

## First Bites

### CRABBY FRIES

Our Signature Dock Fries Layered with Old Bay Hot Sauce and Jumbo Lump Crabmeat • 13.50

### TIKI GRILLED WINGS

Slowly Oven Baked, Then Seared on the Grill and Flavored with Your Choice of Signature Hula, Gochujang, or Buffalo Sauce Served with Celery and Bleu Cheese or Ranch • 10ct - 14.50 / 15ct - 20.99

### CRABBY WINGS

Ten Wings Slowly Oven Baked, Then Seared on the Grill and Flavored with Old Bay Hot Sauce and Topped with Jumbo Lump Crabmeat • 14.99

### WEEKI WACHEE WATERMELON

Fresh Watermelon Slices with Jalapeño-Cilantro Aioli, Queso Fresco, and Fresh Cilantro • 5.99

### HAND-BATTERED CHICKEN TENDERS

Your Choice of Classic Buttermilk Style or our Signature Coconut Batter Served with Our Piña Colada Honey Mustard • 9.99

### MINI KAHUNA CRAB CAKES

A Trio of Miniature Jumbo Lump Crab Cakes Topped with Mango Salsa and Alafia Aioli, Served with a Key Lime Mustard Sauce • Original or Spicy • 12.99

### GRILLED STREET CORN

On the Cob with a Smoky, Charred, and Grilled Flavor with Light Seasonings, Lime Juice, Queso Fresco, and Alafia Aioli • 7.50

### SKYWAY SMOKY FISH SPREAD

House-made with Salmon and North Atlantic Cod, Fresh Red Onions, and Some of Our Other Favorite Seasonings, Served with Cucumber Slices and Pork Rinds • 12.50

### YOU, ME, and SALSA

A Trio of House-made Salsas, Served with Tortilla Chips • 7.50

## Raw Bar

### FRESH OYSTERS

Market Price • Half Dozen / 1-Dozen / 3-Dozen

### AHI TUNA POKE-MON

Ahi Tuna combined with Avocado, Mango, Pineapple and a Citrus Soy Sauce • 11.99

### CEVICHE

House-made with Shrimp, Fresh Fish, Veggies, and a Citrus Juice Medley • 11.99

### VOLCANO SHRIMP COCKTAIL

It's All About The Sauce • 12.99

### TUNA SASHIMI

Ahi Tuna, Jalapeño, and Ponzu Sauce • 12.99

## PEEL n' EAT SHRIMP

Beer-Steamed  
Peel n' Eat Old Bay Gulf Shrimp  
1/2 lb • 10.99 / 1 lb • 18.50 / 3 lb • 49.99

## Salads

### DIVE IN DEEPER and ADD...

Crispy, Grilled, or Blackened Chicken +3.99  
Blackened Gulf Shrimp +4.50  
Blackened Grouper +Market Price

### DOCKSIDE SALAD

Our Signature Chopped Salad with Cucumber, Mandarin Oranges, Toasted Almonds, Red Onion, and Our House-Made Honey Citrus Vinaigrette • 8.99

### KNOT A WEDGE SALAD

Crisp, Sliced Iceberg Lettuce, Pork Belly, Red Onions, Tomatoes, Bleu Cheese, and Balsamic Glaze • 9.99

### CAESAR BY THE SEA

Grilled Romaine Lettuce, Tomatoes, Parmesan Cheese, and Our House-made Caesar Dressing, Served with a Parmesan Crisp • 9.99

## Sandwiches

All Sandwiches are Served on a Custom Boat Roll Served with Your Choice of Fresh Watermelon or Dock Fries

### BIG CATCH-WICH

Fresh Prepared North Atlantic Cod, Deep Fried with Our Signature Beer Batter, Shredded Lettuce, Tomato, and Topped with Tartar Sauce • 14.99

### KAHUNA CRAB CAKE SANDWICH

Jumbo Lump Crab Cake with Hawaiian Slaw, Alafia Aioli and Key Lime Mustard Sauce • Original or Spicy • 15.99

### FRESH GROUPE SANDWICH

Blackened Fresh Grouper with Shredded Lettuce, Tomato, and Shaved Red Onion, Served with our Alafia Aioli Sauce • Market Price

### HAWAIIAN B.L.T.

Crispy Pork Belly, Grilled Pineapple, Shredded Lettuce, Tomato, and Key Lime Mustard Sauce • 10.99

