

OUR SHELLFISH SIDE

SPECIALTY BAKED OYSTERS 13

8 Baked Oysters, choose from:
Rockefeller · Garlic Parmesan · Casino
Buffalo (Choice of Mild, Medium or Hot)

CHEF'S DAILY OYSTER SPECIAL
Served with fresh grated Horseradish & Bloody
Mary Granita. Served Raw or Steamed
MARKET PRICE

MAINE MUSSELS OR
CEDAR KEY CLAMS 13
Coconut Curry · Steamed
White Wine & Garlic Sauce

OYSTERS
ON THE HALF SHELL
Served Raw or Steamed
1/2 Dozen 7 · Dozen 14

BIG G'S CRUSTACEAN HAPPY HOUR

50% OFF 3-6 PM EVERY DAY! 50% OFF
A Dozen Oysters on the Half Shell served Raw or Steamed
or Our "SKOB Style" Crawfish Boil

CRAWFISH BOIL 14
A 1/2 LB. of Louisiana Crawfish,
Corn on the Cob, Andouille Sausage,
Onions & Red Potatoes in Cajun Spices

Warning There is a risk associated with eating raw oysters or any raw protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness and should only eat these items fully cooked. If you are unsure of risk consult your physician.

SKOBETIZERS

GROUPEL BITES 11

A Florida Must Have! Fried to Golden Perfection &
Served with Our Signature Remoulade

GF JUMBO PEEL & EAT SHRIMP 12
Chilled and dusted with Old Bay, served with Cocktail Sauce

GF TUNA TARTARE 11

Sushi grade Ahi Tuna tossed in Soy Sauce, Togarashi and
Sesame Oil then layered with Avocado and Scallions.

CAJUN DUSTED POPCORN SHRIMP 11

Baby Shrimp lightly dusted & "Flash Fried"
served with our Scallion Aioli

JACK DADDY'S FRIED CALAMARI 11

Served with a side of zesty Marinara

GUACAMOLE EGG ROLLS 9

Black Bean Dipping Sauce, Chipotle Infused Oil & Cilantro Crema

POT STICKERS 8

Steamed or Fried with a Sweet Soy Glaze & Ginger Chive Aioli

OUR "AWARD WINNING" WINGS 10

Choice of Buffalo, Jerked Dry Rub, Dark 'N' Stormy Sauce,
served with Celery & Roasted Garlic Buttermilk Dressing

BETH'S BUFFALO SHRIMP 12

Lightly Dusted & "Flash Fried", served with Roasted Garlic Buttermilk Dressing

CRABCAKES 12

2 of our Key style Crab Cake served with Remoulade and Greens

GF CEVICHE 8

Peruvian style Red Snapper Ceviche garnished with
toasted Cuzco Corn. Served in a Tortilla Shell.

SPINACH & ARTICHOKE STUFFED PORTABELLO 10

A roasted Portabello stuffed with Spinach, Artichokes & a 3-Cheese blend

SOUTHWEST SHRIMP TOSTADA 12

Baby Shrimp sautéed with Roasted Corn, Black Beans, Tomatoes,
Cilantro & Tomato Salsa over crispy Corn Tortillas.
Topped with a drizzle of Cilantro Crema

KEY LIME SEAFOOD FLATBREAD 14

Fresh Garlic, Shrimp, Crab & Mozzarella Cheese
Finished with Tomato & Scallion

BBQ CHICKEN FLATBREAD 13

Topped with BBQ Chicken, Bacon & Manchego cheese

FLATBREADS

VEGETARIAN FLATBREAD 12

Grape Tomatoes, Artichokes, Roasted Peppers, Mozzarella,
Basil and Balsamic Drizzle

MUSHROOM & GOAT CHEESE 12

Mushroom, Onion, Garlic, Basil, Mozzarella and Goat Cheese

SALADS & SOUPS

GF THE SKOB SALAD 11

Field Greens, Bacon, Avocado, Bleu Cheese Crumbles,
Tomato, Hard Boiled Egg & Shredded Cheddar

GF THE BETH SALAD 10

Cucumbers, Goat Cheese, Celery, Dried Cranberries &
Buttered Almonds over a Chopped Lettuce Mix

CLASSIC CAESAR 9

Baby Romaine Lettuce, Parmesan Cheese & Herbed Croutons

GF BURRATA AND TOMATO SALAD 11

Fresh Mozzarella with a creamy center. Served with marinated Local
Grape Tomatoes, fresh Basil with a Balsamic Drizzle

