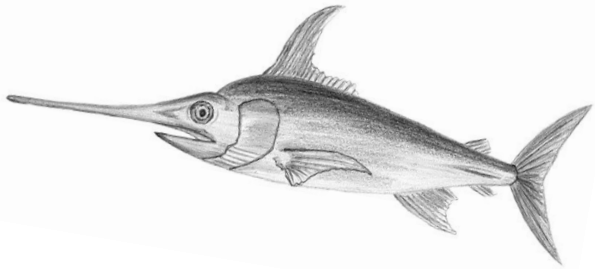


Appetizers

Crispy Calamari	\$10
Served with a Traditional Marinara.	
Habibi Shrimp	\$12
Crispy Shrimp tossed in a Buffalo Sauce, served over a Maytag Bleu Cheese Infused Cole Slaw.	
Yellowfin Tuna Poke	\$12
Chopped Raw Yellowfin Tuna served over Diced Tomatoes, Topped with Fresh Sliced Avocado, accompanied with Seaweed Salad, Wasabi, Pickled Ginger and Ponzu Sauce.	
Swan Bay Mussels	\$12
White Wine, Garlic, Butter and Shallots.	
Fried Zucchini Sticks	\$8
Battered Zucchini Fried to Perfection served with Parmesan and Ranch Dipping Sauce.	
Crab and Artichoke Dip	\$10
Baked with Parmesan and Mozzarella Cheese Served with Fresh Fried Tortillas.	
Annabel's Smoked Fish Dip	\$11
House-made Smoked Fish garnished with Vegetables, Slice Jalapenos and Herb Toasted Pita Chips.	
Fresh Oysters Half Dozen or Dozen	\$10/\$18
Shucked to order served with Horseradish, Cocktail sauce, Tabasco and Fresh Sliced Lemon.	
Captain James' Lobster Bisque	\$4/\$6
Creamy, Rich, Delicious with a touch of Sherry. Cup or Bowl.	
Seafood Chowder	\$4/\$6
Creamy Mixed Seafood New England Style Chowder. Cup or Bowl.	
Shrimp Cocktail	\$10
5 shrimp served Chilled with Streb's Homemade Cocktail Sauce and Horseradish.	



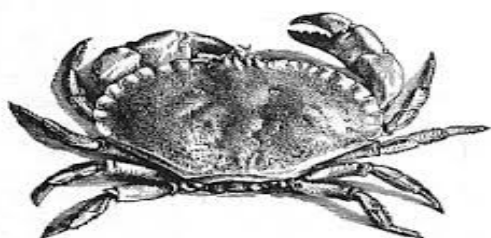
Exotic Salads

Baby Kale and Quinoa Salad	\$12
Watermelon, Grape Tomatoes, Avocado, Strawberries, Toasted Almonds and Goat Cheese tossed in a Sherry Vinaigrette.	
	Add Chicken \$4
	Add Salmon or Shrimp \$6
"Our Caesar Salad"	\$12
Romaine Hearts, Fried Capers, Chopped Bacon, Cherry Tomatoes, Hard Boiled Eggs, Croutons and Parmesan Cheese, tossed in our House-made Caesar Dressing.	
	Add Chicken \$4
	Add Salmon or Shrimp \$6
Popeye Spinach Salad	\$17
Sweet Potato Crusted Snapper, Oranges, Apples, Cherry Tomatoes, Cranberries, Roasted Pecans, Feta Cheese, tossed in a Honey Vinaigrette.	

Sandwiches

All Sandwiches Include Cole Slaw and Seasoned or Sweet Potato Fries.

Carson's Chicken Sandwich	\$14
Grilled Chicken topped with Bacon, Avocado, Sliced Apples and Melted Gouda on a Hoagie Roll with Honey Mustard.	
Crispy Fish Sandwich	\$15
Beer Battered Cod, Golden Fried with Melted Gouda Cheese, Lettuce, Tomato, Onion and Tartar Sauce.	
Streb's Burger	\$13
(Bleu Cheese or Cheddar), Fried Onions and Smoked Bacon.	



Entrees

All Entrees include your choice of House Salad, Caesar Salad or soup of the day.

