THE WORLD FAMOUS

OYSTER HOUSE

EVERGLADES CITY FLORIDA
Starters

Jimmy's Buttermilk Chicken Wings
Naked or fried crispy - 12.99

The Right Fried Pickle

Neptune's Conch Fritter

Roasted Corn Dip
Roasted corn mixed with our house made creamy cheese dip served cold with chips - 9.99

Coconut Shrimp
Jumbo shrimp hand battered in coconut shreds and deep-fried - 11.99

Ceviche
Gulf shrimp, scallops marinated in lime juice - 9.99

Florida Gator
Tender alligator tail meat served with mustard sauce (Fried)
Sautéed in garlic and island spices topped with cilantro (Sautéed) - Market Price

Pow-Pow Shrimp
Fried shrimp tossed in Sweet Chili Sauce and Cēme - 9.99

Steamed Gulf Shrimp
Large Fresh Gulf Shrimp steamed to perfection and served with drawn butter available in half pound or full pound - Market Price

Fried Green Tomato
Green tomato's fried golden brown and served with ranch - 9.99

Everglades Outlaw Sampler
Fried gator, Fried Frog legs, Conch fritters and Clam strips - Market Price

Soups & Salads

All salads are served with a hushpuppy

New England Clam Chowder
Our signature house made chowder is made with the best clams and finest clam juice
Cup 5.99 Bowl 6.99

Grilled Gulf Shrimp Salad
Large Local Gulf Shrimp Grilled to perfection and Sliced Avocado served on a Large Tossed Salad - 14.99

House Salad
Romaine Hearts, Green Leaf and Red leaf topped with shredded carrot, cucumbers, and tomato - 8.99
With Shrimp 13.99 Chicken 9.99

Caesar Salad
Romaine Hearts, Green Leaf and Red leaf topped with shredded parmesan, and croutons - 8.99

Soup of the Day
Ask your server what our chefs whipped up

Blackened Grouper Salad
Blackened Grouper Fillet topped over a Large Tossed Salad - 14.99

Edamame Salad
Quinoa, Kale, Edamame, Dried Cranberries, Garbanzo Beans tossed in a house made vinaigrette dressing - 14.99

Grilled Chicken Salad
Fresh Grilled Chicken topped over a Large Tossed Salad mixed with the freshest ingredients - 12.99

Dressing Choices
House Made Ranch, House Made Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, 1000 Islands and Pomegranate Vinaigrette

Oysters

Steamed Oysters
Steamed with a touch of White Wine
Half Dozen or Dozen (Market Price)

Specialty Oyster of the Day
Half Dozen or Dozen (Market Price)

Oyster Ceviche
House Special Ceviche made fresh and topped over our Raw Oysters - 13.99

Oysters Local, Fresh, Raw.
Half Dozen or Dozen (Market Price)

The Oyster House has been family owned for over 20 years

Like us on Facebook
We will keep you up to date on specials and events...
The Chef’s Lunch Specialties

Shrimp Mac & Cheese
Penne Pasta tossed in our homemade beer cheese sauce and topped with bread crumbs - 15.99

Chipotle Cinnamon Red Fish Sandwich
The perfect combinations of spices topped with a honey and red curry sauce - 14.99

O House Quesadilla’s
A flour tortilla stuffed with your choice of protein, sautéed onions and peppers finished off with queso

Fish Tacos
The fish of the day fried or blackened to perfection topped with Pico Di gallo drizzled with Chipotle crème - 11.99

Pow-Pow Alligator Tacos
Hand Battered Fried Gator, stuffed in a taco and topped with our homemade Pow-Pow sauce - 16.99

Crab Cake Sandwich
Home made Maryland style crab cakes topped with crème - 14.99

Smugglers Sandwich
Crispy grouper topped with sliced pickles pressed ham and Swiss cheese topped with sauce - 15.99

O’House Seafood Baskets
Served with fries and a hushpuppy
Scallop Basket
Battered in house and fried - 15.99 or broiled - 16.99

