

MATANZAS

On The

BAY

starters & sharing

BAY BREAD

lump crab, artichoke, onion, tomato; bleu, mozzarella and cheddar cheeses 12

CALAMARI

flash fried, banana peppers, lemon aioli 10

STUFFED MUSHROOMS

shrimp and crab, onion, celery, baked with cheddar 11

CONCH FRITTERS

crisp and spicy, pimento, peppers, Cajun sour cream 12

FLORIDA STONE CRABS

seasonally available
chilled with mustard sauce or steamed with drawn butter MP

JUMBO GULF SHRIMP COCKTAIL

horseradish lime cocktail sauce 11

SHRIMP & SCALLOP CEVICHE*

Florida citrus marinated, tomato, onion, cilantro, avocado, tortillas 13

SMOKED FISH DIP

100% mahi, capers, horseradish, bell pepper, red onion, tortillas 9

DAVE'S QUESO

white cheddar, spinach, pimento, tortillas 9

CRAB, LOBSTER & ARTICHOKE DIP

shrimp, sharp cheddar, course mustard, dill, parmesan, tortillas 13

Please Inquire about
OYSTERS on the **HALF SHELL***

chowder & salads

MATANZAS CONCH CHOWDER

stewed tomato, peppers and onion
cup 5, bowl 6

NEW ENGLAND CLAM CHOWDER

onion, celery, hickory bacon, potato, cream
cup 5, bowl 6

SHRIMP SALAD

signature recipe on a starred tomato,
poppy seed vinaigrette 15

GRILLED SHRIMP & COUSCOUS

spinach, goat cheese, toasted almonds,
tomato, onion, cilantro with
pineapple citrus vinaigrette 18

SPINACH & STRAWBERRY

walnuts, goat cheese, red onion
with poppy seed vinaigrette 12

CAESAR WEDGE

heart of romaine, hickory bacon,
garlic croûtons, tomato, Caesar dressing; shaved
Romano, asiago and parmesan 11

HOUSE

mixed greens, tomato, onion, cheddar,
mushroom, cucumber and choice of dressing 8

Homemade Dressings

- ranch
- honey mustard
- 1000 Island
- Caesar*
- bleu cheese
- poppy seed
- citrus
- pineapple
- balsamic

Add To Any Salad Above

chicken +7, jumbo shrimp +9, mahi +9,
or grouper +13

small plates

BACON WRAPPED

SHRIMP or SCALLOPS

crisp hickory smoked bacon,
sweet Caribbean sauce 13

DRUNKEN COCONUT SHRIMP

rum and coconut dipped,
red pepper cherry sauce 11

LUMP CRAB CAKES

Old Bay, red onion and herbs, zesty remoulade 13

BEEF SATAY SKEWERS

teriyaki and scallion marinated tenderloin,
Thai peanut sauce 12

FLORIDA GATOR TAIL

flash fried, Cajun dipping sauce 14

chops

served with one premium or two traditional sides

NEW YORK STRIP*

12oz center cut choice Angus,
seasoned herb butter 29

FILET MIGNON*

8oz choice Angus center cut,
seasoned herb butter 35

ULTIMATE SIRLOIN*

pierced with roasted garlic, broiled bleu
cheese, frizzled onion, demi glace 25

CALOOSA CHICKEN

spinach, mushroom, tomato,
garlic white wine butter 18

BABY BACK RIBS

slow roasted, sweet and spicy BBQ
half rack 17 or full rack 25

surf & turf add on

9oz LOBSTER TAIL +21

GULF SHRIMP SKEWER +9

specialties

served with one premium
or two traditional sides

SEAFOOD CHIMICHANGA

shrimp, crab and Monterrey cheese flash fried in
a flour tortilla with cilantro bam bam drizzle 18

CRUNCHY GROUPE

fresh fillet flash fried in seasoned corn flakes 28

SEAFOOD PLATTER

Gulf grouper, Gulf shrimp and sea scallops
prepared broiled, blackened or fried 29

STUFFED FLOUNDER

hand rolled with shrimp and crab,
baked with garlic cream 19

COCONUT SHRIMP

rum and coconut dipped,
with a red pepper cherry sauce 22

DAVE'S STUFFED GULF SHRIMP

our historically favorite recipe 22

custom made seafood

choose one of our time tested preparations
with your seafood of choice, served with
one premium or two traditional sides

