

EATON'S BEACH

SANDBAR & STEAM SHACK

Soups

YBOR CITY GUMBO

Shrimp, chicken, crawfish and Andouille sausage in a rich dark stew with okra, onions, peppers & celery. cup 4.99 bowl 7.99

SOUP OF THE DAY

Our server will describe the Chef's choice soup. cup 4.99 bowl 7.99

Salads

CHEF PEPE SALAD

Smoked ham, Swiss cheese, hard boiled eggs and Spanish olives with vine ripe tomatoes. Served with our signature house dressing. 12.99

GRILLED CAESAR SALAD

Crisp romaine lettuce tossed with Caesar dressing and home-made cornbread croutons topped with shaved Parmesan cheese. Choice Chicken 12.99 Shrimp 13.99 Salmon 15.99

CITRUS GLAZED SALMON

Balsamic vinaigrette & crisp lettuce tossed with corn, Applewood bacon, tomato, Blue cheese crumbles, hearts of palm, cucumber and egg. 15.99

RIO SHRIMP SALAD

Bronzed shrimp over crisp lettuce tossed with Spanish olives, Parmesan cheese, vine ripe tomatoes and our signature house salad dressing. 13.99

HOUSE OR CAESAR SALAD

8.99

ADD A SIDE SALAD TO ANY ENTREE

3.99

On the Side 3.49

HOUSE BAKED BEANS

FRIED OKRA

HUSH PUPPIES

LOW COUNTRY SUCCOTASH

BALAYA RICE

SHOESTRING FRIES

COLE SLAW

RED BEANS

COLLARD GREENS & CABBAGE

SEASONAL VEGETABLES

SMASHED RED POTATOES

CHEESE & BACON GRITS

BLACK EYED PEAS

What a Way to Start

FRIED GREEN TOMATOES A hearty portion of fresh green tomatoes with a crispy coating served with a buttermilk ranch sauce for dipping. 9.49

GARLIC FRIES Crispy shoestring fries with garlic butter and Parmesan cheese. 8.99

WINGS Crispy wings tossed in your choice of Cajun, Buffalo, Bourbon sauce or Cajun Garlic Parmesan. 9.99

CRISPY GREEN BEANS Crispy fried green beans in our Cajun breading. 7.99

BAYOU FONDEUAX Smoked crayfish & catfish in warm goat cheese dip with tortilla chips. 11.99

SMOKED FISH DIP A tasty mixture of smoked mahi & wahoo in a creamy spread served with crackers & Jalapeño relish. 9.99

PEEL N EAT SHRIMP A pile of Cajun boiled "shrimp in the shell" served with horseradish cocktail sauce. 9.99

CRAB CAKES Two pan seared lump crab cakes with house remoulade. 13.99

BBQ SHRIMP New Orleans classic dish, large seasoned shrimp sautéed in a savory garlic and lemon butter ale. 11.99

Eaton's Beach Signature Dishes

SHRIMP & GRITS This signature dish of tender shrimp in an Andouille and white wine cream sauce is topped with crispy Applewood bacon and fresh chives. 16.99

SHRIMP CREOLE A savory combination of tomatoes, tender shrimp and a trinity of fresh onion, bell pepper, and celery served over a bed of Balaya rice. 16.99

HOUSE PASTRAMI Brine cured beef brisket rubbed with w brown sugar glaze and smoked 12 hours. Hand carved and served with smashed potatoes & house mustard. 15.99

CAJUN SWEET FRIED CHICKEN Boneless chicken breasts dipped in our secret batter and fried crispy, with "Cajun Sweet" seasoning. Served with smashed potatoes & cole slaw. 13.99

SPANISH CATFISH Mild and flaky catfish lightly fried, topped with hardboiled egg and house-made butter & lemon sauce. Served with Balaya rice. 14.99

'30S LITTLE BS' MAC & CHEESE Cavatappi noodles in a home-made 3 cheese sauce with Andouille sausage, smoked ham and seasoned Tasso topped with diced tomato. 14.99

