



Fried Lobster



Seared Ahi Tuna



Crab Cake



Baked Avocado



{Appetizers}

Fried Gator

1/3 lb. hand breaded or Buffalo tossed and deep fried. Served with our freshly made dipping sauce - 8.95

• Cajun Popcorn

1/3 lb. hand breaded Louisiana crawfish tails, deep fried and served with our Creole dipping sauce - 8.95

Fried Lobster

Hand breaded, deep fried and served with drawn roasted garlic butter - 11.95

Seared Ahi Tuna

Sesame crusted and served over a bed of fresh seaweed salad with our Thai peanut sauce and spicy mayonnaise - 11.95

Crispy Calamari

Hand breaded, fried and served with our zesty marinara sauce - 8.95

Conch Fritters

Served with our spicy dipping sauce - 8.95

Warm Spinach & **Artichoke Dip**

Served with warm pita toasts - 6.95

Smoked Fish Dip

6.95

Tostadas

Choose: Shrimp, Chicken or Crab. Topped with avocado, black beans, roasted corn, melted cheddar jack, salsa and sour cream - 9.50

Fried Pickles

Hand breaded and deep fried served with ranch - 5.95

Firecracker Shrimp

Hand breaded jumbo shrimp, deep fried and tossed in our freshly made bang bang sauce - 8.50

• Fried Chicken Bites

Buffalo tossed, Caiun or sesame sweet and sour - 7.50

Crab Cake

Two seared lump crab cakes served with our roasted red pepper aioli - 11.95

Crab Stuffed Mushrooms

Baby portabello mushrooms topped with Parmesan and baked in garlic butter and white wine - 9.50

Cheese Fries

Bacon, black olive, onion, tomatoes and cheddar jack cheese. Served with ranch - 7.95

Incredibly Baked Escargot

Thinly sliced baguette brushed with extra virgin olive oil topped with escargot and our garlic herb butter then baked and finished with a delicate white wine cream sauce - 7.95

Baked Avocado

A delicious mixture of bacon. shrimp, avocado, diced tomatoes and cream topped with cheese then baked - 10.00

APPETIZER SAMPLER

Choose Any Three - 12.99 **Conch Fritters** Spinach & Artichoke Dip Smoked Fish Dip Caiun Popcorn Fried Chicken Bites Firecracker Shrimp Seared Tuna - additional 2.99

🗘 Tanners Specialty

{Hot Shells & Raw Bar}

Clams

1 lb. Little Neck clams steamed in white wine, garlic and lemon finished with butter and a splash of cream. Served with our garlic bread - 9.95

Oysters Rockefeller

Oysters on the half shell topped with minced garlic, shallots, chopped spinach, Parmesan and panko - 12.50

Crab Legs

1 lb. Alaskan snow crab legs with drawn butter - 13.95

Oysters in the Half Shell

Raw or steamed.

Dozen - 11.25 · Half Dozen - 7.75



Mussels

1 lb. Prince Edward Isle mussels steamed in white wine, garlic and lemon finished with butter and a splash of cream. Served with our garlic bread - 11.95

Steamed Jumbo Shrimp

Hot or cold.

Dozen - 12.95 · Half Dozen - 7.95

Join Us for Happy Hour! Tuesday through Friday 4-6

{Soups & Salads}

Add Seared Tuna - 8.00 Add Garlic Grilled Jumbo Shrimp Skewers - 4.95 Add Chicken - 3.50



Wilted Spinach Salad

Fresh spinach tossed in warm Mandarin bacon dressing with hardboiled egg, tomato, feta cheese and toasted almonds - 9.50

Lobster Bisque

6.95

Seafood Gumbo

7.95

Roasted Beet Salad

Fresh spinach and romaine topped with roasted red beets, bleu cheese, red onion, candied pecans and our citrus vinaigrette dressing - 8.95

Caesar Salad

Crisp romaine hearts tossed in our Caesar dressing with Parmesan and freshly baked croutons - 6.95

Bleu Wedge Salad

Crisp iceberg lettuce with bacon, chopped cucumber, tomato, red onions, crumbled bleu cheese and bleu cheese dressing - 8.95

Grilled Romaine Heart Salad

A grilled romaine heart topped with applewood smoked bacon, chopped cucumber, tomato, red onions and feta with our warm Mandarin sesame dressing - 8.95





Next Event!

