

## Appetizers & Raw Bar

### Yucatan Shrimp | 1/2 or full lb - \$15<sup>95</sup> / \$28<sup>95</sup>

Steamed peel-and-eat shrimp in a dressing of real butter, garlic, mild Colombian chilies, fresh cilantro and Key lime juice.

### Smoked Fish Dip - \$12<sup>95</sup>

### Ceviche Cocktail - \$9<sup>95</sup>

### Popcorn Shrimp - \$8<sup>95</sup>

### Fried Calamari - \$15<sup>95</sup>

### Chicken Tenders - \$9<sup>95</sup>

### Fried Green Tomatoes - \$6<sup>95</sup>

### \*Oysters 1/2 Dozen - \$15<sup>95</sup>

### Peel & Eat Shrimp | 1/2 or full lb - \$13<sup>95</sup> / \$25<sup>95</sup>

### Grouper "Cheek" Bites - \$14<sup>95</sup>

Fun fact, the Grouper's cheeks are known to be the most delicate and delicious part of the grouper! We take those cheeks and serve them fried, blackened, coconut crusted, or seared.

### Wings - \$14<sup>95</sup>

Your choice of Hot, Medium, Mild, Dixie Dust, or Bourbon Buffalo.

### Loaded Chips - \$7<sup>95</sup>

Dixie's Homemade Chips loaded with blue cheese, bacon, tomato & green onion then topped with blue cheese crumbles!

### Moonshine Mussels \$14<sup>95</sup>

Apple Moonshine & white wine broth seasoned with fennel, yellow onions, grape tomatoes & chorizo, topped with crispy garlic bread.

## Soup & Salad

### Clam Chowder \$6<sup>95</sup>

### Dixie Garden Salad \$7<sup>95</sup>

Mixed greens with carrot threads, cucumber, grape tomatoes, and croutons. Add chicken or shrimp \$7, snapper \$9, grouper \$11.

### Dixie Shrimp Salad \$16<sup>95</sup>

Tender shrimp mixed with a light blend of fresh dill, mayo, celery, and a hint of dijon all served over a bed of organic greens with avocado, crisp cucumber, & tomatoes then drizzled with a zesty lemon dressing.

### Caesar Salad \$9<sup>95</sup>

Fresh cut romaine tossed with our house made creamy caesar dressing & croutons, topped with shredded pecorino cheese. Add chicken or shrimp \$7, snapper \$9, grouper \$11.

### Cajun Shrimp Pasta \$22<sup>95</sup>

Penne pasta with a cajun combination of large shrimp, chorizo, zucchini & tomatoes tossed in our house made rich & flavorful cajun cream sauce topped with pecorino cheese and served with garlic bread.

## House Specialties

### Whole Fried Fish \$32<sup>95</sup>

Seen on The Food Network! The freshest catch of the day, buttermilk-battered and fried whole. Topped "The Dixie Way" with garlic butter sauce. Served with a zucchini & grape tomato medley & roasted parsley potatoes.

### Fish & Chips \$25<sup>95</sup>

Fresh caught grouper crispy beer-battered & served with our famous homemade Dixie chips and house slaw.

## Seafood Entrees

### Build your own Entree!

Choice of 2 sides. Any additional sides are \$2<sup>95</sup> each.

#### Step 1 - Your Seafood

Catch of the Day \$28<sup>95</sup>

Snapper \$26<sup>95</sup>

Shrimp \$22<sup>95</sup>

Grouper \$29<sup>95</sup>

#### Step 2 - How You Like It

The Dixie Way (Garlic Butter)

Coconut-Crusted

Cornmeal-Fried

Blackened

Seared

#### Step 3 - Your Sides

Zucchini & Grape Tomatoes

Roasted Parsley Potatoes

Homemade Chips

Red Beans & Rice

Collard Greens

French Fries

Slaw

## Dessert

### Homemade Key Lime Pie \$8<sup>95</sup>

Key lime pie crust contains nuts.

### Creamy Espresso Martini \$11<sup>95</sup>

## Sandwiches

Includes your choice of 1 side.

### Catch of the Day \$23<sup>95</sup>

Pick your style: Seared, coconut-crusted, blackened, or cornmeal-fried. Served on a Ciabatta roll with pineapple tartar, lettuce, tomato & onions.

### Grouper Sandwich \$24<sup>95</sup>

Pick your style: Seared, coconut-crusted, blackened, or cornmeal-fried. Served on a Ciabatta roll with pineapple tartar, lettuce, tomato & onions.

### \*8oz Angus Burger \$13<sup>95</sup>

Griddle-seared and served on a Ciabatta roll with lettuce, tomato, and onion. Add cheese, bacon, avocado, fried egg, and/or fried green tomato (\$1 each).

### Shrimp Burger \$16<sup>95</sup>

Our house perfected recipe, griddle-seared & served on a Ciabatta roll with lettuce, onion, bacon, and a red pepper jam.

### BLTAE \$13<sup>95</sup>

Bacon, lettuce, fried green tomato, avocado, fried egg & spicy mayo served on sourdough bread.

Add shrimp or a burger for \$5.

### Crab Cake Sandwich \$13<sup>95</sup>

Our homemade crab cake on a Ciabatta roll with housemade remoulade sauce and slaw.

### Chicken Sandwich \$12<sup>95</sup>

All natural chicken breast cooked your way: pan-seared, blackened, or cornmeal-fried. Served on a Ciabatta roll with lettuce, tomato, & onion. Add cheese, bacon, avocado, fried egg, and/or fried green tomato (\$1 each).

### Grouper Reuben \$24<sup>95</sup>

Pan-seared grouper served on marble rye bread with Swiss cheese, Reuben sauce, and topped with our house slaw.

## Seafood Tacos

Includes your choice of 1 side.

### Yucatan Shrimp \$15<sup>95</sup>

Steamed shrimp, shredded lettuce, and tomatoes tossed in our one-of-a-kind Yucatan sauce made from cilantro, butter, fresh Key lime juice, and mild Colombian chilis.

### Snapper \$21<sup>95</sup>

Fried, blackened, or seared topped with tangy slaw and a mango jalapeno sauce.

### Grouper \$23<sup>95</sup>

Fried, blackened, or seared topped with tangy slaw and a mango jalapeno sauce.

\*Consumer information: There is a risk associated with consuming raw oysters. If you have chronic illness of liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

\*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness.

\* All fried food is cooked with Vegetable SoyBean Oil. 20% Gratuity may be added to your check for parties of 6 or more.



## **Waterfront Dining**

**Open Daily 11am - Close**

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**Fresh Local Seafood • Full Bar**  
**Live Entertainment**

Owned & Operated By:



**714 Fisherman's Wharf**  
**Ft. Myers Beach FL, 33931**