Oyster Basket
Battered in house and fried - 15.99

Gulf Shrimp Basket
Battered in house and fried - 15.99

Fish & Chips
Battered in house and fried - 11.99

Frog Leg Basket
Battered in house and fried - 15.99 or sauteed - 16.99

Alligator Basket
Battered in house and fried - 16.99 or sauteed - 17.99

Seafood Basket
Assorted fresh seafood items battered and fried - 17.99

Coconut Shrimp Basket
Battered in house and fried - 16.99

O’House Land Lover Baskets
Served with fries and a hushpuppy
Charbroiled Hamburger Basket
Fresh Ground Beef Burger Patty, cooked your way - 10.99

Charbroiled Cheeseburger Basket
Fresh Ground Beef Burger Patty topped with American cheese, or Brie cooked your way - 11.99

Jumbo Hot Dog Basket
Charbroiled Jumbo all Beef Hot dog - 7.99

Fresh Chicken Strips Basket
Commeal Blend Breaded Chicken Breast, Fried to Golden Brown - 10.99

Chicken Breast Sandwich Basket
Free Range, Vegan Fed Chicken, Charbroiled or Battered and Fried to a Golden Brown served on a Brioche Roll - 10.99

Veggie Burger Basket
Garden Veggie Burger served on a Brioche Bun - 10.99

Hand Cut Strip Loin Steak Sandwich
House cut 8oz top sirloin steak seasoned and topped with onions - 14.99

Our lawyers made us do it...

*** Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. *
20% gratuity will be added to parties of 6 or more - Bring your own wine surcharge fee 25
The Chef’s Dinner Specialties

dinner specialties are served with a house salad

Grouper Piccata
Two Filets Seasoned and Dredged in Flour Before Being Browned in Butter. The sauce is Made Using the Pan Drippings, Lemon Juice and White Wine - 24.99

Grouper Oyster House Style
Two Broiled Fillets with Roasted Tomato, Onion and Peppers served with Baked Potato - 25.99

Shrimp Lovers Platter
A Trio of Gulf Caught Shrimp, Coconut, Scampi and Fried Shrimp Served with Baked Potato - 26.99

Southern Fried Gator
A Native South Florida Delicacy, the freshest available Alligator Meat is a Mild Taste and is Low Cholesterol and Fat, Fried Southern Style, bite size pieces served with French fries - 26.99

Gator Jambalaya
Gator, Sausage and Trinity Veggies Slow Cooked with Rice - 26.99

Stuffed Hogfish
Delicate Hogfish Filets Pan Seared and Stuffed with Everglades Crab Cake Topped With Burre Blanc - 27.99

Mango Marmalade Cobia
Wild Caught Cobia, Broiled and Served with House Made Marmalade Horseradish Sauce - 26.99

Seafood Medley
Calamari, Shrimp and Mussels Sautéed in a Red Sauce, Served over Pasta - 26.99

Twin Lobster Tails
Twin Florida Lobster Tail Broiled and Served with Drawn Butter, and Baked Potato - Market Price

Stone Crab Dinner
The Crab Boats bring in Fresh Crabs daily to our Local Fish House. Medium & Large Stone Crabs Clews Served with Mustard Sauce, Drawn Butter and Vegetable of the Day - Market Price

Seafarer Entrees
served with side salad, fries & hushpuppy

Fried Clam Strips
Fresh, Hand Battered Sweet Clam Strips Fried to a Golden Brown - 18.99

Bay Scallops

Captains Fried Platter
Florida’s Finest Oysters, East Coast Clam Strips, Gulf Shrimp Fresh and Hand Battered and Fried - 28.99

Everglades Fried Platter
A Trio of Frog Legs, Gator and Grouper Hand Battered and Fried - 28.99

Fried Oysters
Florida’s finest oysters hand battered and fried - 24.99

Land Lover Entrees
served with side salad, potato and hushpuppy

16oz Ribeye
16 oz USDA Choice Black Angus Ribeye Steak Broiled to perfection and garnished with Blue Cheese Butter Sauce - Market Price

10oz Center Cut Sirloin Steak
20oz USDA Choice Black Angus Sirloin Steak Broiled to perfection garnished with Parmesan Garlic Butter - Market Price

