



APPETIZERS

MUSSELS	STEAMED WITH FRESH HERBS & GARLIC IN WHITE WINE & BUTTER	12.00
ESCARGOT	SERVED ON TOAST ROUNDS WITH A GARLIC CREAM SAUCE	10.00
CONCH FRITTERS	SERVED WITH A SPICY COCKTAIL SAUCE	9.00
STUFFED MUSHROOMS	WITH CREAM CHEESE, CRAB MEAT & BREAD CRUMBS	8.50
GRILLED SCALLOPS	JERK SEASONED WITH A RASPBERRY BUTTER SWIRL	12.00

SALADS

GARDEN SALAD	FRESH VEGGIES ON A BED OF ROMAINE LETTUCE	8.00
GREEK SALAD	ROMAINE LETTUCE WITH CUCUMBERS, BELL PEPPERS, RED ONIONS, KALAMATA OLIVES AND FETA CHEESE	10.50
HOOK, LINE TRADITIONAL CAESAR SALAD	(for one) / (for two)	6.00/9.00
	ADD CHICKEN \$4.00 ADD TUNA OR SHRIMP \$8.00	

SANDWICHES

HAMBURGER	8 OUNCES OF FRESHLY GROUND BEEF GRILLED TO ORDER ON A KAISER ROLL WITH LETTUCE, TOMATO & RED ONION WITH COLESLAW	12.00
BUILD YOUR BURGER	ADD CHEESE, BACON, SAUTEED ONIONS OR MUSHROOMS	75 each
GRILLED GARLIC CHICKEN	A SEASONED CHICKEN BREAST GRILLED AND SERVED ON A KAISER ROLL WITH LETTUCE, TOMATO, RED ONION, COLESLAW & FRIES	12.75

PASTA

AGLIO E OLIO CON ERBE	PASTA TOSSED IN OLIVE OIL WITH GARLIC, FRESH HERBS AND RED PEPPER FLAKES	14.25
PESTO PASTA MISTO	TOSSED WITH FRESH BASIL, PINE NUTS, GARLIC AND OLIVE OIL ARTICHOKE HEARTS AND BROCCOLI, TOPPED WITH DICED TOMATOES	14.75
POMODORO	PASTA TOSSED WITH FRESH TOMATOES AND BASIL IN OLIVE OIL & GARLIC	14.25
CARBONARA CON PISELLI	WITH BACON, ONION, PEAS IN A CREAMY CHEESE SAUCE	15.25
ARRABBIATA	HOT & SPICY HOMEMADE MARINARA SAUCE WITH HAM	15.25
PRIMAVERA	SAUTEED FRESH VEGETABLES IN A CREAMY PARMESAN SAUCE	14.75
VEGETARIAN PAELLA	SAUTEED FRESH VEGETABLES IN A SPICY VEGETABLE BROTH SERVED OVER SAFFRON RICE	14.75
	ADD CHICKEN \$4.00 ADD TUNA OR SHRIMP \$8.00	

SEAFOOD ENTREES

ALMOND CRUSTED YELLOWTAIL	LOCAL SNAPPER FILLET, ROLLED IN ALMONDS SAUTEED AND FINISHED WITH A LEMON BEURRE BLANC	26.00
GRILLED MARINATED SHRIMP	TOPPED WITH A SWEET BALSAMIC REDUCTION SAUCE	24.00
STUFFED YELLOWTAIL	FILLED WITH SPINACH, MUSHROOMS, ROASTED RED PEPPERS AND FINISHED WITH AN HERBED LEMON BUTTER CREAM SAUCE	26.00
GRILLED SALMON	SEASONED WITH FRESH HERBS WITH A TOMATO CUCUMBER RELISH	23.00
FRESH GRILLED TUNA	GRILLED TO ORDER AND SERVED WITH A MANGO RUM SAUCE	26.00
CARIBBEAN STUFFED LOBSTER	HALF A LOCAL LOBSTER STUFFED WITH SHRIMP	M/P

POULTRY & MEATS

CHICKEN PICATTA	BONELESS CHICKEN BREAST SAUTEED WITH CAPERS AND MUSHROOMS IN LEMON BUTTER & WHITE WINE	20.00
STUFFED CHICKEN BREAST	FILLED WITH HAM, SPINACH AND SWISS CHEESE AND FINISHED WITH A ROASTED GARLIC SAUCE	22.00
PEPPER CRUSTED DUCK	TWIN BONELESS DUCK BREASTS ENCRUSTED IN CRACKED BLACK PEPPER AND PAN SEARED, SERVED WITH A MIXED BERRY DEMIGLACE	26.00
PORK MARSALA	PORK TENDERLOIN SAUTEED WITH GARLIC, MUSHROOMS AND MARSALA WINE	23.00
PRIME RIB AU JUS	SERVED WITH AU JUS AND HORSERADISH — Queen Cut King Cut	22.00 25.00
GRILLED NEW YORK STRIP	WITH CARAMELIZED ONIONS AND SAUTEED MUSHROOMS	26.00
SMOKED BACON WRAPPED FILET MIGNON		28.00

SAVE ROOM FOR ONE OF ED'S DECADENT DESSERTS
OR A SLICE OF AUNTIE'S RUM CAKE

CREATIVE SPECIALS NIGHTLY
ALSO SERVING LUNCH MON-SAT 11-4
AND SUNDAY BRUNCH 10-2:30
CLOSED FOR DINNER ON SUNDAYS

FROZEN DRINKS

All Frozen Drinks \$6.50
Without Liquor \$5.50

Coladas

Add your favorite flavor to our island rum and Coco Lopez — Pina, Strawberry, Banana, Mango, Raspberry, Papaya, Passion fruit

Daiquiris

A refreshing blend of rum and your favorite fruit flavor

Margaritas

Classic, Strawberry, Raspberry, Mango

Tropicolada

Island Oasis Pina Colada, Banana & Mango With Cruzan Coconut Rum

Iguana Colada

Island Oasis Pina Colada & Mango With Midori Melon Liqueur

Strawberries & Cream

Island Oasis Strawberry, Ice Cream And Rum

Banana Jammer

Island Oasis Banana, Ice Cream, Irish Cream and Kahlua

Toasted Almond

Island Oasis Ice Cream, Kahlua and Amaretto

Bushwacker

Kahlua, Irish Cream, Amaretto, Rum & Vodka

DESSERTS

Try one of our decadent desserts. Selections vary daily but often include
Key Lime Pie, Mango Cheesecake
And Ebony & Ivory Mousse Cake

Or

Auntie's Rum Cake
A local favorite

All Desserts \$6.50

MARTINI MENU

All Martinis \$7.00
With Premium Liquor \$9.00

The Classic

Your favorite gin or vodka and a whisper of dry vermouth, served up with olives

Dirty Martini

Gin or Vodka, Vermouth and Olive Juice-

Cosmopolitan

Vodka, triple sec, cranberry and lime juice

Appletini

Vodka and sour apple liqueur with a splash of soda and sweet & sour

Chocolatini

Vodka, Godiva liqueur with a swirl of chocolate syrup

Or let our bartender create something special just for you

A Note from our Crew

We hope you enjoy your dining experience at Hook, Line & Sinker. Our friendly staff has been serving locals and visitors alike for more than twenty years. We are delighted to meet new friends and welcome back our return customers year after year.

LUNCH

MONDAY—SATURDAY
11:30 A.M.—4:00 P.M.

SUNDAY BRUNCH

10:00 A.M.—2:30 P.M.

BAR OPEN DAILY FROM 11:00 A.M.
UNTIL 11:00 P.M.

SEE BACK FOR WINE LIST

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