconsin Curds Breaded and Fried. Served with Marinara. \$11

CALAMARI

Rings and Tentacles Lightly Breaded, Seasoned, and Fried. Served with Marinara and Remoulade. \$14

kids \$10 each

CHICKEN TENDERS

GRILLED CHICKEN
with Asparagus

ALFREDO

CHEESEBURGER

Soup & Salads

BEACH BODY

Salad Blend, Micro Greens, Couscous, Crumbled Feta, Red Onion, Crispy Lardons, Chili Lime Pepitas, and Grilled Chicken Breast. Served with Raspberry Balsamic Vinaigrette. \$16

MEDITERRANEAN COASTAL PASTA SALAD

Bowtie Pasta, Seafood Medley Tossed in Pesto. Served on top of Caesar Salad with, Sun Dried Tomatoes, Marinated Artichokes, Roasted Red Pepper, Kalamata Olives, and Parmesan Cheese with Balsamic Glaze. \$18

ST. JOHN BAY

Salad Blend with Cucumbers, Sun Dried Tomatoes, Sun Dried Fruit Medley, Feta Cheese, Grilled Shrimp, topped with Citrus Vinaigrette. \$16

CLASSIC CAESAR

Baby Romaine, Parmesan Cheese, and Croutons. Served with Caesar Dressing. \$12
Add On - Grilled Shrimp or Grilled Chicken. \$7

GUMBO

Chicken, Andouille, Shrimp, and Okra. Served Over White Rice. \$6 Cup / \$14 Bowl

ETOUFFEE

Crawfish and Shrimp with Celery, Bell Pepper, Onion, and Cajun Spices. Served Over White Rice. \$18

Sandwiches

BLACKENED FISH

Redfish Filet on Gambino Roll. Served with Lettuce, Tomato, and Remoulade Sauce. \$18

SEARED AHI TUNA *

Ahi Tuna Steak Lightly Seared with Blackening Seasoning, Lettuce, and Tomato. Served with Lemon Aioli on Potato Bun. \$18

GRILLED CHICKEN

Grilled Chicken Breast, Lettuce, Tomato, Onion, and Pickle. Served on a Potato Bun. \$15 / *Fried \$16

CHEESEBURGER *

Tri-Blend Ground Beef Patty, LTOP, and American Cheese. Served on a Potato Bun. \$16

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Entrées

ADMIRAL'S FILET *

10oz Filet, Topped with a Burgundy Mushroom Demi-Glace.
Served with Horseradish Mashed Potatoes and Asparagus. \$52 | Oscar Style +\$10

DELMONICO RIBEYE *

16oz Cut Ribeye, Seasoned and Grilled to Your Taste, and Topped with an Herb Butter.
Served with Horseradish Mashed Potatoes. \$48

BLACKENED REDFISH

Blackened Redfish. Served Over Dirty Rice and Shaved Brussels. \$26

GROUPER FILET

Blackened or Grilled, Pan Seared and Topped with Lemon Beurre Blanc Sauce. Served with Asparagus and Gouda Grits. \$33

ROASTED PORK TENDERLOIN

Fork Tender Roasted Pork Tenderloin with a Pineapple Glaze. Served with Smoked Gouda Cheese Grits & Shaved Brussel Sprouts. \$32

SOUTHERN CRAB CAKES

Lump Crab Meat Blended with Yellow Bell Peppers, Sweet Onions, Spices, and Pan Seared. Served with Hollandaise, Asparagus, and Horseradish Mashed Potatoes. \$38

FISH & SHRIMP BASKET

Deep Fried Grouper and Gulf Shrimp. Served with Steak Cut Fries, Hushpuppies, and Coleslaw. \$28

Pastas

DUCK & SAUSAGE

Roasted Duck Breast, Andouille Sausage, Diced Tomatoes, Green Onions, Spicy Garlic Butter Sauce, and Linguini. \$22

SHRIMP SCAMPI

Sauteed Shrimp in White Wine, Lemon Garlic Butter, Diced Tomatoes, Green Onions, and Linguini Pasta. \$20

BAYOU CAJUN PASTA

Andouille Sausage, Shrimp, Crawfish Tails, Diced Tomatoes, Bell Peppers, and Scallions, tossed with Linguini in a Cajun Cream Sauce. \$22

CHICKEN ALFREDO

Grilled Chicken Breast on top of Linguini Alfredo. \$19

PASTA MARINARA

Linguini Pasta with Marinara Sauce. \$14
Add-Ons Each \$7

Grilled Chicken / Grilled Shrimp / Andouille Sausage

PASTA AGLIO E OLIO

Sauteed Garlic, Tomatoes, Fresh Basil, Scallions, and Linguini tossed in Olive Oil. \$15
Add Shrimp or Grilled Chicken \$7

Sides

SHAVED BRUSSELS

ASPARAGUS

DIRTY RICE

WHITE RICE

STEAK CUT FRIES

CHEESE GRITS

SMOKED GOUDA

HORSERADISH
INFUSED
MASHED POTATOES

SMALL
HOUSE / CAESAR
SALAD

Desserts

BANANAS FOSTER BREAD PUDDING
\$8

KEY LIME PIE
\$8

BASQUE CHEESECAKE
Filled with Mixed Berry Compote \$10

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

All prices listed reflect cash payment. A 3.5% fee will be applied to credit card transactions. Groups of 10 or more will be subject to a 20% gratuity.