NEW ENGLAND CLAM CHOWDER OR THE SOUP "OF THE MOMENT" CUP 5 CROCK 7

Add Ons: Chicken 5 · Crab Cake 6
Shrimp 6 · Mahi 8 · Tuna 11 · Grouper 10
Fresh Catch Market Price

HOUSE MADE DRESSINGS:

Balsamic Vinaigrette · Roasted Garlic Buttermilk
Bleu Cheese · Tarragon Dijon
White Balsamic Orange Vinaigrette

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

SKOB CLASSICS

SIESTA KEY EXTRAVAGANZA 25

Blackened Grouper, Jerked Shrimp & Key Style Crab Cake
served with your choice of two sides

THE BIG BOIL 32

Crab Legs, Crawfish, Shrimp & Mussels brought together in our
Louisiana Boil with Corn & Red Potatoes. A meal fit for a King!

GF SEAFOOD PAELLA 26 CHEF SPECIAL

Shrimp, Scallops, Clams, Mussels, Calamari &
Chorizo in a Saffron infused Rice

SHRIMP & PENNE PASTA A LA VODKA 16

Penne Pasta with baby Shrimp, Shiitake Mushrooms, Garlic &
fresh Basil in a light Tomato Cream Sauce.
This dish is also available as a Vegetarian Pasta

BIG BOY MAC N' CHEESE 14

Imported Cavatappi Pasta in a Mozzarella, Provolone,
Manchego Cheese, Cheddar & Parmesan Cream Sauce
Add Chicken 5 • Shrimp 6 • Lobster 10

GF SHRIMP & SCALLOPS 26

Pan Seared Scallops & Shrimp served with
Asparagus over a Mushroom Risotto

BEER BATTERED FISH & CHIPS 16

Haddock, Fried to Golden Perfection in our P.B.R.
Beer Batter served with French Fries & Housemade Tartar Sauce

KEITH'S SEAFOOD TACOS 13

Choice of Mahi or Shrimp with Key Lime, Caribbean Jerk, Blackening,
or Straight-up Grilled. Served with Lettuce, Tomato & Cilantro Cream
Upgrade to Grouper for 1

GF RIBEYE WITH CHIMICHURRI 29

Grilled McCoy Ranch 12oz. Ribeye with Chimichurri Sauce.
Served with Roasted Red Potatoes & Asparagus

CRAB STUFFED LOBSTER 25

Cold Water Lobster stuffed with Crabmeat
Served with Roasted Red Potatoes & Seasonal Veggies

GF Gluten Free (Bread must be eliminated on some items)
* Must be modified

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

MCCOY RANCH GRASS FED BEEF BURGERS

Served with a Choice of Side. Sub Premium Side for 1

STRAIGHT UP - BEST IN TOWN 11

Add Cheese - Cheddar, American, Pepperjack or Bleu for 1

BLACKENED BLEU CHEESE 12

Blackening Seasoning & Bleu Cheese Crumbles (Add Bacon for 1)

APPLEWOOD BACON & CHEDDAR 13

CALICO JACK 13

Dark N' Stormy BBQ Sauce, Pepperjack Cheese & Crispy Onion Straws

SKOBWICHES

Served with a Choice of Side. Sub Premium Side for 1

THE GROUPE SANDWICH 14

Our Signature Coastal Classic, Grilled & served on
a Toasted Roll with a side of Housemade Tartar

JILL'S GRILLED CHICKEN PESTO 13

Free Bird Farm, hormone- antibiotic free grilled Chicken Breast,
Mozzarella & Roasted Red Peppers dressed in House Made Pesto
& served with Baby Arugula on a Ciabatta Bun

CHICAGO ITALIAN BEEF 12

Served with Au Jus and Giardiniera on a Rustic Baguette


CAJUN PO' BOY 13




Choice of Fried Shrimp, Oysters or Grouper Bites.
Served with Lettuce, Tomato & Remoulade on a Rustic Roll



BLACKENED TUNA BLT & A 15

Seared Rare Saku Tuna, Applewood Bacon, Lettuce, Tomato,
Avocado & finished with our Wasabi Aioli on a Ciabatta Bun

SKOB SIDES 4



French Fries •  Corn on the Cob

 Coconut Rice •  Seasonal Slaw •  Broccoli


 Garlicky Green Beans •  Red Potatoes

PREMIUM SIDES 5

Small Caesar or House Salad

 Grilled Asparagus •  Edamame

Onion Rings • Sweet Potato Fries

 Seasonal Vegetable

Proudly
serving:

