ST. AUGUSTINE
SEAFOOD
COMPANY

We believe in real American seafood for the people.
We are proud to partner with local fishermen and fish markets
to provide the highest quality shrimp, fish and oysters direct
from the boats to you. We only source sustainable and
domestic fish, shrimp and oysters off the shores of the
continental US - direct from local waters when available.

**We believe in honoring and supporting the rich
fishing heritage of our Nation's oldest port.**
We hope to share with you the story of St. Augustine's proud
fishing legacy by showcasing the people and history behind
the rise of America's shrimp boat city. We are also proud to
support the maritime research efforts of the St. Augustine
Lighthouse & Maritime Museum by contributing $1 from
every Lighthouse Lemonade we sell.

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oysters
(daily availability)

Raw oysters served on the half shell.
Side of cocktail sauce and citrus mignonette.
half dozen MP / *dozen* MP

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snacks

Chowder Fries 10
French fries with clam chowder & bacon.

Conch Fritters 13
Served with a side of John-John Sauce.

Chowder 8
Minorcan Chowder
N.E. Clam Chowder
Half & Half

Peel & Eat Shrimp
½ pound 16 / *pound* 24
Choice of sauce

Buffalo Shrimp 14
American, wild-caught local shrimp, fried and tossed in
Datil-Buffalo sauce over slaw and served with cilantro crema.

Shrimp Nachos 18
Blackened local shrimp, lobster cheese sauce,
pickled red onion, jalapenos, queso fresco,
baby tomatoes, cilantro crema.

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baskets
Served with fries, cilantro-lime slaw, and choice of sauce

Fresh Catch 24
Grilled / Blackened / Fried
American, wild-caught fish.

Shrimp 20
Grilled / Blackened / Fried
American, wild-caught, local shrimp.

Oyster 22
Fried only
Gulf Coast oysters.

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kids
Served with fries and fresh fruit

Fried Chicken Strips 9 / Fried Fish Basket 14
Cheese Quesadilla 8 / Fried Shrimp Basket 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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sandwiches
Served with fries and a datil pickle

Fish Sandwich 20
Grilled / Blackened / Fried
Blue corn tortilla chips, creamy cilantro slaw,
pickled onions, toasted bun.

Fish & Chips Burrito 20
Fried fish, fries, slaw, and John-John sauce,
wrapped in a warm tortilla.
Served with cilantro crema

The Anchor Burger 16
Grilled chuck burger, pepper jack cheese,
fried Datil-Buffalo shrimp, served on a toasted bun.

Shrimp Roll 18
Local, wild-caught shrimp, dressed in a fresh lemon
and herb sauce over shredded Romaine, served on
a toasted New England style roll.

Tacos *Shrimp / Fish* 18
Soft corn tortillas, cilantro slaw, pickled onion,
jalapeño, queso fresco, cilantro crema.
Grilled / Blackened / Fried

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bowls
Add your choice of protein for an additional fee

Goddess Salad 14
Baby kale, shaved carrots, baby tomatoes,
avocado, cucumbers, pepitas,
queso fresco crumbles, goddess dressing.

Taco Bowl 13
White rice, black beans, pickled onions, baby tomatoes,
jalapeños, queso fresco, blue corn chips, cilantro crema.

Caesar Salad 10
Chopped romaine hearts, garlic-parmesan dressing,
parmesan shavings, house croutons.

Avocado Rice Bowl 14
Avocado coconut rice, carrots, slaw,
avocado, pepitas, cucumbers, green onion.

Add your protein: *Shrimp* 8 / *Fish* 10 / *Tempeh* 6

**ask your SASco team member or check
the chalkboard for fresh catch / specials!**

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sides

Cilantro-Lime Slaw 4
Crema Slaw 4
Black Beans 4
Rice 4
Blue Corn Chips 4
Watermelon Cuke Salad 4
French Fries 4

sauces

John-John
Cilantro Crema
Datil-Buffalo
Classic Tartar
Classic Cocktail
Goddess

desserts

Ice Cream Cookie Sandwich 7
Sea Salt Chocolate Chip Cookie 5
Key Lime Pie 6

drinks

Pepsi
Sweet & Unsweet Tea
Coffee
Lighthouse Lemonade

*For each Lemonade sold,
$1 will be donated to the
St. Augustine Lighthouse
& Maritime Museum*

*This symbol denotes
St. Augustine Seafood Co.'s
all-time, favorite dishes*