

## SMALL PLATES

Crab Rangoon | \$9

Jumbo Lump Crab, Herbed Cream Cheese

Bahamian Conch Fritters | \$11

Annie Ann's Zesty Batter, Island Sauce

Crab & Spinach Artichoke Dip (GF) | \$13

Pico de Gallo, Guac, Tri-Color Tortilla Chips

Bacon-Wrapped Stuffed Shrimp (GF) | \$14

Herbed Cream Cheese, Sriracha Marmalade

Lollipop Pork Shank | \$12

Orange Ginger Glaze, Tobacco Onions, Chives

Chicken Wings Or Tenders | \$12

- Hull Buffalo w/ Blue Cheese
- Honey Mango BBQ w/ Ranch
- Jerk Spiced w/ Mango Aioli

Honey Mango BBQ Pulled Pork Flatbread | \$13

Caramelized Onion, Charred Pineapple, Baby Arugula, Smoked Gouda Cheese, Honey Mango BBQ Sauce

Hummus Plate \$16

Grilled Pita, Heirloom Carrots, Radishes, Tomatoes, English Cucumbers, Mediterranean Olives, Served w/ House Made Hummus

## RAW BAR

(5) Jumbo Shrimp Cocktail (GF) | \$15

Cocktail Sauce, Lemon

1/2lb King Crab Split Legs (GF) | \$24

Mustard & Cocktail Sauce, Lemon

Local Oysters\*\* (GF) 1/2 doz. \$16 | doz. \$30

Honey Ginger Mignonette, Lemon

## POKE

\*\*Hawaiian Dish  
Traditionally Served  
with Raw Seafood

Topped with Red Onions, Edamame, Cucumber, and Wasabi Peas  
Gluten-Free Options Available

### STEP ONE BASE

White Rice  
Coconut Quinoa  
Mixed Greens

### STEP TWO PROTEIN

Tuna\* | \$20  
Salmon\* | \$18  
Tofu | \$14  
Chicken | \$15

### STEP THREE SAUCE

Citrus Ponzu  
Spicy Aioli  
Ginger Teriyaki

Add Avocado | \$3

Add Side Seaweed Salad | \$4

## CRISP SALADS

Garden Salad (GF) | \$12

Mixed Greens, Tomatoes, Cucumbers, Red Onion, Carrots, Alfalfa Sprouts, House Vinaigrette

Chopped Romaine | \$13

Garlic Croutons, Tomatoes, Kalamata Olives, Parmesan Crisp, Creamy Caesar Dressing

Crab & Tomato Stack | \$18

Jumbo Lump Crab, Heirloom Tomato, Avocado, Buffalo Mozzarella, Balsamic Drizzle

Tropical Delight (GF) (V) | \$17

Seasonal Fruit, Mixed Greens, Candied Cashews, Toasted Coconut, Raspberry Vinaigrette

Fried Green Tomato | \$17

Panko Encrusted Green Tomato, Mixed Greens, English Cucumber, Jumbo Lump Crab, Sun-Dried Tomato Dressing

### SALAD ADD ON'S

Chicken | \$5

Hull Daily Catch | \$9

Grilled Shrimp | \$7

Crab Cake | \$10

## STEAMERS

Prince Edward Island Mussels | \$14

Basil, Garlic, Rosa Sauce, Parmesan Crostini

Baker's Dozen Little Neck Clams | \$15

Basil, Wine, Garlic Broth, Parmesan Crostini

## JERSEY FRESH TACOS

All Taco Dishes Served w/ Black Bean Salsa & Guac on the Side

Blackened Mahi Mahi | \$17

Voted 2019 Best Fish Taco in Stone Harbor

Fresh Catch, Cilantro Lime Slaw, Mango Salsa, Sriracha Crème

Habanero Petite Shrimp | \$15

Habanero Petite Pan-Seared Glazed Shrimp, Pico de Gallo, Queso Fresco, Sriracha Crème

Pork Carnitas | \$15

House Smoked Pork, Grilled Corn & Pineapple Salsa, Guacamole, Sriracha Crème

Veggie Tacos (V)(GF) | \$15

Fresh Zucchini, Roasted Red Pepper, Red Onion & Chickpeas, Topped w/ Coconut Curry, Wrapped in a Romaine Lettuce Leaf Cup

# SANDWICHES

Served with Choice of Fries, House Salad or House Chips

\*Sweet Potato Fries or Caesar Salad Add \$1

## Mahi Mahi\*\* | \$17

Fresh Key West Mahi Mahi, Grilled or Blackened, Cilantro Lime Slaw, Jersey Tomato, Basil Aioli, Grilled Brioche

## Grilled Portabella | \$15

Jumbo Portabella Mushroom, Sautéed Baby Spinach, Fire Roasted Peppers, Sharp Provolone Cheese, Grilled Brioche

Add Chicken | \$5

## Jerk Chicken | \$15

Chargrilled Boneless Chicken Thigh, Jerk Marinade, Mango Salsa, Sliced Orange, Mixed Greens, Grilled Brioche

## Crab Cake | \$18

Broiled Jumbo Lump Crab Cake, Beefsteak Tomato, Mixed Greens, Tartar, Grilled Brioche

# BURGERS

Served with Choice of Fries, House Salad or House Chips

\*Sweet Potato Fries or Caesar Salad Add \$1

## Hull House Burger\*\* | \$18

Voted 2016 Best Stone Harbor Burger

½ lb. Chargrilled Grass Fed Lean Beef Burger, Candied Bacon, Pickled Onions, Avocado, Mixed Greens, Tomato, Basil Aioli, Jack Cheese

## Gourmet Big One\*\* | \$15

½ lb. Chargrilled Grass Fed Lean Beef Burger, Shredded Lettuce, Tomato, Pickle, Choice of Cheese, Grilled Brioche

## ADD ON'S | \$3

Portabella Mushroom, Avocado, Applewood Bacon, Pickled Onions, Roasted Peppers

## Impossible Burger (v) | \$16

Plant Based Vegan Burger, Lettuce, Tomato, Toasted Kaiser Roll

# LAND & SEA ENTREES

Served Daily After 5pm

## Bang Bang (GF) | \$32

### Chicken & Shrimp\*\*

Thai Curry Chile Peanut Sauce, Julienne Vegetables, Beans & Rice

## 8 oz. Center Cut Filet\*\* (GF) | \$38

Chargrilled Filet, Mash, Roasted Asparagus, Garlic Butter

## Pan Seared Salmon\*\* (GF) | \$32

Atlantic Salmon, Sautéed Jersey Green Beans, Roasted Sweet Potato, Lemon Herb Butter

## Seafood Festival | \$38

½ Maine Lobster, Scallops, Shrimp & Crab, Roasted Garlic Scampi, Parmesan, Linguine

## Crab Cakes | \$35

Broiled Jumbo Lump Crab Cakes, Grilled Asparagus, Roasted Red Pepper Cream, Beans and Rice

## House Smoked 1/2 Rack of Ribs | \$30

Honey Mango BBQ Sauce, Mango Salsa, Served w/ House Slaw, Mac & Cheese, Cornbread, Sweet Plantains

# HOUSE SOUPS

Shellfish Chowder cup \$6 | bowl \$10

2016 & 2018 Winner "Best Chowder"

Tomato Crab Bisque cup \$6 | bowl \$10

# HULL HOUSE SIDES

All House Sides | \$5

- Side House Salad
- Caesar Salad
- Beans & Rice
- Potatoes du Jour
- French Fries
- House Chips
- Vegetable du Jour
- Sweet Plantains
- Grilled Corn
- House Slaw
- Bread Basket
- Seaweed Salad



\*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.