### SHRIMP SALAD BOAT

House-made Shrimp Salad with Dill, Celery, Red Onion, Avocado, Lemon Mayo, and Shredded Lettuce • 12.50

## The Dockwich

All Dockwiches are Served on a Custom Boat Roll Served with Your Choice of Fresh Watermelon or Dock Fries

### CHOOSE YOUR PROTEIN

• 1/2LB ANGUS BEEF  
• HOUSE-MADE CHICKEN TENDERS  
• IMPOSSIBLE BURGER\* +4.00

### TIKI DOCKS DOCKWICH

Served with Shredded Cheddar Cheese, Shaved Red Onion, Shredded Lettuce, Tomato, and Pickles • 10.99

### ISLAND TIME DOCKWICH

Served with Shredded Provolone Blend, Pork Belly, Grilled Pineapple, Gochujang Sauce, and Shredded Lettuce • 13.99

### PERFECT 10 DOCKWICH

Served with Ghost Pepper Jack Cheese and Shredded Lettuce, Topped with Onion Straws and a Jalapeño-Cilantro Aioli • 12.99

\*THE IMPOSSIBLE BURGER IS A MEAT-LESS PATTY MADE FROM PLANT PROTEINS

## ALAFIA TACOS

CHOICE OF ANY 3

- BLACKENED SHRIMP
- BLACKENED NORTH ATLANTIC COD
- PORK BELLY
- AVOCADO
- GROUPE + 2.00 PER TACO

Three Tacos served with Our House-Made Hawaiian Slaw, Mango Pineapple Salsa, Queso Fresco, Key Lime Mustard, and Fresh Cilantro • 13.50

## Dishes

### PEEL n' EAT STEAMER DINNER

Half Pound of Beer-Steamed Peel n' Eat Old Bay Gulf Shrimp, Served with Tiki Docks Twisted Potatoes and Corn • 15.99

### SIGNATURE RIVERVIEW RIBS

Baby Back Ribs with Our Signature Tiki Glaze, Served with Dock Fries and Our House-Made Hawaiian Slaw • 1/2 Rack - 16.99 / Full Rack • 23.99

### SHRIMP FRIED RICE with PINEAPPLE

Fried Rice with Gulf Shrimp, Pineapple, Coconut, Green Onions, and Fresh Cilantro • 13.50

### FRESH GROUPE DINNER

Fresh Blackened Grouper with Watermelon, Jalapeño, and Red Onion Salsa, Served with our Bora Bora Rice • Market Price

### ENCHANTED SKIRT STEAK

Marinated Skirt Steak with Bora Bora Rice, Grilled Onions, and Mango Pineapple Salsa, Served with Our House-Made Hawaiian Slaw • 23.99

### BIG KAHUNA CRAB CAKE PLATTER

Two Jumbo Lump Crab Cakes with Mango Pineapple Salsa and Key Lime Mustard Sauce, Served with Bora Bora Rice • Original or Spicy • 19.99

### FISH n' CHIPS

Fresh Prepared North Atlantic Cod, Deep Fried with Our Signature Beer Batter and Served with Dock Fries, House-Made Hawaiian Slaw, and Tartar Sauce • 15.99

### SHRIMP BASKET

Shrimp Deep Fried to a Delicious Golden Brown Served with Cocktail Sauce, and Dock Fries • 14.99

### COCONUT SHRIMP BASKET

Shrimp Deep Fried with Coconut to a Delicious Golden Brown, Served with Piña Colada Honey Mustard Sauce and Dock Fries • 15.50

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If you have chronic illness of the liver, stomach, blood, or if you have immune disorders, you are at greater risk of serious illness from raw oysters and seafood and should eat oysters and seafood fully cooked.  
18% Gratuity Will Be Added To Parties Of Six Or More

TIKI DOCKS FAVORITES

## Extras

DOCK FRIES • 3.50

TIKI DOCKS TWISTED POTATOES • 3.50

BORA BORA RICE • 3.50

HAWAIIAN SLAW • 3.50

FRESH WATERMELON • 2.99

SIDE DOCKSIDE SALAD • 3.50

BUCKET O' PORK RINDS • 3.50

## Tiki Treats

### KEY LIME PIE

Fresh Key Lime Juice, Graham Cracker Crust, Fresh Whipped Cream, and Lime • 6.99

### LAVA CAKE

Warm Molten Chocolate Lava Cake Topped with Vanilla Ice Cream, Chocolate, and Caramel • 7.99