CREOLE VEGETABLE PASTA Rustic tomatoes and fire grilled vegetables with fresh basil. 14.99
Add Chicken 15.99 Add Shrimp 16.99

Tender Steaks & Great Seafood

FILET Our 6 oz. most tender and juicy cut, flame grilled. 22.99

MARINATED RIBEYE This steak is well-marbled, flame grilled, tender and savory. 23.99

MAHI MAHI Simply seasoned and flame grilled Mahi, served with seasonal vegetables. 16.99

GLAZED SALMON Flame-grilled salmon basted with sweet citrus glaze. Served with seasonal vegetables. 17.99

FRESH CATCH Today's fresh fish selection, your choice of flame-grilled or bronzed. Served with seasonal vegetables. 21.99

Add sautéed mushrooms or grilled onions to any entrée 3.99 Grilled shrimp 5.99

Florissiana Favorites

SHRIMP OR CRAWFISH ETOUFFEE A classic Louisiana French stew with smothered trinity. 17.99

BAYOU PASTA Linguini tossed with bronzed chicken, shrimp and crawfish with mushrooms in a Parmesan cream sauce. 16.99

CHICKEN N WAFFLES Battered fried "Creole Sweet" chicken breast on a belgium waffle, warm Maple syrup and Florida clover honey. 13.99

WASHDAY SPECIAL Grilled Louisiana Andouille sausage or bronzed chicken over Balaya rice and Red beans with ham slow simmered until thick and creamy. 14.99

SLOW SMOKED PORK Hand seasoned and pulled to order, served with shoestring fries and cole slaw. 13.99

CHARLESTON SHRIMP PLATTER Two skewers of large fire grilled shrimp with Balaya rice and Low Country Succotash. 16.99

BRONZED RED FISH Bronzed filet finished with Crawfish in Tasso ham cream sauce. Served with Balaya rice. 18.99

Crispy Fried Platters

Served with cole slaw, fried okra and hush puppies
CAJUN FRIED SHRIMP Lightly cornmeal dusted shrimp cooked until golden. Served with shoestring fries. 16.99

FRESH FRIED OYSTERS 17.99

CATFISH & GRITS Southern fried catfish with hush puppies and fried okra. 15.99

The Po'Boys

Served with shoestring fries & cole slaw

THE SHRIMP 12.99

THE CATFISH 11.99

THE OYSTER 12.99

ANDOUILLE Andouille with peppers & onions. 12.99
Your choice on a toasted French roll dressed with lettuce, tomato and house remoulade.

FRIED GREEN BLT 11.99

Hand Held Favorites

Served with shoestring fries & cole slaw

THE SMOKED PORK Hand pulled pork on a Brioche roll with bread & butter pickles. 10.99

THE MIDNIGHT Smoked ham, Swiss cheese and sliced pork on a pressed sweet midnight roll with Dijon mayo and sweet pickles. 9.99

THE MAHI Flame grilled Mahi on a Brioche roll with melted Mozzarella cheese, lettuce, tomato and tartar sauce. 13.99

THE CHICKEN SANDWICH Grilled or fried chicken breast with melted Swiss cheese, Applewood bacon, lettuce & tomato. 10.99

THE PASTRAMI Hand sliced and stacked tall on a Brioche bun with spiced house mustard. 13.99

THE MUFFALATTA New Orleans classic, Ham, capicola, salami, mortadella, provolone and smoked mozzarella between layers of our famous home-made olive salad on a square Italian ciabatta bread. 11.99

Steak Burgers-Great Burgers

USDA Choice ground steak on a Brioche roll with shoestring fries and cole slaw

THE LOW COUNTRY BURGER Home-made pimento cheese melted on a juicy burger with lettuce, tomato and Applewood bacon. 10.99

THE WEIR BURGER Our steak burger with lettuce, tomato, pickles and our secret sauce. Smother it with American cheese if you like! 10.99

THE JAZZ BURGER Bronzed seasoned burger topped with cheddar cheese, Applewood bacon and peanut butter. 10.99

