

# MOORE'S



## STONE CRAB RESTAURANT

### Appetizers

MOORE'S FAMOUS CRAB ROLL .....\$ 2.49	MANHATTAN STYLE SEAFOOD CHOWDER CUP.... \$2.79 BOWL.... \$3.59
SHRIMP COCKTAIL .....\$ 9.99	NEW ENGLAND CLAM CHOWDER or LOBSTER & CRAB BISQUE CUP...\$3.79 BOWL...\$ 4.59
CALAMARI. ....\$ 8.99	PEEL & EAT SHRIMP ( Hot or Cold ) OYSTER STEW \$9.99 1 Dozen .....\$ 8.99 2 Dozen ..... \$ 14.99
LIGHTHOUSE RINGS .....\$ 6.99	
BREAD STICKS .....\$ 2.79	

### Salads

CRAB MEAT SALAD ..... \$ 17.99 Served over Greens	CAESAR SALAD ..... \$ 15.99 Fish , Shrimp , Scallops or Chicken Served Blackened ,Grilled or Fried
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### Entrees

All Entrees Get A Choice of 1 Side Dish - BP, Slaw ,FF, Green Salad, Apple Sauce ,Cottage Cheese or Manhattan Seafood Chowder

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IF YOU WOULD LIKE TO SUB YOUR SIDE DISH FOR A CAESAR SALAD , NEW ENGLAND CLAM CHOWDER OR LOBSTER & CRAB BISQUE THERE WILL BE AN UP CHARGE

### Moore's Famous Lobster & Stonecrab Combination

Lobster and your choice of House / Large or Jumbo Stonecrabs ... Market Price

LOBSTER Broiled to Perfection Market Price	MOORE'S IMPERIAL PLATTER Combo of Lobster , Fish Finger , Shrimp Scallops And Oysters .....\$26.99	LOBSTER COMBO ..... \$26.99 Choose One For Your Combo. Fish, Shrimp, Scallops or Steak
SOFT SHELL CRAB Fresh Blue Crab... \$21.99	MOORE'S CRAB CAKES ..... \$21.99 FRESH Jumbo Lump Crab Meat	

### Shrimp - Scallops - Clams - Oysters

Shrimp Dinner - Sea Scallops Dinner OR Combination of Both , Blackened, Fried, Grilled or Sauteed Full \$ 17.99 Half \$ 11.99	Fried Clam Strip Dinner ..... \$ 11.99 Fried Oysters Dinner -- Full \$ 17.99 Half \$ 11.99	STUFFED SHRIMP ..... \$ 18.99 Stuffed with Crab Meat Wrapped In Bacon and Fried
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### Combination Platters

LONGBOAT PLATTER ..... \$19.99 Combo of Fried Shrimp , Scallops ,Oysters And Fish Fingers	VILLAGER PLATTER ..... \$ 19.99 Combo of Broiled Shrimp , Scallops And Stuffed Flounder
BROADWAY PLATTER ..... \$19.99 Combo of Moore's Crab Cake, Shrimp, Grouper and Clam Strips	PASTA GRILL ..... \$17.99 Grilled Chicken & Shrimp Served over Linguini & Cream Sauce

### Fish

GULF GROUPE ..\$21.99	CATFISH .. \$15.99	FLOUNDER ..... \$ 15.99	FEATURED FISH ..... Market Price
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All Fish Can Be Fried , Broiled , Grilled , Blackened or Sauteed

### Steak & Chicken

NEW YORK STRIP ... \$ 17.99	PORTERHOUSE ... \$26.99 King Cut	CHICKEN BREAST ..... \$ 14.99 ( Prepared As You Like )	FROG LEGS .... \$19.99 Fresh Hoppers , Fried or Sauteed
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### Sandwich Platters

All Sandwich Platters Choice of 1 Side Dish -BP, Slaw ,FF, Green Salad, Apple Sauce ,Cottage Cheese or Manhattan Seafood Chowder

MOORE'S FAMOUS GROUPE SANDWICH \$ 12.99 Add cheese ..\$ .50	MOORE'S CRAB CAKE SANDWICH ... \$ 12.99
TURKEY CLUB / HAMBURGER ..... \$8.99	FISH SANDWICH ..... \$ 9.99

