



GOODRICH

SEAFOOD RESTAURANT AND OYSTER HOUSE

Appetizers

HOUSE MADE CRAB CAKES

Two delicious crab cakes, grilled or fried and served with kickin' bayou sauce. 18

SMOKED FISH DIP

Smoked just right and served with Captain's Wafers, tomatoes and banana peppers. Full order 18 Half order 10

Fried Green Tomatoes

Hand breaded, fried crispy, served with ranch and our kickin' bayou sauce. 13

OYSTER SHOOTER

Select oyster drowned in Zing Zang. 4.5 each

FRIED GATOR

Served with our kickin' bayou sauce. 16

GRITTERS

Goodrich original! Cheesy fritters with bacon, tomatoes, and banana peppers. Served with ranch and bayou sauce. 12

COCONUT SHRIMP

Six shrimp hand breaded in coconut and fried, served with our citrus pepper sauce. 13

SHRIMP COCKTAIL

Six shrimp, chilled and served with cocktail sauce and lemon. 13

FRIED PICKLE SPEARS

Hand breaded in panko and served with our house mustard sauce. 12

Boom Boom Shrimp

Tailless, split shrimp hand breaded in panko and tossed in our spicy boom boom sauce, garnished with banana peppers. 14

PEEL & EAT SHRIMP

One pound 20 Half pound 12

BONELESS WINGS

Juicy wings tossed in your choice of sweet chili, honey-garlic parmesan, or Red-Hot buffalo sauce and served with homemade ranch. 14

Caution Light Fries

A heap of crispy fries covered in cheese and topped with crumbled bacon, served with jalapeños, pico de gallo, homemade ranch and bayou sauce. 12



Oyster Bar Mkt. Price

ON THE HALF SHELL
with cocktail sauce

FIRE GRILLED, SHUCKED
grilled with garlic butter

STEAMED, YOU SHUCK
with melted butter,
buckets available

Soups & Salads

Add Shrimp + 7 • Add Mullet or Chicken +6 • Add Mahi +8
Dressings: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette

HOUSE SALAD

Romaine, tomato, onion, cheese, and croutons. 10.5

LARRY'S LETTUCE WEDGE

Iceberg wedge, crumbled bacon, tomatoes with ranch or blue cheese dressing. 10

CLASSIC CAESAR SALAD

Romaine tossed in classic Caesar dressing, topped with parmesan and croutons. 10.5 *Get it loaded Mark's Style +7*

JIMMY'S FAVORITE LUNCH

Bowl of fish chowder, black-eyed peas, greens, and cheese grits. 10.5

LITTLE OR BIG DIPPER

- Cup of soup and grilled cheese. 9.5
- Bowl of soup and bacon tomato grilled cheese. 12

FLORIDA CHOWDER

Bowl of house made old Florida-style fish chowder with tomatoes and potatoes. Bowl 8 Cup 6

NEW ENGLAND CLAM CHOWDER

Bowl of fresh clams, potatoes, celery, onions and a hit of thyme. Bowl 8 Cup 6

Captain Neil's Oyster Stew

Bowl of fresh oysters, cream and butter - rich and full of flavor
Made to order! Bowl 11 Cup 8

CAJUN CRAB & CORN BISQUE

Cream based with a hint of cayenne pepper. Bowl 8 Cup 6

Sandwiches & Wraps

All Sandwiches & Wraps are topped with lettuce, tomatoes and onions. Served with hushpuppies and two sides.

Soft Shell Crab BLT

With two crispy fried crabs, served with kickin' bayou sauce. 19
Try them blackened +1

BLACKENED FISH WRAP

Cajun seasoned white fish wrapped in a flour tortilla with lettuce, tomato, onion, and house mustard sauce, hot-pressed to perfection. 16

CRUNCHY FISH

Delicate white fish hand breaded and lightly fried until golden and crunchy. 15
Try it blackened or coconut breaded +1

FRIED GREEN TOMATO BLT

Served on Texas toast with a side of bayou sauce. 15

KICKIN' BUFFALO CHICKEN

Hand breaded, tossed in hot sauce and served with a side of ranch or blue cheese. 15

GOODRICH BURGER

1/4 lb. seasoned and grilled beef patty. 10.5 Add cheese. 11
Make it a double. 13.5 Add cheese 14.00

QUESADILLA

Shredded cheese, bayou sauce and homemade pico de gallo. 11
Add Chicken 15 Add Shrimp 17

Seafood Po' Boys

Topped with lettuce, tomatoes, and red onions on a toasted hoagie roll. Served with a side of kickin' bayou sauce, hushpuppies and two sides. *A Southern favorite done right!*

SHRIMP 16

MIXED SEAFOOD

Shrimp, scallops, and oysters lightly fried 19

OYSTER 17

FRIED GATOR TAIL 18

BEER BATTERED COD 17

HOUSE MADE CRAB CAKES 20

Seafood Plates

Served with hushpuppies, a cup of Florida chowder, and two sides.