{Steampots}

All Steampots are enough for two. Includes: Corn, red potatoes and our garlic bread.

Tanners Classic

1 lb. sweet snow crab, $\frac{1}{2}$ lb. Gulf shrimp and andouille sausage - 26.00

Crawfish

1 lb. of crawfish, shrimp and andouille sausage perfectly spiced - market price

Lobster

Two lobster tails, snow crab, Gulf shrimp and andouille sausage - 45.00

The Ultimate

Two lobster tails, fresh mussels, clams, Gulf shrimp, snow crab and andouille sausage - 55.00

{Seafood & Pasta}



Linguini Alfredo

Linguini Alfredo - 11.95 Add Grilled Chicken - 3.50 Extra Add Grilled Shrimp - 4.95 Extra

Salmon

Fresh Atlantic salmon fillet grilled and topped with our lemon and caper butter sauce. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 15.95

Haddock Mornay

Flaky haddock fillet topped with our classic three cheese Mornay sauce and baked. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 14.95

6 Grouper Mango

Lightly blackened, pan seared fresh grouper fillet topped with our house made mango salsa. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 17.95

Shrimp & Grits

Sautéed jumbo shrimp, andouille sausage, onion and peppers in a Creole tomato sauce finished with cream and served over cheese grits. Served with house salad and garlic bread - 16.95

6 Lobster Mac & Cheese

Fresh lobster and our classic three cheese Mornay sauce topped with shaved Parmesan then baked. Served with house salad and garlic bread - 16.95

Shrimp Scampi

Sautéed jumbo shrimp in a white wine lemon garlic butter sauce with fresh basil and tomato served over a bed of angel hair pasta. Served with house salad and garlic bread - 14.95

Creole Mahi Mahi

Lightly blackened pan seared mahi fillet topped with our Creole butter sauce. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 15.95

Grilled Veggie Plate

A selection of fresh vegetables seasoned, grilled and drizzled with balsamic reduction. Served with house salad and garlic bread - 11.95

{SIDES}

Mac n Cheese - 4.50 Steamed Broccoli - 3.50 Wild Rice Pilaf - 3.50 Mashed Potatoes - 3.50 Cheese Grits - 3.50 Sautéed Vegetable Medley - 3.00 Garlic Bread - 2.75 Baked Potato - 2.50 Cole Slaw - 2.50 French Fries - 2.50 Corn on the Cobb - 1.50 Basket of Hushpuppies - 4.99



{Entrées}

All entrees are served with our house salad bowl and bread.

Fried Gator

Hand battered gator bites served with fries, coleslaw and hushpuppies - 12.95

• Fried or Grilled Shrimp

Hand breaded jumbo shrimp served with fries, our house made coleslaw and hushpuppies - 13.95

Grilled Pork Chop

12 oz. center cut loin chop seasoned and grilled, topped with a caramelized onion and roasted apple bourbon demi glace. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 15.95

Fried Lobster

Hand battered lobster bites served with fries and coleslaw - 16.95

Herb Roasted Chicken

10 oz. chicken breast brushed with our fresh herb olive oil then roasted and topped with a pan reduction. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 13.95



Fish & Chips

Beer battered haddock fillet served with fries, coleslaw and hushpuppies - 13.95

Smothered Chicken

10 oz. chicken breast topped with bacon, sautéed mushroom, onions and cheddar jack cheese. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 14.95

Cottage Pie

Ground sirloin and mixed vegetables in a rich red wine gravy topped with mashed potatoes and cheese then baked. Served with sautéed vegetables and garlic bread - 11.95

Join us for Sunday Brunch 11:30-2 with Bloody Mary Bar!