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### Ala Carte Items

HUSH PUPPIES ..... 2.49 (FULL ORDER)	HUSH PUPPIES ..... 1.89 (HALF ORDER)	BAKED POTATO .... 2.79
FRENCH FRIES ..... 2.79	COLE SLAW ..... 2.49	GREEN SALAD ..... 2.79
	CAESAR SALAD ..... 3.79	COTTAGE CHEESE ..... 1.99
	APPLE SAUCE ..... 1.99	

CONSUMER INFORMATION The risk associated with Consuming raw or undercooked Meats , Poultry Seafood or Mollusks & Raw Oysters may increase your risk off ood born illness . Especially if you have certain medical conditions .

18 % GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE / SPLIT PLATE CHARGE \$ 2.00

# ***Wines***

*Bottles are opened at the bar and served " Florida Casual " style.*

**HOUSE COLORS :** Chardonnay - Cabernet Sauvignon - Merlot ... By The Glass, Half Carafe or Full Carafe

## **BLONDES**

<b>SAUVIGNON BLANC</b> Cupcake, New Zealand	<b>Glass</b> 6.50	<b>Bottle</b> 23.00
<b>WHITE ZINFANDEL</b> Kenwood, California	6.00	22.00
<b>RIESLING</b> J. Lohr Bay Mist Monterey	6.50	23.00
<b>PINOT GRIGIO</b> Bollini, Italy	7.50	28.00
<b>CHARDONNAY</b> Kendall Jackson "Reserve" Sonoma	7.50	28.00

## **REDHEADS**

<b>PINOT NOIR</b> Smoking Loon, California	<b>Glass</b> 8.50	<b>Bottle</b> 33.00
<b>SHIRAZ</b> Rosemount, South Australia	7.50	28.00
<b>MERLOT</b> Montgras, Chile	8.00	31.00
<b>CABERNET SAUVIGNON</b> Penfolds , Australia	7.50	28.00

## **CHAMPAGNE / SPARKLING**

**Kenwood, Yulupa - Brut**    Split.. 5.50    Full.. 22.00  
California

**Piper Sonoma - Brut**    31.00  
Sonoma County, California

## ***BEERS***

### **DRAFT**

16 oz. Pint - 23 oz. Jumbo - Pitchers  
Budweiser - Michelob Light  
Amber Bock - Newcastle Ale  
16 oz. Widmer Hefeweizen

### **DOMESTIC BOTTLES**

Budweiser - Bud Light - Miller Lite - Coors Light  
Michelob Ultra - Samuel Adams Boston Lager  
Tampa's Own Ybor Gold Amber Lager

### **IMPORTED BOTTLES**

Warsteiner - Corona - Heineken  
Corona Light - Bass Pale Ale

### **NON - ALCOHOLIC**

O'Doul's - Warsteiner

## ***Beverages***

Fresh Brewed Coffee and Tea  
Milk - Lemonade and Soda  
Bottled Water Available

## ***Desserts***

Homemade Key Lime Pie, Ice Cream and Ice Cream Pies

Moore's Stonecrab Restaurant was the beginning of a dream come true for the Moore family in 1967 . This is the oldest seafood restaurant under the same ownership in Manatee County.

The Moore family has a long history in the seafood business, with over 200 combined years of experience.

In 1927 Papa Jack Moore started walking the flats of the bays getting stone crabs by hand. As his bussiness grew he started rowing a boat up and down the coast, sleeping on the beach at night. The outboard motor came years later . All traps are built by hand even today. Papa Jack worked about 50 to 75 traps ,today our boats work as many as 140,000 traps

Our boats work the traps each day from October 15 to May 15 to bring in fresh crabs for the restaurant. The claws are carefully removed and the live crabs returned to the waters to regenerate new ones. A good day's catch will run between 2,000 and 4,000 pounds of claws. Trapping is done between the Florida Keys and Clearwater Beach (Gulf side).

During a season, we serve between 350,000 and 400,000 pounds of stonecrab claws

Most of our seafood comes from the local fishermen.

We would like to say **THANK YOU** to the many wonderful people we have met over the years