Most seafood can be prepared fried or grilled. Blackened, Coconut or Panko Breaded + 1

SOFT SHELL CRAB

Three soft shell crabs crispy fried. 24

HOUSE MADE CRAB CAKES

Super meaty and delicious, grilled or lightly fried. 24

FRIED ALLIGATOR

Half pound tender tail meat, hand breaded. 21

HAND-BREADED FRIED CLAM STRIPS

An old favorite returns! Half pound, tender and crispy. 20

FROG LEGS

Six saddles, grilled with garlic butter or hand breaded and fried. 21



Seafood Platter

Shrimp, scallops, mahi mahi, oysters, and a crab cake
All served grilled or fried. 27

SHRIMP DINNER

Large white shrimp, grilled or fried.

Dozen and a half 23 Dozen 18

(Mix and match styles half and half + 2)

ONE DOZEN OYSTERS

Fire grilled with garlic butter or fried. Mkt. Price

Shrimp and Grits

Grilled shrimp over cheesy grits with crumbled bacon. 16
Spice it up with blackened shrimp and pico de gallo! + 2

FRESH BAY SCALLOPS

1/2 lb. grilled with butter or hand breaded. 24

PEEL & EAT SHRIMP DINNER One pound 24 Half pound 16

SWAI FILLET Half pound white fish. 16

CRAB STUFFED FLOUNDER

Drizzled with hollandaise sauce. Recommended blackened. 25

Sides

BAKED BEANS • COLESLAW

CHEESE GRITS • FRENCH FRIES

BLACK-EYED PEAS • SLICED TOMATOES

SOUTHERN GREENS • APPLESauce

EXTRA HUSHPUPPIES

Premium Sides + 2

SWEET POTATO FRIES • ONION RINGS

FRIED OKRA • VEGETABLE MEDLEY

YOU PICK 2 COMBO \$20

Includes sides, hushpuppies, and chowder. No substitutions please.

GOODRICH'S FISH STRIPS • SHRIMP & GRITS

FILLET OF FLOUNDER • FRIED BUTTERFLY SHRIMP

LOCAL MULLET (seasonal) • CLAM STRIPS

BEER BATTERED COD

FRIED OYSTERS as a choice + \$4 / **BAY SCALLOPS** as a choice + \$4

Baskets

Choose your favorite! All baskets served with hushpuppies and two sides.

Most seafood can be prepared fried or grilled. Blackened, Coconut or Panko Breaded + 1

BAY SCALLOPS 18

FRIED OYSTERS 17

CRAB CAKES 20

Suzie's Shrimp

Six shrimp, hand breaded and lightly fried. 14

FROG LEGS 15

CLAM STRIPS 16

WHITE FISH 13

CHICKEN TENDERS 14

Gator Tail

Lightly fried and seasoned with house spice blend. 18

FLOUNDER 15

BEER BATTERED COD 16

Farm Fresh Plates

All Farm Fresh Plates served with hushpuppies, a cup of Florida chowder, and two sides

HAM STEAK

Tender and juicy, drizzled with house made mustard sauce. 14

COUNTRY VEGETABLE PLATE

Make a meal out of your favorite side dishes! Choose four. Premium up-charges apply. 12

Chopped Steak

Half pound beef patty seasoned and grilled, topped with grilled mushroom. 16

CHICKEN BREAST

Boneless served lightly breaded and fried or seasoned and grilled. 14

Now featuring
Goodrich Pasta Bowls!
Ask about daily specials!

GIFT CERTIFICATES
AVAILABLE

CALL TO BOOK YOUR NEXT
PARTY WITH US
OYSTER ROAST 20+ PEOPLE



SAVE ROOM
FOR A SLICE
OF HOMEMADE
PIE



TACO TRIOS

Grilled flour tortillas topped with cheese, lettuce, pico de gallo and bayou sauce, served with hushpuppies and two sides.

BLACKENED SWAI 16

BLACKENED OR CRISPY CHICKEN 15

Boom Boom Shrimp

Homemade ranch on the side 18

BLACKENED MAHI MAHI 18

FRIED ALLIGATOR 18

Gluten Friendly Options Available

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness