



PARADISE WITHOUT A PASSPORT

STARTERS

CRISPY FRIED SHRIMP \$15 ^{GF}

JUMBO SHRIMP LIGHTLY SEASONED WITH RICE FLOUR & TOSSED IN YOUR CHOICE OF: BUFFALO, TERIYAKI, BBO, MANGO HABANERO OR HONEY SRIRACHA SAUCE

JERK CHICKEN \$13 ^{GF}

JUICY JERK CHICKEN SERVED WITH HONEY MUSTARD DIPPING SAUCE

EDAMAME \$10 ^{GF}

STEAMED EDAMAME SEASONED WITH OLD BAY KOSHER SALT, OR KEY WEST SEASONING

FOXY'S CLASSIC NACHOS \$15 ^{GF}

JALAPEÑOS, PICO, QUESO, BLACK BEAN SALAD, WITH SOUR CREAM & GUACAMOLE
ADD GRILLED CHICKEN OR PULLED PORK \$8

HARBORSIDE WINGS \$15 ^{GF}

FRIED AND TOSSED IN YOUR CHOICE OF: BUFFALO, HONEY SRIRACHA, BBO, MANGO HABANERO, TERIYAKI, OLD BAY, JERK RUB, OR KEY WEST RUB. SERVED WITH CELERY AND RANCH OR BLEU CHEESE DRESSING

FOXY'S CRAB PRETZEL \$19

STEAMED SOFT PRETZEL WITH HOT HOUSEMADE CRAB DIP & MELTED CHEDDAR CHEESE

CRISPY BRUSSELS \$13 ^{GF}

FRIED BRUSSEL SPROUTS, CRISPY APPLEWOOD BACON AND BALSAMIC GLAZE

THE TRIO \$14

FRESH CORN TORTILLA CHIPS SERVED WITH HOUSEMADE SALSA, GUACAMOLE & QUESO ^{GF}

RAW BAR

OYSTERS ON THE 1/2 SHELL ^{GF} MP

FRESHLY SHUCKED, SERVED WITH COCKTAIL SAUCE AND MIGNONETTE. AVAILABLE IN ORDERS OF 1/2 DOZEN
*LIMITED AVAILABILITY

STEAMED SHRIMP ^{GF}

GULF SHRIMP PREPARED WITH OLD BAY & COCKTAIL SAUCE
1/2 POUND \$16 1 POUND \$31

STEAMED MIDDLENECKS ^{GF} \$18

BAKERS DOZEN STEAMED IN BUTTER, WHITE WINE & GARLIC. SERVED WITH GRILLED CIABATTA

MUSSELS IN BROTH ^{GF} \$19

FRESH MUSSELS SIMMERED IN YOUR CHOICE OF COCONUT CURRY BROTH OR WHITE WINE & GARLIC

ISLAND HARVEST

TOP ANY OF OUR SALADS OR BOWLS WITH YOUR CHOICE OF:
GRILLED CHICKEN \$8 GRILLED SHRIMP \$10 TUNA \$12 CRAB CAKE \$18

POKE BOWL ^{GF} \$23

FRESH CUT YELLOWFIN TUNA, COCONUT RICE, GUACAMOLE, PICKLED GINGER, DICED MANGO, SEAWEED SALAD & CRUNCHY WASABI PEAS

TROPICAL BOWL ^{GF} ^V \$18

MARINATED HEARTS OF PALM, COCONUT RICE, GUACAMOLE, PICKLED GINGER, DICED MANGO, SEAWEED SALAD, CUCUMBER & CRUNCHY WASABI PEAS

CLASSIC CAESAR SALAD ^{GFC} \$14

CRISPY ROMAINE, HOUSEMADE CROUTONS & SHAVED PARMESAN CHEESE TOSSED IN CAESAR DRESSING

CUBAN COBB SALAD \$18

ROMAINE LETTUCE, TOMATOES, CHOPPED BACON, GRILLED CHICKEN, CHEDDAR CHEESE, BLACK BEAN SALAD. SERVED WITH RANCH.

