

## SWEET ENDINGS

### DESSERT OF THE DAY

Ask your server for details - 6.99

### BREAD PUDDING

Baked fresh daily - 5.99

## FROM THE BAR

### DRAFT BEER

SweetWater 420 Extra Pale Ale, Stella Artois, Blue Moon, Dirty Blonde Ale, Blue Point, Hooter Brown, Fat Tire, Angry Orchard



### DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Michelob Light, Miller Lite, O'Doul's, Michelob Ultra, Land Shark, Yuengling

## ISLAND DRINKS

### RUM RUNNER

Dark rum and a special blend of fruit juices served frozen and topped with 151 rum.

### MARGARITA

Tequila and triple sec mixed with sour mix. Served frozen or on the rocks and with or without salt.

### SAND BLASTER

Mango, blackberry, lime and rum with a 151 floater.

### STRAWBERRY DAIQUIRI

A frozen mixture of strawberries and rum.

### DREAMSICLE

Orange sherbet flavored frozen drink made with rum.

## BEVERAGES

### SOFT DRINKS

Free refills.  
Coke, Diet Coke, Dr. Pepper, Sprite, Fruit Punch, Lemonade

### ICED TEA

Free refills. Sweet or Unsweetened.

### FRUIT JUICE

Cranberry, Orange, Grapefruit, Pineapple, Apple

Bring  
One  
Home!

### KEY LIME PIE

Homemade with real key lime juice - 5.99  
Whole pie - 25.99

### PREMIUM BEER

Corona, Corona Light, Dos Equis, Heineken, Red Stripe, Kalik, Sam Adams Boston Lager, Boddingtons Pub Ale 1 Pint Can, Woodchuck Amber Apple Cider

### WINE BY THE GLASS

Chardonnay, White Zinfandel, Merlot, Pinot Grigio

### WINE BY THE BOTTLE

Geyser Peak Sauvignon Blanc, Sterling Pinot Noir, Robert Mondavi Private Select Chardonnay

### BLUE HAZE

Rum, gin, triple sec, sour mix, Sprite and a Blue Curacao floater, served on the rocks.

### PIÑA COLADA

A coconut flavored frozen rum and piña colada mix.



### MAI TAI

Captain Morgan pineapple rum, pineapple juice, orange juice and a dark rum floater.

### CHERRY BOMB

An explosive blend of cherry vodka, Sprite and Redbull.

### MANGO DAIQUIRI

Made with mangos and white rum.

### VIRGIN FROZEN DRINKS

Your choice minus the alcohol.

### COFFEE OR HOT TEA

Free refills.

### MILK

### BOTTLED WATER

Prices do not include tax.

15% gratuity will be added to all parties of 6 or more.

Eating raw oysters may cause severe illness and even death in persons who have liver disease, cancer or other chronic illnesses that weaken the immune system. If you eat raw oysters and become sick, you should seek immediate medical attention. If you are unsure whether or not you are at risk you should consult your physician.

Welcome to Parrottdise!



Visit Our  
Blue Parrot Gift Shop  
& On-Line Store  
for tee shirts, and other  
Blue Parrot apparel.  
You can also see our  
live beach cam at  
[www.blueparrotsgi.com](http://www.blueparrotsgi.com)



68 W Gorrie Drive • St. George Island, Florida • 850.927.2987

[www.blueparrotsgi.com](http://www.blueparrotsgi.com)

The Blue Parrot uses only the highest quality ingredients, including locally caught seafood.  
All meals are prepared to order, so sit back and relax...  
we hope you enjoy your visit!