THE SMOKEHOUSE BURGER Topped with smoked cheddar cheese, Apple Wood smoked bacon and our own slow smoked pulled pork, finished with Bourbon BBQ glaze. 11.99

THE BRONZED & BLUE BURGER Bronzed seasoned burger topped with Applewood Bacon and melted smoky Bleu Cheese. 11.99

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

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EatonsBeach.com
352.259.2444

Drink Menu

Florisiana Sippin' 8



WEIR: BLOODY MARY What part of Florisiana don't you understand?! We kick it into high gear with our Bloody Mary selection. We start with a generous amount of vodka and the world's greatest bloody mary mix: Jimmy Luv's from Milwaukee WI. Your choice of regular, sneaky hot or 50/50! we garnish this amazing mix with a Beef stick, celery, pickle, olive, onion and a lemon wedge.

BEAUCOUP BOURBON MANHATTAN Nothin' like kickin' back with a cocktail classic! This mixture of Woodford Reserve Bourbon, Angostura Bitters, and Sweet Vermouth can be enjoyed up or on the rocks with a cherry.

CRE-OLD FASHIONED RYE Our twist on an old Louisiana favorite! We use a fine blend of High West Double Rye Whiskey, along with agave syrup and our signature Bitter Truth Creole Bitters. With all the classic dressings, it is in true fashion a Florisiana sipper.

WHO DAT? SAZERAC A great Louisiana nightcap made with Absinthe Ordinaire, High West Double Rye Whiskey, Angostura Bitters, agave syrup, and garnished with a lemon twist. This cocktail will surely make you want to shout out, "Who Dat!?"

CRESCENT CITY CUCUMBER COOLER A crisp, cool, refreshing way to sip Florisiana style! We infuse freshly sliced cucumber with Bitter Truth Elderflower Liqueur, Hendrick's Gin, Bitter Truth Cucumber Bitters, agave syrup, and finish it with a mixture of lemon lime soda and sparkling water.

HURRNADO Hold on to your hat and get caught up in this storm of a cocktail with vodka, gin, rum, triple sec, amaretto, a splash of grenadine, and a mixture of pineapple and grapefruit juices!

Beachside Cocktails 8

JIMBO'S BUG JUICE A fun refreshing cocktail full of flavor! This tasty treat is made with RumHaven Coconut Rum, Sailor Jerry Spiced Rum, melon liqueur, blue curacao and pineapple juice. Refreshing, fruity and fun!

LEMON POINT LEMONADE Sit back and put your feet up while sipping this refreshing blend of Stolli Ohranj Vodka, Monin tangerine, triple sec and lemonade. Topped off with a fresh squeezed lemon slice and mint leaves.

PARADISE PUNCH Escape to the tropics with this tantalizing mix of Flor de Caña White Rum, Kraken Black Spiced Rum, Monin Red Passionfruit, orange juice, and house-made citrus sour.

WINDY BEACH MARGARITA You'll have to hold down the hatches for this one or you'll be blown away by this tasty margarita made with Jose Cuervo, blue curacao and Grand Marnier.

HUCKLEBERRY LEMONADE Enjoy the smooth taste of 44° North Huckleberry Vodka and refreshing lemonade. One sip and you'll be sayin' "I'm your Huckleberry!"

NECTARINE SWEET TEA Pull up a lawn chair and see how it's done with 44° North Sunnyslope Nectarine Vodka and sweet Southern iced tea.

SUMMER'S DAY Fresh taste of pomegranate, mango and peach vodkas, topped with cranberry and garnished with lime! Great for a summer's day or night!

BERRY DROP The perfect twist to a Lemon Drop Martini. Made with citrus vodka, Chambord Raspberry Liqueur and freshly muddled berries for the perfect blend of sweet and sour!

COOL BLACKBERRY BREEZE SANGRIA Barefoot Pinot Noir, Monin Agave, blackberry brandy, cranberry juice, lemon lime soda and soda water.

WHITE SANDS SANGRIA Barefoot Pinot Grigio, Monin Peach, Christian Brother's Brandy, orange juice, pineapple juice and soda water.

