**What a Way to Start**

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

**BBQ SHRIMP**
New Orleans classic dish; large seasoned shrimp sauteed in savory garlic and lemon butter ale.  12.99

**SMOKED FISH DIP**
A tasty mixture of smoked mahi & wahoo in a creamy spread served with crackers & Jalapeno relish.  11.99

**PEEL ’N’ EAT SHRIMP**
A pile of Cajun boiled “Shrimp in the shell” served with horseradish cocktail sauce.  11.99

**WINGS**
Crispy wings tossed in your choice of Cajun, Buffalo, Bourbon sauce or Garlic Parmesan.  10.99

**FRIED GREEN TOMATOES**
A hearty portion of fresh green tomatoes with a crispy coating served with a buttermilk ranch sauce for dipping.  10.49

**CRISPY GREEN BEANS**
Crispy fried green beans in our Cajun breading.  9.99

**SOUPS**

**YBOR CITY GUMBO**
Shrimp, chicken, crawfish and Andouille sausage in a rich dark stew with okra, onions, peppers & celery.  Cup 4.99  Bowl 8.99

**SOUP OF THE DAY**
Our server will describe the Chef’s choice soup.  Cup 4.99  Bowl 8.99

**Salads**

**CITRUS GLAZED SALMON**
Red Wine Vinaigrette & crisp lettuce tossed with corn, Applewood bacon, tomato, Blue cheese crumbles, hearts of palm, cucumber and egg.  16.99

**RIO SHRIMP SALAD**
Grilled shrimp over crisp lettuce tossed with Spanish olives, Parmesan cheese, vine ripe tomatoes and our signature house salad dressing.  14.99

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

**GRILLED CAESAR SALAD**
Crispy romaine lettuce tossed with Caesar dressing and home-made cornbread croutons topped with shaved Parmesan cheese.

**DRESSINGS:**
House Rio Pepe, Oil & Vinegar Criot, Homemde Honey Mustard, Ranch, Blue Cheese, Raspberry Walnut Vinaigrette, Chipotle Ranch, Homemade Pimento Cheese, Apple Cider Vinaigrette

---

**Eaton’s Beach Signature Dishes**

**SHRIMP & GRITS**
This signature dish of tender shrimp served in an Andouille and white wine cream sauce is topped with crispy Applewood bacon and fresh chives.  17.99

**SHRIMP GARLIC PASTA**
Shrimp and garlic sauteed in olive oil, butter, roasted red pepper, paprika and sherry. Served over linguine.  17.99

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

**SPANISH CATFISH**
Mild and flaky catfish lightly fried, topped with hard boiled egg and house-made butter & lemon sauce. Served with Balaya rice.  16.99

**CAJUN SWEET FRIED CHICKEN**
Boneless chicken breast dipped in our secret batter and fried crispy, with “Cajun Sweet” seasoning. Served with smashed potatoes & cole slow.  15.99

**“3C’S LITTLE BS” MAC & CHEESE**
Cavatappi noodles in a home-made 3 cheese sauce with Andouille sausage, seasoned smoked ham topped with diced tomato.  14.99

---

**Tender Steaks & Great Seafood**

**LOW COUNTRY FILET**
Our 6 oz. most tender and juicy cut, flame-grilled filet wrapped in bacon and topped with our homemade pimento cheese. Served with seasonal vegetables and smashed potatoes.  25.99

**RIBEYE**
This steak is well-marbled, flame grilled, tender and savory. Served with seasonal vegetables and smashed potatoes.  23.99

**BONE IN PORK**
12 oz. bone in center cut pork chop flame grilled to perfection served with seasonal vegetables and mashed potatoes.  19.99

**MAHI MAHI**
Simply seasoned and flame grilled or bronzed Mahi. Served with seasonal vegetables and Balaya rice.  19.99

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

**GROUPER**
Your choice of flame-grilled or bronzed. Served with seasonal vegetables and Balaya rice.  Market Price

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**The Mahi Sandwich**
Flame grilled or bronzed Mahi on a Brioche roll with melted Mozzarella cheese, lettuce, tomato, tartar sauce & cole slaw.  15.99

**The Po’Boys**
Served with lettuce, tomato, remoulade sauce and cole slaw.

**The Chicken Sandwich**
Grilled or fried chicken breast with melted Swiss cheese, Applewood bacon, lettuce & tomato.   11.49

**The Midnight**
Smoked ham, Swiss cheese and sliced pork on a pressed sweet midnight roll with sweet pickles and a side of Dijon mayo.   11.49

**The Low Country Boil**
Shrimp
One pound of freshly cooked and seasoned shrimp with potatoes, corn, and Andouille sausage. MARKET PRICE WHEN AVAILABLE
SNOW CRAB LEGS
A pound of freshly cooked snow crab legs with potatoes, corn, and Andouille sausage. MARKET PRICE WHEN AVAILABLE
HALF & HALF
Half a pound of shrimp and half a pound of snow crab legs with potatoes, corn, and Andouille sausage. MARKET PRICE WHEN AVAILABLE

**Crispy Fried Platters**
Served with shoestring fries, cole slaw and cocktail sauce.
FRESH FRIED OYSTERS
Lightly cornmeal dusted oysters fried golden. 17.99
CAJUN FRIED SHRIMP
Lightly cornmeal dusted shrimp fried golden. 17.99

**Smoke House**
**House Pastrami Dinner**
Brine cured beef brisket rubbed with brown sugar glaze and smoked 12 hours. Hand carved and served with smashed potatoes & seasonal vegetables.  17.99

**The Pastrami Sandwich**
Hand sliced and stacked tall on a Brioche bun with spiced house mustard. Served with shoestring fries. 13.99

**Pulled Pork Dinner**
Hand seasoned and slow smoked pork pulled to order. Served with shoestring fries and cole slaw. 13.99

**The Smokehouse Burger**
Topped with smoked cheddar cheese, Applewood smoked bacon and our own slow smoked pulled pork, finished with Bourbon BBQ glaze. Served with shoestring fries. 12.99

**Pulled Pork Sandwich**
Hand seasoned pork pulled on a Brioche roll with bread & butter pickles. Served with shoestring fries and cole slaw. 11.49

**On the Side**
3.79
HOUSE BAKED BEANS • HUSH PUPPIES • LOW COUNTRY SOUTCASSH
GIRLS • COLLARD GREENS & CABBAGE • SEASONAL VEGETABLES

**Salads on the Side**
PEPE SALAD  4.99  HOUSE SALAD  3.99  CAESAR SALAD  3.99

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

**Desserts**
**Bread Pudding**
Consists raisin bread soaked in sweet cream then baked. Served with homemade praline sauce with pecans and vanilla ice cream. 8.99

**Orange Cake**
100% Florida orange juice squeezed into all the layers, filled with fresh orange mousse and covered in butter cream frosting. 8.99

**Key Lime Pie**
Enough said! No preservatives. No artificial ingredients. 7.99

**Pecan Pie**
A true Southern classic. A savory slice of pecan pie topped with praline sauce. 7.99

**Chocolate Brownie**
Gluten Free brownie mixed with HERSHEY® Cocoa topped with vanilla bean ice cream and chocolate sauce. 7.99