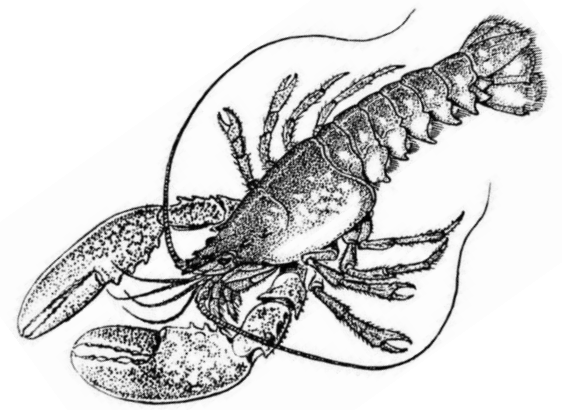
Jumbo King Crab Legs	\$39
1 lb. of Steam Jumbo King Crab, Drawn Butter and Roasted Garlic Mashed Potatoes.	
Sweet Potato and Macadamia Nut Crusted Snapper	\$24
Sautéed, Drizzled with a Sambuca Rum Butter and served with Coconut Rice and Asparagus.	
Gracie's Cedar Plank Northwestern Cod Or Halibut	\$19 \$27
An old Eskimo cooking technique by cooking directly on the wood. Brushed with Tarragon Mayo and Bread Crumbs. Served with Garlic Mashed Potatoes.	
Seafood Risotto	\$23
Sautéed Halibut, Shrimp, Scallops, Mushrooms, Spinach and Red Peppers Simmered in a Creamy Arborio Rice.	
Atlantic Rim Seafood Pasta	\$24
A Medley of Fish with Shrimp, Scallops, Mussels, Clams and Lobster, Julienne Vegetables in a Tomato Garlic Broth.	
Fried Scallops	\$24
Battered and Fried to a Golden Brown, served with Tartar Sauce Seasoned French Fries and Cole Slaw.	
Ultimate Platter Royale	\$27
Streb's Ultimate Platter is served Broiled or Fried, with Lobster, Shrimp Scallops and Grouper served with Roasted Garlic Mashed Potatoes and Remoulade.	
N.Y. Strip and Shrimp Scampi	\$27
6 oz. Prime N.Y. Strip served with 3 large Shrimp in a Scampi Sauce, Accompanied with Roasted Garlic Mashed Potatoes and Asparagus.	
Beer Battered Oysters	\$23
Beer Battered and Fried to a Golden Brown, served with Seasoned French Fries, Cole Slaw, Cocktail and Tartar Sauce.	
Mixed Seafood Grill	\$23
Blackened Swordfish, Seared Local Grouper, Shrimp and Scallops topped with a Pineapple Salsa and a Cilantro Lime Aioli served with Coconut Rice and Asparagus.	
Salmon Wellington	\$22
Streb's Style- Salmon, Fresh Baby Shrimp & Mushroom Duxelle Baked in a Golden Puff Pastry with a Pinot Noir Sauce. Served with Coconut Rice and Asparagus.	
John's Seafood Alfredo	\$26
Lump Crab Meat, Scallops, Lobster, Shrimp and Mushrooms over Fettuccini in a Creamy Alfredo Sauce.	
Pistachio Crusted Salmon	\$24
Topped with a Vanilla Rum Butter Sauce and served with Mashed Sweet Potatoes and Sautéed Spinach.	
Miss Libby's Shrimp Scampi	\$22
Jumbo Florida Shrimp Sautéed in a Lemon, White Wine Garlic Butter served over Fettuccini.	
Crispy Fried Shrimp Dinner	\$24
Beer Battered and Fried to a Golden Brown, served with Seasoned French Fries, Cole Slaw, Cocktail and Tartar Sauce.	
Maine Sea Scallops	\$25
Served Pan Seared or Broiled, Topped with a Lemon Garlic Butter Sauce and served with Coconut Rice.	
Miss Ava's Crab Cakes	\$23
Streb's Style Lump Crab Cakes accompanied with a Black Bean and Corn Salsa, Remoulade Sauce and served with Mashed Sweet Potatoes and Asparagus.	
Fried Seafood Trinity	\$28
A Mixture of Shrimp, Scallops and Oysters Battered and Fried, served with Cocktail & Tartar Sauce, Seasoned French Fries and Cole Slaw.	

18% Percent Gratuity may be Added to Parties of 6 People or More. Please review your check for added Gratuity.

There is a Sharing Charge of \$10 for all Entrees.

We Will Only Split Checks on Tables of 5 or More Evenly, We Don't Separate Checks in Order to Keep Service Levels Up To Our Standards.

Consuming raw or uncooked meats, poultry, seafood, shellfish, Eggs or unpasteurized milk may increase your risk of food borne illness.



The Sea

Includes Soup or Salad

Twin Maine Lobster Tails	\$29
Danish Lobster tails	\$32
Florida Swordfish	\$27
Scottish Salmon	\$22
Hog Snapper	\$22
Yellowfin Tuna	\$24
All prepared Sautéed, Blackened, or Broiled with a choice of Garlic Mashed Potatoes, Mashed Sweet Potatoes, Coconut Rice, or Fresh Vegetables. Choice of topping Avocado Salad, Pico De Gallo, or Lemon Butter.	

The Land

Includes Soup or Salad

Monica's B.B.Q. Baby Back Ribs	\$22
Our Famous fall off the bone ribs. Served with Cole Slaw, Sweet Potato Fries and Glazed with our Sweet Homemade B.B.Q. Sauce.	
Grilled Prime Rib Eye	Queen Cut \$22 King Cut \$25
Char-grilled, served with Au Jus, Roasted Garlic Mashed Potatoes, and Asparagus.	
Filet Mignon	\$34
8 oz. Prime Grilled topped with Maytag Bleu Cheese, Bordalaise Demi-Glace served with Roasted Garlic Mashed Potatoes and Asparagus.	
24 Hour Braised Short Ribs	\$23
Braised with Au Jus and served over a Creamy Mushroom Risotto.	
Chicken Marsala	\$19
Sautéed with Portobello & Shitake Mushrooms, Opici Marsala Sauce served with Herb Risotto & Asparagus.	

Flat Breads

Margherita Flatbread	\$14
EVOO, Fresh Basil, Garlic and Sliced Tomatoes, Parmesan and Mozzarella Cheese.	
Lobster Flatbread	\$21
Béchamel Sauce, Whole Milk Mozzarella Cheese, Maine Lobster Meat, Artichokes Hearts with Basil Aioli.	
Streb's Flatbread	\$15
Sliced Tomatoes, Chopped Bacon, Caramelized Onions, Garlic, Fresh Thyme and Béchamel Sauce.	

Side Dishes

French Fries	\$3
Sweet Potato Fries	\$3
Coconut Rice	\$4
Sautéed Spinach	\$4
House or Caesar Salad	\$4
Sautéed Mushrooms and Onions	\$4
Sweet or Garlic Mashed Potatoes	\$3

