

Appetizers & Raw Bar

Yucatan Shrimp | 1/2 or full lb - \$15⁹⁵ / \$28⁹⁵

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

Smoked Fish Dip - \$12⁹⁵

Ceviche Cocktail - \$9⁹⁵

Popcorn Shrimp - \$8⁹⁵

Fried Calamari - \$15⁹⁵

Chicken Tenders - \$9⁹⁵

Fried Green Tomatoes - \$6⁹⁵

*Oysters 1/2 Dozen - \$15⁹⁵

Peel & Eat Shrimp | 1/2 or full lb - \$13⁹⁵ / \$25⁹⁵

Grouper "Cheek" Bites - \$14⁹⁵

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 - \$14⁹⁵

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

Loaded Chips - \$7⁹⁵

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

Moonshine Mussels \$15⁹⁵

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

Soup & Salad

Clam Chowder \$6⁹⁵

Dixie Garden Salad \$7⁹⁵

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

Dixie Shrimp Salad \$16⁹⁵

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 \$9⁹⁵

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 \$22⁹⁵

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 \$33⁹⁵

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 \$26⁹⁵

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 \$2⁹⁵ each.

Step 1 - Your Seafood

Catch of the Day \$28⁹⁵

Snapper \$26⁹⁵

Shrimp \$22⁹⁵

Grouper \$29⁹⁵

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 \$8⁹⁵

Key lime pie crust contains nuts.

Creamy Espresso Martini \$11⁹⁵

Sandwiches

Includes your choice of 1 side.

Catch of the Day \$23⁹⁵

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

Grouper Sandwich \$24⁹⁵

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

*8oz Angus Burger \$13⁹⁵

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 \$16⁹⁵

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

BLTAE \$13⁹⁵

Bacon, lettuce, fried green tomato, avocado, fried egg & spicy mayo served on sourdough bread. Add shrimp or a burger for \$5.

Crab Cake Sandwich \$13⁹⁵

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

Chicken Sandwich \$12⁹⁵

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 \$25⁹⁵

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 \$15⁹⁵

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 \$21⁹⁵

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

Grouper \$24⁹⁵

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. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

*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

Fresh Local Seafood • Full Bar
Live Entertainment

Managed by:



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