

*Wolf Bay Lodge*

• restaurant & bar •

*Local seafood tradition since 1973*

CondoInvestment.com

## Appetizers

<b>SHRIMP COCKTAIL</b> .....	\$13
Half pound of seasoned peeled Gulf shrimp served cocktail style	
<b>CHA CHA'S CRAB DIP</b> .....	\$12
Our signature crab dip with a sweet bourbon sauce served hot with fried pita points	
<b>SAMPLER PLATTER</b> .....	\$12
A generous portion of hand-breaded chicken tenders, coconut shrimp, mozzarella cheese sticks and potato wedges wrapped with black-peppered bacon	
<b>MOZZARELLA STICKS</b> .....	\$10
Italian mozzarella cheese sticks served with marinara sauce	
<b>SMOKED "FRESH" TUNA DIP</b> .....	\$10
The best tuna dip on the Gulf Coast! Smoked locally. Served cold with fried pita points	
<b>CRAB CLAWS</b> .....	Market Price
Half pound of fried blue crab claws	
<b>LUMP CRAB CAKE</b> .....	Market Price
Crispy Creole-style lump blue crab cake	
<b>COCONUT SHRIMP</b> .....	\$10
Gulf shrimp breaded with a mixture of sweet flour and toasted coconut & served with our tropical marmalade	
<b>POPCORN SHRIMP</b> .....	\$10
A generous portion of bite-sized shrimp lightly hand-breaded and fried	
<b>OYSTERS ON THE HALF SHELL*</b> .....	Market Price
Fresh raw oysters, shucked to order and served with horseradish cream <i>(When available)</i>	
<b>OYSTERS ROCKEFELLER*</b> .....	Market Price
Cajun style: Smoked bacon and mozzarella cheese with Cajun seasoning - or - Traditional style: Sautéed spinach, bacon and parmesan cheese <i>(When available)</i>	
<b>FRIED GREEN TOMATOES</b> .....	\$10
A twist on the traditional southern favorite with a three cheese Mornay sauce	

## Homemade Soups & Salads

*Prepared fresh daily*

<b>SEAFOOD GUMBO</b> .....	Cup \$5 Bowl \$7
Our famous Wolf Bay Gumbo! A dark Creole roux base with shrimp, crab meat, and fish	
<b>LOBSTER CHOWDER</b> .....	Cup \$5 Bowl \$7
A house-made Southern style cream based chowder with lobster meat	
<b>SUMMER SALAD</b> .....	\$10
Mixed greens with Mandarin oranges, toasted almond slices, sliced strawberries, bleu cheese crumbles, cranraisins, candied pecans, croutons and our sesame Asian dressing.	
<b>LETTUCE WEDGE</b> .....	\$8
A wedge of fresh Iceberg lettuce served with bleu cheese crumbles, bacon and our house-made Bayou bleu cheese dressing	
<b>WEST INDIES SALAD</b> .....	Market Price
Lump Blue Crab meat with onion and our signature oil & vinegar dressing <i>(When available)</i>	
<b>SALAD BAR: One Trip</b> .....	\$6
<b>All You Can Eat</b> .....	\$8

# Fresh Catch



Includes one trip to the salad bar, hushpuppies, and your choice of baked potato, sweet potato, rice pilaf, sautéed vegetables, french fries or ("sweet & salty" sweet potato fries add \$1). All fresh catch is subject to availability depending on the season and what swims in our waters! Most fish can be fried, grilled or blackened. Just ask your server!