Bottled Beer

AMSTEL LIGHT, BUD LIGHT, BUD LIGHT LIME, BUDWEISER, BUSCH LIGHT, CORONA, CORONA LIGHT, GUINNESS, HEINEKEN, MICHELOB ULTRA, MILLER LITE, NATURAL LIGHT, NEWCASTLE, SAM ADAMS BOSTON LAGER, COORS LIGHT, ANGRY ORCHARD, YUENGLING, AND O'DOUL'S (N/A)

Draft Beer

BUD LIGHT, COORS LIGHT, YUENGLING, BIG NOSE IPA, SHOCK TOP, FAT TIRE, AND STELLA. ASK YOUR SERVER ABOUT OUR CRAFT ROTATING TAP!

Weir Mad About Wines

White Wines

	Glass	Bottle
ZONIN MOSCATO	6	20
It's sweet, with vivid acidity and notes of Dry Apricot and Candied Orange		
RELAX RIESLING	7	25
Aromas of Apples and Peaches with a hint of Citrus.		
FETZER WHITE ZINFANDEL	6	20
A hint of sweetness, offset by a Tangy Acidity with flavors of strawberry jam and tropical fruit.		
BERINGER WHITE ZINFANDEL	6	20
Strawberry and Brown Spice flavors, with Citrus, and Floral notes.		
ECCO DOMANI PINOT GRIGIO	7	25
Light citrus flavors with hints of Exotic Fruit and Pineapple.		
SANTA MARGHERITA PINOT GRIGIO	8	30
A slight sweetness with a long finish, full of delicate tangy flavor.		
WHITE HAVEN SAUVIGNON BLANC	9	30
Full-flavored and medium-bodied with notes of Peach, Gooseberry and ripe Tropical Fruit.		
SMOKING LOON SAUVIGNON BLANC	8	27
Fresh Citrus aromas and vibrant flavors of cantaloupe and passion fruit.		
A BY ACACIA CHARDONNAY	8	27
Rich and lively flavors of Tropical Fruit, Apples, and Pears accompanied with Citrus, Floral and Mineral notes.		
KENDALL JACKSON CHARDONNAY	9	30
Perfectly integrated tropical flavors with bright Citrus notes and a long, Buttery finish.		

Red Wines

CHALONE PINOT NOIR	8	30
Aromas of ripe Black Cherries, Sun-Warmed Roses, and Spices, with hints of Tobacco.		
LA CREMA PINOT NOIR	12	40
Flavors of brambly fruit, pomegranate, and candied orange zest.		
MURPHY GOODE PINOT NOIR	7	25
Perfect balance of vibrant dark fruit and bright acidity with notes of vanilla.		
DYNAMITE MERLOT	7	25
Intense flavors of dark fruit accompanied by hints of chocolate and vanilla.		
CONO SUR MERLOT	7	25
Juicy cherries and raspberries with hints of cocoa and mocha.		
ALAMOS MALBEC	7	25
Dark cherry and black fruit with spice, vanilla and oak characteristics.		
TERRAZAS DE LOS ANDES MALBEC	8	30
Racy notes of violet and graphite, followed by mouthfuls of dried berry fruit.		
CARNIVOR CABERNET SAUVIGNON	8	27
Bold and jammy fruits with a luscious mouthfeel.		
RAYMOND CABERNET SAUVIGNON	7	25
Rich flavors of dried plum, dates and bright berries.		
ROSENBLUM SYRAH	6	20
Classic characteristics of black fruit, leather and spice.		

Sparkling and Champagne

CHAMPAGNE SPLIT	7	
WILLIAM WYCLIFF CHAMPAGNE	6	25
BLANC DE NOIRS CHANDON, NAPA VALLEY		35
MOET & CHANDON BRUT IMPERIAL CHAMPAGNE, FRANCE		75
VEUVE CLICQUOT BRUT, YELLOW LABEL, FRANCE		80

House Wine Selections

CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC, MOSCATO, MERLOT, CABERNET, PINOT NOIR, MALBEC, WHITE ZINFANDEL5 / GLASS



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