

SMALL PLATES

Crab Rangoon | **\$15**
Jumbo Lump Crab, Herbed Cream Cheese, Sweet Chili Sauce

Bahamian Conch Fritters | **\$16**
Annie Ann's Zesty Batter, Island Sauce

Bacon-Wrapped Stuffed Shrimp (GF) | **\$17**
Herbed Cream Cheese, Sriracha Marmalade

Honey Mango BBQ Pork Sliders | **\$16**
Slow Roasted Pork, Slaw, Horseradish Pickles,
Honey Mango BBQ Sauce, Brioche Rolls

Chicken Wings Or Tenders | **\$17**

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

Tuna Nachos | **\$27**
Teriyaki Marinated Sushi Grade Raw Tuna, Crispy Wontons,
Avocado, English Cucumbers, Spicy Aioli, Umami Toppers

Lollipop Pork Shanks | **\$16**
Tobacco Onions, Pickled Vegetables, Orange Ginger Glaze

(5) Jumbo Shrimp Cocktail (GF) | **\$17**
Cocktail Sauce, 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

Raw Tuna** | **\$23**
Tofu | **\$17**
Chicken | **\$17**

STEP THREE SAUCE

Citrus Ponzu (V)
Spicy Aioli (GF)
Ginger Teriyaki (V)

Add Avocado | **\$4**

Add Side Seaweed Salad | **\$5**

CRISP SALADS

Garden Salad (GF) (V) | **\$16**
Mixed Greens, Tomatoes, Cucumbers, Red Onion, Carrots,
Alfalfa Sprouts, Balsamic Vinaigrette

Classic Caesar | **\$17**
Garlic Croutons, Parmesan, Creamy Caesar Dressing

Crab & Tomato Stack (GF) | **\$26**
Jumbo Lump Crab, Heirloom Tomato, Avocado,
Buffalo Mozzarella, Balsamic Drizzle

Hull Chopped Salad (GF) | **\$20**
Baby Arugula, Coconut Quinoa, Cucumbers, Chic Peas,
Grape Tomatoes, Mediterranean Beets, Feta Cheese,
Honey Lemon Vinaigrette

Fried Green Tomato | **\$24**
Panko Encrusted Green Tomato, Mixed Greens, English Cucumber,
Jumbo Lump Crab, Sun-Dried Tomato Dressing

SALAD ADD ONS

Chicken | **\$6**
Grilled or Blackened

Salmon | **\$16**
Broiled or Blackened

Shrimp | **\$9**
Grilled or Blackened

Crab Cake | **\$16**
Broiled

Mahi Mahi | **\$12**
Grilled or Blackened

Skirt Steak | **\$14**
Char Grilled

TACOS

All Tacos Served w/ Guac, Beans & Rice
*Add 3rd Taco | \$7

Blackened Mahi Mahi | **\$19**

Voted 2019 Best Fish Taco in Stone Harbor
Fresh Key West Mahi Mahi, Cilantro Lime Slaw, Mango Salsa,
Sriracha Crème

Habanero Shrimp | **\$18**

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

Pork Carnitas | **\$18**

House Smoked Pork, Grilled Corn, Sautéed Onion, Pickled Jalapeños,
Shredded Jack & Cheddar Cheese, Sriracha Cream



GF - GLUTEN FREE | V - VEGAN

3% Transaction Fee Added to Any
Credit Card Transaction

SANDWICHES

Served with Choice of Fries, House Salad or House Chips

*Sweet Potato Fries, Caesar Salad, or Onion Rings Add \$2

Mahi Mahi** | \$20

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

Turkey Club | \$16

House Roasted Turkey Breast, Tomato, Romaine, Applewood Bacon, Basil Avocado Aioli, Toasted Brioche

Jerk Chicken | \$18

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

Crab Cake | \$24

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

BURGERS

Served with Choice of Fries, House Salad or House Chips

*Sweet Potato Fries, Caesar Salad, or Onion Rings Add \$2

Hull House Burger** | \$20

Voted 2016 Best Stone Harbor Burger

½ lb. Chargrilled Grass Fed Lean Beef Burger, Candied Bacon, Pickled Onions, Avocado, Leaf Lettuce, Tomato, Basil Aioli, Jack Cheese, Grilled Brioche

Gourmet Big One** | \$18

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

ADD ONS | \$3

Extra Cheese, Crispy Onions, Portobella Mushroom, Avocado, Applewood Bacon, Pickled Onions, Roasted Peppers

Impossible Burger (v) | \$19

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

Add Cheese | \$2

HOUSE SOUPS

Shellfish Chowder cup \$8 | bowl \$12
2016 & 2018 Winner "Best Chowder"

Soup of the Day cup \$7 | bowl \$11

HULL HOUSE SIDES

House Sides | \$6

- Potato du Jour
- Vegetable du Jour
- House Slaw
- Seaweed Salad
- House Chips
- Sweet Plantains
- Beans & Rice

House Sides | \$7

- House Salad
- Caesar Salad
- French Fries
- Sweet Potato French Fries
- Onion Rings
- Bread Basket
- Chips & Guac
Add Pico de Gallo \$2

BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Fruit Punch | \$3

Lemonade, Fresh Brewed Iced Tea, Raspberry Iced Tea, Coffee, Assorted Herbal Teas | \$3

DESSERTS

All Desserts | \$8

- Keylime Pie
- Flourless Chocolate Cake (GF)
- Vanilla Pound Cake
- Carrot Cake
- Chocolate Lava Cake
- Pumpkin Cheesecake



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

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