

SMALL PLATES

Crab Rangoon | \$16
Jumbo Lump Crab, Herbed Cream Cheese, Sweet Chili Sauce

Bahamian Conch Fritters | \$17
Annie Ann's Zesty Batter, Island Sauce

Bacon-Wrapped Stuffed Shrimp (GF) | \$18
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 | \$28
Teriyaki Marinated Sushi Grade Raw Tuna, Crispy Wontons,
Avocado, English Cucumbers, Spicy Aioli, Umami Toppers

Lollipop Pork Shanks | \$17
Tobacco Onions, Pickled Vegetables, Orange Ginger Glaze

Jumbo Shrimp Cocktail (GF) | \$18
Cocktail Sauce, Lemon

CRISP SALADS

Garden Salad (GF) (V) | \$17
Mixed Greens, Tomatoes, Cucumbers, Red Onion, Carrots,
Alfalfa Sprouts, Balsamic Vinaigrette

Classic Caesar | \$18
Garlic Croutons, Parmesan, Creamy Caesar Dressing

Crab & Tomato Stack (GF) | \$28
Jumbo Lump Crab, Heirloom Tomato, Avocado,
Buffalo Mozzarella, Balsamic Drizzle

Hull Chopped Salad (GF) | \$23
Baby Arugula, Coconut Quinoa, Cucumbers, Chic Peas,
Grape Tomatoes, Mediterranean Beets, Feta Cheese,
Honey Lemon Vinaigrette

Fried Green Tomato | \$26
Panko Encrusted Green Tomato, Mixed Greens, English Cucumber,
Jumbo Lump Crab, Sun-Dried Tomato Dressing

SALAD ADD ONS

Chicken \$7 Grilled or Blackened	Salmon \$17 Broiled or Blackened
Shrimp \$10 Grilled or Blackened	Crab Cake \$18 Broiled
Mahi Mahi \$13 Grilled or Blackened	Yellowfin Tuna \$18 Grilled or Blackened

POKE

**Hawaiian Dish
Traditionally Served
with Raw Seafood

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

STEP ONE BASE	STEP TWO PROTEIN	STEP THREE SAUCE
White Rice	Raw Tuna** \$25	Citrus Ponzu (V)
Coconut Quinoa	Tofu \$22	Spicy Aioli (GF)
Mixed Greens	Chicken \$21	Ginger Teriyaki (V)
Zucchini Noodles	Raw Salmon** \$24	Basil Aioli (GF)

Add Avocado | \$4

Add Side Seaweed Salad | \$5

TACOS

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

Blackened Mahi Mahi | \$21
Voted Best Fish Taco in Stone Harbor
Fresh Key West Mahi Mahi, Cilantro Lime Slaw, Mango Salsa,
Sriracha Crème

Habanero Shrimp | \$20
Habanero Pan-Seared Shrimp, Pico de Gallo, Queso Fresco,
Sriracha Crème

Pork Carnitas | \$20
House Smoked Pork, Grilled Corn, Sautéed Onion, Pickled Jalapeños,
Shredded Jack & Cheddar Cheese, Sriracha Cream

Brisket Burnt Ends | \$22
House Smoked Brisket, Pico de Gallo, Queso Fresco,
Tequila Jalapeno 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** | \$21

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

Turkey Club | \$17

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 BLT | \$26

Broiled Jumbo Lump Crab Cake, Applewood Bacon, Mixed Greens, Tomato, 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 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** | \$19

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

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 Fries
- Onion Rings
- Bread Basket
- Chips & Guac
Add Pico de Gallo \$2

BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer,

Fruit Punch | \$4

Lemonade, Fresh Brewed Iced Tea,

Raspberry Iced Tea, Coffee,

Assorted Herbal Teas | \$4

Free Refills

DESSERTS

All Desserts | \$10

- Keylime Pie
- Flourless Chocolate Cake (GF)
- Vanilla Pound Cake
- Carrot Cake
- Chocolate Lava Cake
- Brioche Bread Pudding



**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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