### HOUSE-MADE BANANA BREAD ICE CREAM SANDWICH

A Scoop of Vanilla Ice Cream Sandwiched Between Two Slices of House-Made Grilled Banana Bread, and Topped with Caramel, Walnuts, and a Dollop of Whipped Cream • 7.99

## Guppy Menu

Served with Fresh Watermelon or Dock Fries and a Kids' Drink

CHEESEBURGER • 5.50

CHICKEN TENDERS • 5.50

CHEESE QUESADILLAS • 4.50

FISH FINGERS • 5.50

*If you have chronic illness of the liver, stomach, blood, or if you have immune disorders, you are at greater risk of serious illness from raw oysters and seafood and should eat oysters and seafood fully cooked.*

FOOD

HONOLULU 4,670mi

COCKTAILS

KEY WEST 230mi

TAHITI 5,450mi



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## COCKTAILS ON TAP

Served in a 16oz Signature Drink Pouch

### Tiki Rum Punch

Dark Rum, Mount Gay Rum, Banana Liqueur, Blackberry Brandy, Passionfruit Liqueur, Pineapple Juice, OJ, Grenadine • 9.00

### South Seas Sangria

Pinot Grigio, Stolli Crushed Mango Vodka, Brandy, Pineapple, Strawberry, Orange, Club Soda • 9.50

### House Margarita

Cuervo Gold, Triple Sec, Margarita Mix, OJ, Agavero Float • 9.50

### TV Mai Tai

Trader Vic's Gold Rum, Appleton Estate Signature Blend, Amaretto, Lime, Amaro, Pineapple Juice, Simple Syrup (Served in a Tiki Mug) • 10.00

## FROZEN FUN

### Mango Margarita

Cuervo Gold, Triple Sec, Margarita Mix, Mango • 9.50

### Sneaky Rum Runner

Trader Vic's Spiced Rum, Bacardi Lime, Pineberry, Banana Liqueur, Voodoo Juice, Spiked Blackberries • 10.00

### Blue Hawaiian

Trader Vic's White Rum, Three Olives Vodka, Blue Curacao, Pineapple, Coconut, Limeade • 9.50

### The Perfect Piña Colada

Blue Chair Bay Coconut Rum, Trader Vic's Spiced Rum, Fresh Pineapple, Amaretto, Bumbu Rum Floater • 9.00

### Sally's Spiked Lemonades

Deep Eddy Vodka Tart Lemonades: Classic, Blackberry, or Strawberry • 9.50

### Lava Flow Daiquiris

Trader Vic's Rum Daiquiris: Banana or Strawberry • 9.00

## TIKI TIME

### Puka Punch

Trader Vic's White Rum, Trader Vic's Dark Rum, OJ, Pineapple Juice, Honey Water, Falernum, Passion Fruit, Lime, Bitters • 9.00

### Painkiller

Pusser's Rum, Coconut, OJ, Pineapple Juice, Nutmeg • 8.50

### Sea Bird

Trader Vic's White Rum, Cruzan Vanilla, Fresh Mint, Lime, Pineapple Juice, Midori, Spiced Simple Syrup, Blue Curacao • 9.00

### Fog Cutter

Trader Vics Silver Rum, Tanqueray Gin, Brandy, Orgeat, Orange Juice, Lemon • 8.50

### 1934 Zombie

Trader Vic's 151 Rum, Myers's Rum, Bacardi 8, Falernum, Lime, Grapefruit Juice, Spiced Simple Syrup, Grenadine, Bitters, Pernod • 11.00

## BOAT DRINKS

### Fresh Watermelon Margarita

Jose Cuervo Gold Tequila, Fresh Watermelon, Agave Nector, Watermelon Liqueur, Lime • 10.50

### Shipwrecked Mule

Stolli Crushed Pineapple Vodka, Lime, Pineapple Juice, Ginger Beer • 10.00

### Tiki-Jito

Trader Vic's White Rum, OJ, Club Soda, Lime, Sugar, Dry Orange Curacao • 8.50

### Watermelon Whiskey

Jim Beam, Fresh Watermelon, Watermelon Liqueur, Sprite • 9.50

### Crabby Mary

House-Made Vegetable-Infused Prairie Vodka, Three Olives Citrus Vodka, Zing Zang, Lime, Old Bay Hot Sauce, Horseradish, Jumbo Lump Crab, Boozy Pickle Juice, and More • 12.00

Please Enjoy Your

RUM-SPIKED Fruits!