HANDHELDS

HANDHELDS SERVED WITH KETTLE CHIPS, ISLAND SLAW, OR BLACK BEAN SALAD. UPGRADE TO FRENCH FRIES \$1 OR SWEET FRIES \$3

THE ANGUS BURGER ^{GFC} \$17

7OZ OF PURE ANGUS BEEF CHARGRILLED TO YOUR LIKING ON A TOASTED BRIOCHE BUN.

DRESS IT UP WITH AMERICAN, CHEDDAR, PROVOLONE, SWISS, PEPPERJACK, OR CARAMELIZED ONIONS FOR \$1 EACH & BACON AND GUACAMOLE FOR \$3 EA

THE SANTA FE ^{GFC} ^V \$19

IMPOSSIBLE BURGER TOPPED WITH PICO DE GALLO, GUACAMOLE, AND CHIPOTLE AIOLI. SO GOOD YOU WONT KNOW ITS NOT BEEF!

JERK CHICKEN SANDWICH ^{GFC} \$19

GRILLED MARINATED JERK CHICKEN, GRILLED PINEAPPLE, PEPPERJACK, AND AIOLI ON TOASTED BRIOCHE

CRAB CAKE SANDWICH ^{GFC} \$30

FOXY'S SIGNATURE CRAB CAKE MADE WITH FRESH JUMBO LUMP & BACKFIN, SERVED WITH LETTUCE & TOMATO ON TOASTED BRIOCHE BUN

FOXY'S FISH TACO ^{GFC} \$18

WELL, ITS ACTUALLY A BURRITO. A GIANT SOFT FLOUR TORTILLA WITH GRILLED FISH, HOUSE-MADE CHILI-GARLIC SAUCE, HOUSE SLAW, CHEDDAR CHEESE & PICO DE GALLO. SUB GRILLED SHRIMP \$10 OR SEARED TUNA \$12

SMASHBURGER ^{GFC}

FOXY'S SPECIAL BURGER GRIND, SEARED TO PERFECTION WITH AMERICAN CHEESE, FANCY SAUCE, LETTUCE, TOMATO & ONION SERVED ON TOASTED BRIOCHE
SINGLE \$12 DOUBLE \$14 TRIPLE \$16

EL CUBANO \$21

HAM, PULLED PORK, DILL PICKLES, KEY LIME MUSTARD, AND SWISS CHEESE STUFFED INTO A FRESH CIABATTA ROLL, THEN PRESSED AND GRIDDLED TO PERFECTION

MAINS

MAINS SERVED WITH SEASONAL VEGETABLE AND CHOICE OF COCONUT RICE OR MASHED POTATOES UNLESS OTHERWISE NOTED. SUBSTITUTE A GARDEN OR CAESAR SALAD FOR AN ADDITIONAL \$5

CRAB CAKE ENTREE ^{GF}

JUMBO LUMP CRAB CAKES BROILED TO PERFECTION. SERVED WITH HOUSEMADE TARTAR SAUCE
SINGLE \$34 DOUBLE \$44

CRAB MAC & CHEESE \$26

DELICIOUS HOMEMADE MAC & CHEESE WITH LUMP CRAB MEAT, SCALLIONS, AND OLD BAY FOLDED IN BEFORE BAKING TO A GOLDEN BROWN. SERVED WITH A SIDE GARDEN SALAD

CRAB IMPERIAL ^{GF} \$38

OUR JUMBO LUMP CRAB IMPERIAL BROILED TO A GOLDEN BROWN. SIMPLE & PERFECT.

GRILLED CAULIFLOWER ^{GF} \$18

CHIMICHURRI MARINATED & ROASTED OVER CILANTRO COCONUT RICE IN A LIGHT GINGER COCONUT CURRY BROTH

ADD GRILLED SHRIMP \$10 OR SEARED TUNA \$12

FRIED LOCAL OYSTERS ^{GF} \$32

LOCAL OYSTERS, DUSTED IN SEASONED RICE FLOUR AND LIGHTLY FRIED. SERVED WITH FRENCH FRIES AND ISLAND SLAW