

First Bites

PEEL 'n EAT SHRIMP

Beer-Steamed Peel 'n Eat Old Bay Gulf Shrimp
1/2 lb • 12.50 / 1 lb • 19.99

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 • 8ct - 15.99

HAND-BATTERED CHICKEN TENDERS

Your Choice of Classic Buttermilk Style or Our Signature Coconut Batter. Served with Our Piña Colada Honey Mustard • 10.99



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 • 15.99

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 • 12.99

YOU, ME, and SALSA

A Trio of House-Made Salsas, Served with Tortilla Chips • 8.50

GUPPY MENU

Served with Dock Fries and a Kids Drink

- CHEESEBURGER • 6.50
- CHICKEN TENDERS • 6.50
- CHEESE QUESADILLAS • 5.99
- FISH FINGERS • 6.50

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 • 10.50



KNOT A WEDGE SALAD

Crisp, Sliced Iceberg Lettuce, Pork Belly, Red Onions, Tomatoes, Bleu Cheese, and Balsamic Glaze • 11.50

CAESAR BY THE SEA

Chopped Romaine Lettuce, Tomato, Parmesan Cheese, Croutons, and Our House-Made Caesar Dressing • 10.50

Raw Bar

FRESH OYSTERS*

Half Dozen / 1-Dozen • Market Price

AHI TUNA POKE-MON*

Ahi Tuna Combined with Avocado, Mango, Pineapple and a Citrus Soy Sauce • 13.99

CEVICHE*

House-Made with Shrimp, Veggies, and a Citrus Juice Medley • 12.99

VOLCANO SHRIMP COCKTAIL

It's All About the Sauce • 12.99

TUNA SASHIMI*

Ahi Tuna, Jalapeño, and Ponzu Sauce • 12.99

Sides

- DOCK FRIES • 4.50
- BORA BORA RICE • 4.50
- HAWAIIAN SLAW • 4.50
- BUCKET O' PORK RINDS • 4.50

Premium Sides

- GRILLED STREET CORN • 4.99
- SIDE DOCKSIDE SALAD • 4.99
- WEEKI WACHEE WATERMELON • 4.99

*additional charge when ordered with an entrée

Sandwiches & Burgers

All Sandwiches and Burgers are Served on a Hawaiian Bun with 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 • 16.99



KAHUNA CRAB CAKE SANDWICH

Jumbo Lump Crab Cake with Hawaiian Slaw, Alafia Aioli, and Key Lime Mustard Sauce • Original or Spicy • 17.99

FRESH GROUPEL 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 • 13.99

TIKI DOCKS BURGER*

Served with Sharp Cheddar Cheese, Shaved Red Onion, Shredded Lettuce, Tomato, and Pickles • 13.50

ISLAND TIME BURGER*

Served with Shredded Provolone Blend, Pork Belly, Grilled Pineapple, Gochujang Sauce, and Shredded Lettuce • 14.99

PERFECT 10 BURGER*

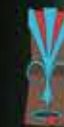
Served with Ghost Pepper Jack Cheese and Shredded Lettuce, Topped with Onion Straws and a Jalapeño-Cilantro Aioli • 13.99

SUBSTITUTE IMPOSSIBLE BURGER: A MEAT-LESS PATTY MADE FROM PLANT PROTEINS • 4.50



CHEF TIKI'S FAVORITES

Dishes



PEEL 'n EAT STEAMER DINNER

Half Pound of Beer-Steamed Peel 'n Eat Old Bay Gulf Shrimp, Served with Tiki Docks' Street Corn and Bora Bora Rice • 16.99

SHRIMP FRIED RICE with PINEAPPLE

Fried Rice with Gulf Shrimp, Pineapple, Coconut, Green Onions, and Fresh Cilantro • 14.99

SIGNATURE RIVERVIEW RIBS

Baby Back Ribs with Our Signature Tiki Glaze, Served with Dock Fries and Our House-Made Hawaiian Slaw

1/2 Rack - 18.99 / Full Rack - 26.99

FRESH GROUPEL DINNER

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

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 • 22.99

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 • 17.50



SHRIMP BASKET

Shrimp Deep Fried to a Delicious Golden Brown, Served with Cocktail Sauce and Dock Fries • 15.99

COCONUT SHRIMP BASKET

Shrimp Deep Fried with Coconut to a Delicious Golden Brown, Served with Piña Colada Honey Mustard Sauce and Dock Fries • 16.99

ALAFIA TACOS

Three Tacos Served with Our House-Made Hawaiian Slaw, Mango Pineapple Salsa, Queso Fresco, Key Lime Mustard, Fresh Cilantro, and Choice of Protein • 15.50

CHOICE OF ANY 3

- BLACKENED SHRIMP • BLACKENED N. ATLANTIC COD • PORK BELLY
- BLACKENED CHICKEN • GROUPEL • 2.00 PER TACO



HOUSE-MADE BANANA BREAD ICE CREAM SANDWICH

A Scoop of Vanilla Ice Cream Sandwiched Between Two Slices of House-Made Grilled Banana Bread, Topped with Caramel, Walnuts, and a Dollop of Whipped Cream • 8.50

Tiki Treats

KEY LIME PIE

Fresh Key Lime Juice, Graham Cracker Crust, Fresh Whipped Cream, and Lime • 7.99

LAVA CAKE

Warm Molten Chocolate Lava Cake Topped with Vanilla Ice Cream, Chocolate, and Caramel • 8.50

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.