Chicken Piccata
Two Chicken Breasts Seasoned and Dredged in Flour Before Being Browned in Butter. The sauce is Made Using the Pan Drippings, Lemon Juice and White Wine - 18.99

Make it Surf and Turf
add these to your entrees
Desserts

Plan ahead and take a look

Fresh Baked Carmel Apple Pie
Individual mini pie topped with Caramel Sauce and Whip Cream - 5.99

Flourless Chocolate Torte
Chocolate Lovers Dream, Smooth and Decadent - 5.99

Oyster House Cheesecake
A Rich, Creamy, Delicious Cheesecake with a Biscotti Crust and Yes All Gluten Free - 5.99

Our Famous Homemade Key Lime Pie
Done in the traditional style. Sweet, tart and delicious (no eggs, no baked) - 5.99

Whole Key Lime Pie
Because we know you’re gonna love it and just need to take one with you - 17.99

From the Miller Family

We are a family owned and operated establishment. We take great care to ensure our products are locally sourced whenever possible. We pay the closest attention to the quality and safety of the ingredients we use. When it comes to preparation, we use only the freshest food items available and prepare them when ordered. Quality is our number one priority in buying and sourcing sustainable products. We never cut corners in product sourcing. Serving processed food is not what we are about. Only the best for our customers. We truly hope you enjoy your visit and thank you for your patronage.

Sincerely,
The Miller Family

O’House Kids

Burger and Fries
6.99

Fried Gator and Fries
8.99

Chicken Strips and Fries
7.99

Fish Fingers and Fries
7.99

All Beef Hot Dog and Fries
5.99

Macaroni and Cheese
4.99

Shrimp and Fries
7.99

Sides

Side Salad
5.99

Potato Salad
4.99

Vegetable of The Day
4.99

Rice and Beans
4.99

French Fries
5.99

Sweet Potato Fries
5.99
Please enjoy one of our carefully curated beverages

White Wine
House White by the Glass
Chardonnay, Pinot Grigio - 7.00

Sauvignon Blanc, Sileni, New Zealand
Crisp with Bright Grapefruit and Clean Mineral Finish - glass 8.00 bottle 25.00

Pinot Grigio, Ecco Domani, Italy
Floral Aromas and Tropical Fruit lead with Crisp Refreshing Finish Supported by Light Vanilla and Oak Notes - glass 8.00 bottle 21.00

Pinot Grigio, Maso Canali, Italy
Complex flavors of Apricots and Peach Trend into a Clean Finish - glass 10.00 bottle 30.00

Chardonnay, William Hill, Central Coast
Crisp Apple, Tropical, Buttery Layers with Vanilla - 26.00

Red Wine
House Red Wine by the glass
Pinot Noir, Cabernet 7.00

Pinot Noir, Mirassou California
Flavors of Cherry, Strawberry and Red Current glass 9.00 bottle 22.00

Cabernet, William Hill Central Coast California
Flavors and Aromas of dark Cherry, Ripe Plum and Blueberry with Notes of Sweet Vanilla and Brown Spice - 32.00

Cabernet, Louis M. Martini California
Black Plum and Black Current with Touch of Dark Chocolate - 40.00

Pinot Noir, Mac Murray, Central Coast
Aromas of Cherry, Raspberry and Pomegranate with Vanilla Notes - 35.00

Beer
Domestic Bottles
Bud, Bud Light, Miller Light, Coors Light

Domestic Drafts
Bud, Bud Light, Michelob Ultra (16 oz., 24 oz. or Pitchers)

Premium Bottles
Heineken, Corona, Corona Light

Specialty Drafts & Ales
Sam Adams, Stella, Key West, Naples Beach Ale, Florida Ave (16 oz., 24 oz. or Pitcher)

FULL LIQUOR BAR
we can make any cocktail you desire

Beverages
3.00
European Roast Coffee
Decaffeinated Coffee
Fresh Brewed Iced Tea
Fresh Brewed Sweet Tea

Soft Drinks
Coke, Diet Coke, Root beer, Lemonade and Raspberry Tea
Bottled Water

ASK YOUR SERVER
about our specialty selections of wines and beer

There is always a manager on duty
Please voice any and all concerns (even compliments) to our managers as we are always looking for feedback