## STARTERS

### PEEL & EAT SHRIMP

A half pound of local shrimp seasoned and steamed to order - 10.99

### COCKTAIL CLAWS

Fresh local blue crab claws breaded and deep fried to perfection - 13.99

### JALAPEÑO POPPERS

Jalapeños stuffed with cheddar cheese. Served with chili thai or ranch dressing for dipping - 9.99

### MUNCHIE SAMPLER

A basket full of our favorites! Jalapeño Poppers, Cheese Sticks and Conch Fritters - 11.99

### LOADED FRIES

A large basket of golden French fries topped with real bacon bits and melted cheddar cheese. Served with ranch dipping sauce - 7.99

### GOLDEN ONION RINGS

Fresh cut Spanish onions lightly breaded and piled high - 7.99

### CALAMARI

Tender rings lightly fried and served with marinara - 8.99

## SOUPS & SALADS

### DRESSINGS

Red Wine Vinaigrette, Thousand Island, Ranch, Bleu Cheese, Honey Mustard

### LOBSTER BISQUE WITH FRESH CRAB

Smooth creamy bisque with crabmeat.  
Bowl - 8.99 Cup - 5.99

### LARGE GARDEN SALAD

This salad has it all! Cherry tomatoes, cucumbers, green peppers, raisins, walnuts, mandarin oranges atop a bed of crisp lettuce - 9.99

Enhance your salad with **MAHI** - 6.99 • **TUNA** - 7.99 • **SHRIMP** - 7.99 • **CHICKEN** - 5.99

## LUNCH SPECIALS

AVAILABLE 11 AM TO 4 PM

Fried and served with hush puppies and your choice of golden fries, potato chips, or homemade coleslaw.

POPCORN SHRIMP BASKET - 11.99

OYSTER BASKET - 13.99

BAY SCALLOP BASKET - 11.99

FRIED GROUPER FINGER BASKET - 14.99

*World Famous* Apalachicola Bay Oysters  
Raw on the Half Shell

Dozen - 11.99 Half Dozen - 6.99

Baked with Butter & Parmesan Cheese

Dozen - 13.99 Half Dozen - 8.99



### SMOKED YELLOWFIN TUNA DIP

Yellowfin tuna smoked over oak and pecan wood.  
A Blue Parrot favorite! - 9.99

### HOT WINGS

Fried and tossed in Texas Pete! Served with celery and ranch or bleu cheese dressing to cool the heat - 10.99

### BAHAMIAN CONCH FRITTERS

Authentic Harbor Island fritters loaded with conch.  
Served with chili thai or ranch - 10.99

### CHEESE STICKS

Golden brown mozzarella cheese sticks served with marinara sauce for dipping - 8.99

### EDAMAME

A basket full steamed to order and served with soy sauce - 6.99

### LARGE BASKET OF CRISP GOLDEN FRIES

- 3.99

### CUP OF HOMEMADE COLESLAW

- 1.99

## BURGERS & SANDWICHES

Served on a toasted bun with lettuce and tomato with potato chips, French fries or coleslaw.

SUBSTITUTE GOLDEN FRIED ONION RINGS - 1.99  
ADD APPLEWOOD SMOKED BACON - 1.99

### OUR FAMOUS CHEESEBURGER IN "PARROTDISE"

Fresh Angus burger with your choice of American, Swiss or cheddar cheese - 9.99

### MONSTER DOUBLE CHEESEBURGER

Created for the serious cheeseburger lover.  
A double patty monster! - 13.99

### FRESH GROUPER SANDWICH

Our most popular sandwich! Your choice of grilled, blackened or golden fried - 14.99

### FRESH MAHI SANDWICH

Try our new fresh grilled or blackened mahi sandwich - 13.99

### FRESH FISH TACOS

Two soft tortillas filled with your choice of fish, fried or grilled, with lettuce, onion, salsa and Blue Parrot taco sauce. Best tacos north of the border! With Grouper - 14.99 With Mahi - 13.99

### SHRIMP TACOS

Two soft tortillas filled with fried shrimp, lettuce, onion, salsa and Blue Parrot taco sauce. These are the bomb! - 12.99

### CRAB CAKE SANDWICH

Large crab cake loaded with jumbo lump crabmeat - 14.99

## New Orleans Style PO BOYS

Served on a baguette piled high with your choice of:

FRIED BAY SCALLOPS - 12.99

FRIED POPCORN SHRIMP - 12.99

FRIED OYSTERS - 14.99

FRIED SOFT SHELL CRAB - 14.99

## Blue Parrot SIGNATURE SANDWICHES

### BLACKENED TUNA BLT

Fresh yellowfin tuna steak and applewood smoked bacon - 14.99

### MAHI REUBEN

Bronzed fillet of mahi with Swiss cheese, sauerkraut and Thousand Island dressing on toasted marble rye - 14.99

### GRILLED CHICKEN CLUB

Grilled chicken breast with applewood smoked bacon, American cheese and ranch dressing - 14.99

## BLUE PARROT CLASSICS

*The World Famous*

### BLUE PARROT SEAFOOD PLATTER

Seafood city, baby! A heaping platter of Grouper, Shrimp, Oysters, Sea Scallops and a Crab Cake. Your choice of fried, grilled, blackened or broiled - 28.99

### STUFFED GROUPER

Fresh grouper baked with jumbo lump crabmeat stuffing - 26.99

### GROUPER ROCKEFELLER

Fresh grouper with a sautéed blend of spinach, parmesan and feta cheese, baked to perfection and topped with a light cream sauce - 26.99

### ST. GEORGE

Fresh grouper or mahi encrusted with parmesan and sesame seeds. Lightly sautéed and topped with a roasted red bell pepper cream sauce.  
Grouper - 25.99 Mahi - 22.99

### IMPERIAL

Fresh grouper or mahi dusted with flour, sautéed and topped with crabmeat, asparagus and our lemon tarragon cream sauce.  
Grouper - 26.99 Mahi - 22.99

### SEAFOOD COMBINATION

Your choice of two: Tuna, Sea Scallops, Shrimp, Stuffed Shrimp, Grouper, Crab Cake, Snow Crab, Soft Shell Crab or Fried Oysters. Fried, grilled, blackened or broiled - 25.99

## FRESH FISH

Try any of the fish selections with:

Lemon Tarragon Cream Sauce - 1.99 Roasted Red Bell Pepper Sauce - 1.99

### FRESH LOCAL GROUPER

The Florida favorite!  
Prepared how you like it:  
broiled, grilled, blackened or fried - 24.99

### FRESH MAHI

Mild, firm, white fillet served broiled, grilled, blackened or fried - 20.99

### FRESH YELLOWFIN TUNA

Center cut tuna steak, grilled or blackened - 21.99

## SHELLFISH

### GULF SHRIMP

Wild caught shrimp, fresh and full of flavor! The real deal! Great fried, grilled, broiled or blackened - 19.99

### STUFFED GULF SHRIMP

Baked with our delicious jumbo lump crabmeat stuffing - 24.99

### FRESH FRIED OYSTERS

Hand shucked and lightly breaded. Deep fried to oyster perfection! - 23.99

### CRAB CAKES

Two handmade jumbo lump crab cakes. Sautéed or fried golden brown - 22.99

### DEEP SEA SCALLOPS

From the icy cold depths, these jumbo scallops melt in your mouth. Prepared fried, grilled, blackened or broiled - 24.99

### SOFT SHELL CRABS

Two lightly fried, local jumbo soft shell crabs. A blue crab lover's delight! - 25.99

### ALASKAN SNOW CRAB

1 lb. of succulent snow crab steamed to order and served with drawn butter - 22.99

## FROM THE LAND

### 12 OZ. NEW YORK STRIP

Hand cut New York strip steak grilled to perfection - 26.99

### CHICKEN TENDERS

Golden fried chicken tenderloins served with homemade honey mustard sauce - 15.99

### CHARGRILLED HAWAIIAN CHICKEN

Two boneless chicken breasts basted with teriyaki sauce and grilled with pineapple garnish - 15.99

All above dinners are served with your choice of two: a garden salad, vegetable medley, coleslaw, baked potato, cheese grits, French fries or rice.

ADD TO YOUR DINNER ENTREE: SHRIMP - 6.99 • SEA SCALLOPS - 7.99 • SNOW CRAB CLUSTER - 7.99