*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER. PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Drafts

Ask Your Server About Our Rotating Draft Beers

BUD LIGHT . 4.99

CIGAR CITY JAI ALAI . 7.75

CORONA . 5.75

MICH ULTRA . 5.75

MILLER LITE . 4.99

YUENGLING . 5.25

Bottles

CORONA LIGHT . 5.75

DOS EQUIS AMBER . 5.50

LANDSHARK . 4.99

MICHELOB ULTRA . 4.75

MILLER LITE . 4.50

MODELO NEGRO . 5.99

PABST BLUE RIBBON (16OZ) . 3.99

RED STRIPE . 5.50

HEINEKEN 0.0 . 5.75

Seltzers

Ask Your Server for Additional Seltzer Flavors

BUD LIGHT BLACK CHERRY . 5.99

HIGH NOON PINEAPPLE . 6.50

WHITE CLAW MANGO . 6.50

FOOD

HONOLULU 4,670mi

COCKTAILS

KEY WEST 230mi

TAHITI 5,450mi

ST. PETE • TIKI

KAMAYLID
WAS
HERE

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 • 9.99

South Seas Sangria

Pinot Grigio, Stolli Crushed Mango Vodka, Brandy, Pineapple, Strawberry, Orange, Club Soda • 9.99

House Margarita

Cuervo Gold, Triple Sec, Margarita Mix, OJ, Agavero Float • 9.99

TV Mai Tai

Trader Vic's Gold Rum, Appleton Estate Signature Blend, Amaretto, Lime, Amaro, Pineapple Juice, Simple Syrup (Served in a Tiki Mug) • 9.99

FROZEN FUN

Mango Margarita

Cuervo Gold, Triple Sec, Margarita Mix, Mango • 9.99

Sneaky Rum Runner

Trader Vic's Spiced Rum, Bacardi Lime, Pineberry, Banana Liqueur, Voodoo Juice, Spiked Blackberries • 10.99

Blue Hawaiian

Trader Vic's White Rum, Three Olives Vodka, Blue Curacao, Spiked Pineapple, Coconut, Limeade • 9.99

The Perfect Piña Colada

Blue Chair Bay Coconut Rum, Trader Vic's Spiced Rum, Spiked Pineapple, Amaretto, Bumbu Rum Floater • 10.99

Sally's Spiked Lemonades

Deep Eddy Vodka Tart Lemonades with Spiked Fruit: Classic, Blackberry, or Strawberry • 10.50

Lava Flow Daiquiris

Trader Vic's Rum Daiquiris with Spiked Fruit: Banana or Strawberry • 9.99

TIKI TIME

Puka Punch

Trader Vic's White Rum, Trader Vic's Dark Rum, OJ, Pineapple Juice, Honey Water, Falernum, Passion Fruit, Lime, Bitters • 9.99

Painkiller

Pusser's Rum, Coconut, OJ, Pineapple Juice, Nutmeg • 9.99

Sea Bird

Trader Vic's White Rum, Cruzan Vanilla, Fresh Mint, Lime, Pineapple Juice, Midori, Spiced Simple Syrup, Blue Curacao • 9.99

Fog Cutter

Trader Vic's Silver Rum, Tanqueray Gin, Brandy, Orgeat, Orange Juice, Lemon • 9.99

1934 Zombie

Trader Vic's 151 Rum, Myers's Rum, Bacardi 8, Falernum, Lime, Grapefruit Juice, Spiced Simple Syrup, Grenadine, Bitters, Pernod • 12.50

BOAT DRINKS

Fresh Watermelon Margarita

Jose Cuervo Gold Tequila, Fresh Watermelon, Agave Nector, Watermelon Liqueur, Lime • 10.99

Shipwrecked Mule

Stolli Crushed Spiked Pineapple Vodka, Lime, Pineapple Juice, Ginger Beer • 10.50

Tiki-Jito

Trader Vic's White Rum, OJ, Club Soda, Lime, Sugar, Dry Orange Curacao • 9.99

Watermelon Whiskey

Jim Beam, Fresh Watermelon, Watermelon Liqueur, Sprite • 9.99

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 • 12.99

TIPSY TIKI'S FAVORITES

18% Gratuity Will Be Added to Parties of Six or More