<b>SNAPPER</b> A local favorite! A flaky fish, mild flavor, tender texture .....	\$20
<b>CATFISH</b> A Southern favorite fried in a Cajun breading. USA farm-raised & grain-fed fish .....	\$18
<b>MAHI MAHI</b> So good, its named twice! Firm texture, yet mild and flaky fish.....	\$18
<b>TUNA*</b> Yellowfin tuna steak loin (chef recommends not frying) .....	\$23
<b>GROUPE</b> A lean, firm, white-fleshed fish with a buttery flavor.....	\$23
<b>WHOLE GULF FLOUNDER</b> A Wolf Bay favorite! Very mild & light fish Fried or Broiled.....	\$24
<b>FLOUNDER FILET</b> Seasoned boneless flounder filet (fried or broiled only) .....	\$19

For an additional \$6 you may choose to have your fish or steak prepared:

- **ONO STYLE:** our tropical topping of pineapple, cilantro & lump blue crab meat with Roma tomatoes & shallots
- **CRAB STUFFED:** our famous 43 year old traditional crab meat stuffing recipe
- **OSCAR:** crab meat & Hollandaise sauce

## Land-Lover Dinners

Includes one trip to the salad bar, your choice of baked potato, sweet potato, rice pilaf, sautéed vegetables, french fries ("sweet & salty" sweet potato fries add \$1) and a knot twist garlic roll.



<b>RIBEYE*</b> .....	\$24
12 ounces of hand cut Certified Angus Beef® char grilled	
<b>NEW YORK STRIP*</b> .....	\$22
10 ounces of hand cut Certified Angus Beef® char grilled	
<b>FILET MIGNON*</b> .....	\$24
Half pound of smoked black-peppered bacon wrapped Certified Angus Beef® char grilled	
<b>CHICKEN TENDER DINNER</b> .....	\$16
Hand-breaded white meat chicken tenderloins	

## Add to any Entree

<b>Gulf Fried Shrimp</b> .....	\$7
<b>Cluster of Snow Crab</b> .....	Market Price
<b>Fried Oysters</b> .....	\$7
<b>Fried Whitefish</b> .....	\$7

= Wolf Bay Signature item

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

# Seafood Dinners

*Includes one trip to the salad bar, hushpuppies and your choice of baked potato, sweet potato, rice pilaf, sautéed vegetables, french fries or ("sweet & salty" sweet potato fries add \$1).*

<b>CAPTAIN'S PLATTER</b> .....	\$28
A stuffed crab, fish, sea scallops, Gulf shrimp, lobster tail, broiled to perfection	
<b>WOLF BAY SEAFOOD PLATTER</b> .....	\$24
A cup of our famous Wolf Bay Gumbo, stuffed crab, stuffed shrimp, fish, Gulf shrimp and oysters	
<b>SNOW CRAB LEGS</b> .....	Market Price
A pound of Atlantic snow crabs, seasoned and steamed	
<b>FRIED CRAB CLAWS</b> .....	Market Price
A half pound of blue crab claws	
<b>DEEPWATER ROYAL REDS</b> .....	Market Price
One pound of seasoned, steamed royal red shrimp served with clarified butter	
<b>POPCORN SHRIMP</b> .....	\$18
Bite-sized Gulf shrimp lightly hand-breaded and fried	
<b>COCONUT SHRIMP</b> .....	\$20
Gulf shrimp breaded with a mixture of sweet flour and toasted coconut served with our signature tropical marmalade	
<b>LUMP CRAB CAKES</b> .....	Market Price
Crispy Creole-style lump blue crab cakes served with Wolf Bay remoulade	
<b>SHRIMP SCAMPI</b> .....	\$20
Gulf Shrimp seasoned and broiled with our signature scampi butter	
<b>PEEL &amp; EAT SHRIMP</b> .....	\$20
One pound of seasoned boiled Gulf shrimp, served on ice	
<b>STUFFED SHRIMP</b> .....	(3) \$13 / (5) \$18
Gulf shrimp stuffed with our house-made seafood stuffing	
<b>GULF SHRIMP</b> .....	\$18
Butterflied Gulf shrimp fried in our signature-breading	
<b>SHRIMP AND GRITS</b> .....	\$17
Smoked gouda grits deep fried and topped with a three cheese Mornay sauce and sautéed Gulf shrimp	
<b>GULF OYSTERS</b> .....	\$19
Fresh Gulf oysters, hand-breaded and fried	
<b>GULF SHRIMP AND OYSTERS</b> .....	\$20
A generous portion of Gulf shrimp and oysters, hand-breaded and fried	
<b>SEA SCALLOPS AND GULF OYSTERS</b> .....	\$24
Tender sea scallops and Gulf oysters, hand-breaded and fried	
<b>SEA SCALLOPS AND GULF SHRIMP</b> .....	\$22
Tender sea scallops and Gulf shrimp, fried or broiled	
<b>SEA SCALLOP DINNER</b> .....	\$23
Tender sea scallops fried or broiled	
<b>STUFFED CRAB</b> .....	\$12
A pair of our house made dressing-stuffed crabs, breaded and fried	
<b>LOBSTER DINNER</b> .....	\$27
Two cold water lobster tails, split and broiled with our seasoned lemon butter	
<b>WHITE FISH</b> .....	\$18
Always a good choice! Tender fish	