{Steaks}



New York Strip

12 oz. hand cut black Angus New York strip seasoned and grilled to your liking. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 18.95

Sirloin

10 oz. top sirloin seasoned and grilled to your liking. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 14.95

Ribeye

14 oz. hand cut black Angus seasoned and grilled to your liking. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 17.95

Southwest Ribeye

14 oz. hand cut black Angus, blackened and grilled to your liking. Topped with our smoked chipotle cream sauce and fried onion strips. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 19.50

Bleu Cheese Stuffed New York Strip

12 oz. hand cut black Angus New York strip stuffed with bleu cheese seasoned and grilled to your liking. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 19.95

Filet

8 oz. hand cut black Angus filet seasoned and grilled to your liking. Served with your choice of mashed potato, baked potato or rice pilaf and sautéed vegetables - 21.95

STEAK TOPPERS

Steak toppers:

Roasted Mushrooms, Caramelized Onions, Fried Onion Strings, Port Demi Glace or Cracked Black Peppercorn ##Brandy Cream Sauce - 1.50 Add a Maine Lobster Tail - 10.99 Add ½ lb. Snow Crab Legs - 8.29 Add Garlic Grilled Jumbo Shrimp Skewers - 4.95



{Sandwiches}

Add a House Salad Bowl - 2.99

Tanners Burger

Hand made half pound black Angus beef patty cooked to perfection topped with lettuce, tomatoes and mayo on a brioche bun. Served with fries - 8.25 Add American, Swiss or Provolone - 75¢

Mushroom & Swiss Burger

Hand made half pound black Angus beef patty cooked to perfection topped with sautéed mushroom, lettuce, tomatoes, melted Swiss and mayo on a brioche bun. Served with fries - 8.95

Firecracker Shrimp Burger

Hand made half pound black Angus beef patty cooked to perfection topped with our bang bang shrimp on a brioche bun. Served with fries - 10.50

• Buffalo Chicken

Fried chicken bites tossed in our spicy Buffalo sauce topped with bleu cheese dressing, shredded lettuce and tomatoes. Served with fries - 8.95

Prime Rib

Slowly roasted, thinly sliced prime rib with melted Swiss and horseradish cream. Served with fries and a side of au jus for dipping - 10.50

Bleu Cheese Bacon Burger

Hand made half pound black Angus beef patty cooked to perfection topped with applewood smoked bacon and crumbled bleu cheese on a brioche bun.

Served with fries - 10.50

Fried Shrimp

Fried shrimp with our house made rémoulade, shredded lettuce and tomatoes on a fresh hoagie. Served with fries - 10.95

Fried Oyster

Fried oysters with our house made rémoulade, shredded lettuce and tomatoes on a fresh hoagie roll. Served with fries - 10.95

Grouper

Grilled, blackened or fried with shredded lettuce, tomatoes and tarter sauce. Served with fries - 12.95

Mahi

Grilled, blackened or fried with shredded lettuce, tomatoes and our freshly made mango salsa. Served with fries - 11.95

{Flatbreads}



Kalamata olives, mozzarella and Parmesan on our freshly made flatbread - 11.50

Three Cheese

Mozzarella, feta and Parmesan on

our freshly made flatbread - 9.50

Steak & Mushroom

Thinly sliced steak, baby portabello mushrooms and mozzarella on our freshly made flatbread - 11.95

6 Thai Chicken

Grilled chicken, spicy peanut sauce, mozzarella and Parmesan on our freshly made flatbread - 10.50

Veggie

Spinach, baby portabello mushroom, artichoke heart, tomatoes, mozzarella and Parmesan on our freshly made flatbread drizzled with a balsalmic reduction - 10.50

Blackened Mahi Mahi

Blackened Mahi, fresh cilantro, mozzarella, Parmesan and our house made mango salsa on our freshly made flatbread - 11.50

{BEVERAGES}

Coke · Diet Coke · Sprite · Lemonade Ice Tea · Sweet Ice Tea · Coffee - 2.29