## Pastas

*Includes one trip to the salad bar and a knot twist garlic roll*

- SHRIMP ALFREDO** ..... \$17  
Sautéed Gulf shrimp, with our signature garlic Alfredo sauce with penne pasta
- CHICKEN ALFREDO** ..... \$15  
Seared chicken breast with our signature garlic Alfredo sauce with penne pasta
- TRADITIONAL SEAFOOD PASTA** ..... \$19  
A combination of tender sea scallops, gulf shrimp, and Cajun Tasso ham in a creamy Cajun Alfredo sauce with penne pasta
- GREEK SEAFOOD PASTA** ..... \$19  
Tender sea scallops, Gulf shrimp, artichoke hearts, Kalamata olives & capers in a buttery garlic wine sauce on angel hair pasta

## Sandwiches

*All are served with french fries or fruit.*

*Each seafood selection can be fried, grilled, or blackened.*

- Shrimp Po-Boy** ..... \$12     **Whitefish Po-Boy** ..... \$11  
**Catfish Po-Boy** ..... \$12     **Oyster Po-Boy** ..... \$12

*All burgers are made with a half pound of Certified Angus Ground Beef®*



- MAUI BURGER\*** ..... \$12  
Served on toasted brioche bun with American cheese, grilled pineapple and caramelized Maui onions
- BACON BRIE BURGER\*** ..... \$13  
Served on toasted brioche bun with cherry wood smoked bacon, brie cheese, and chipotle aioli
- BBQ CHEDDAR BURGER\*** ..... \$13  
Served on toasted brioche bun with smoky BBQ sauce, cheddar cheese, black pepper bacon and fried onion rings

## Sides

- Hushpuppies** ..... \$3     **Baked Potato** ..... \$4  
**Fries** ..... \$3     **Seasonal Sautéed Vegetables** ..... \$4  
**Sweet Potato** ..... \$4     **Rice Pilaf** ..... \$3

**KIDS' SMOOTHIES & NONALCOHOLIC DAIQUIRIS \$4**

## Children's Menu

*10 and Under Only Please*


*Served with French fries or Fruit on a Wolf Bay Frisbee!*

- Chicken Tenders** ..... \$7  
**Cheeseburger** ..... \$7  
**Cheese Pizza** ..... \$7  
**Fried Mac & Cheese (4 squares)** ..... \$6  
**Fried Fish** ..... \$7  
**Popcorn Shrimp** ..... \$7

## Desserts

*Be sure to ask your server about the dessert of the day!*

- Chocolate Lava Cake** ..... \$7  
**Coconut Cake** ..... \$7  
**Chocolate Éclair Dessert** ..... \$7  
**Key Lime Pie** ..... \$7

 = Wolf Bay Signature item

**YOU HOOK 'EM  
WE COOK 'EM**

**FOR \$12**  
**WE WILL COOK YOUR FRESHLY  
CAUGHT FISH** *includes sides*

*Visit our*  
**Wolf Bay**  
*Boutique*

18% service charge added to parties of 8 or more  
AMEX / Discover subject to 5% surcharge

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.