LOCAL GROUPE - light and flaky 28

MAHI MAHI - lean and moist 21

JUMBO GULF SHRIMP - locally caught 21

SEA SCALLOPS - tender and savory 25

9oz FLORIDA LOBSTER TAIL

sourced in the Keys 33

Oven Broiled - signature seasoning

Blackened - peppery and spicy

Fried - crisp, golden brown

Vera Cruz - San Marzano tomatoes,
green olives, peppers and garlic

Shrimp & Basil Crusted

savory compound butter +2

Signature Stuffed - shrimp and crab,
provolone +3

pasta

penne, served with garlic bread

BLACKENED CHICKEN ALFREDO

traditional garlic cream,
roasted red pepper and broccoli 19

SHRIMP & SCALLOP PUTTANESCA

San Marzano tomatoes, capers,
black olives, basil, garlic; Parmesan,
Romano and Asiago cheeses 23

sandwiches

served with one traditional side
or substitute a premium side for +3

½ LB ANGUS BURGER*

char broiled to order 12
cheese, sautéed mushrooms or bacon +1.25 each

GULF SHRIMP BURGER

perfected in our kitchen with side
of zesty remoulade 14

LOCAL GROUPE

broiled, blackened, fried or
signature crunchy 18

ATLANTIC COD

broiled, blackened, fried or
signature crunchy 14

premium sides 5

- loaded potato
- fritter w/ cheddar, bacon, sour cream
- asparagus
- cup of soup

traditional sides 3

- baked potato
- french fries
- local vegetables
- Dave's potato salad
- pineapple slaw
- house rice
- small salad
- sliced tomato

MATANZAS On The BAY

416 Crescent Street, Fort Myers Beach, FL 33931 | 239-463-3838

Open Daily 11AM - 10PM | Free Dockage | MatanzasOnTheBay.com



locally sourced

At Matanzas on the Bay and Petey's Upper Deck, you will find a dedication to locally sourced ingredients. We believe that our guests, whether you live here or are visiting, are with us to experience the best Southwest Florida has to offer. Our grouper is caught locally, our shrimp and oysters are exclusively sourced from the Gulf of Mexico, our Lobster Tail is from the Keys and our vegetables are locally sourced whenever possible. Also, enjoy some of our unique bar offerings from Fort Myers Brewery and Wicked Dolphin Rums.

OUR PURVEYORS – making our mission of locally sourced possible:



fun happenings year round

- **EARLY DECEMBER:** Fort Myers Beach Boat parade... a great tradition
- **ST. PATTY'S DAY:** Our famous Irish "Dockside" buffet
- **MEMORIAL DAY:** Bluegrass, Brew & BBQ to benefit Operation Open Arms
- **SEPTEMBER:** Fillet & Release Fishing Tournament to benefit Hope Hospice
- **OCTOBER:** Island Hopper Songwriter Fest
- **EVERY FRIDAY NIGHT:** Jazz on the Bay 6PM - 9PM

come
upstairs

SPORTS, MUSIC, DRINKS
& DOCKSIDE PIZZA



every option to
stay & play



MATANZAS BAYSIDE INN boasts 28 rooms and suites with fabulous amenities such as a pool and spa, deep water dockage and beach access just steps away. **CALL 239-463-9258 FOR OUR BEST RATES.**

HARBOUR HOUSE, located just across Crescent Street, is a resort-style condominium located in the heart of Fort Myers Beach's Downtown District. **CALL 239-463-0700 FOR MORE INFORMATION.**

desserts

DAVE'S HOMEMADE KEY LIME PIE

DARK CHOCOLATE TORTE

SALTED CARAMEL CHEESECAKE

HOMEMADE BREAD PUDDING A LA MODE



story of the stones

This unique Florida seafood is completely sustainable. We exclusively source our Stone Crab from Blue Star Seafood which is supplied by a famous local crabber by the name of Henry Blakley. At 79 years old he has been crabbing locally for 60 years! With his son and grandsons, they have been an integral part of the Fort Myers Beach Stone Crab industry. His boats are docked across the bay from Matanzas, and most of his traps are set three to eight miles off shore. **Available October 15 - May 15.**

private events

LOOKING FOR THAT PERFECT SPOT to host your next gathering of friends and family? Enjoy our newly built Bayside Special Event area located between our restaurant and inn. From BBQs to weddings, special dinners, showers and more, **WE CAN DO IT ALL.** To book your event or learn more call 239-463-3838 or email glen@matanzasinn.com to learn more.

meet the team

Our Matanzas on the Bay Team - has been proudly serving **FORT MYERS BEACH SINCE 1984**

It is mostly a simple story. A couple of young guys with a vision for an exceptional waterfront view, a great team and a commitment to doing the right thing. Starting with a rundown "old Florida" fish house/marina/inn site, Matanzas has gone through several make-overs since the sleepy days of 1984. What has not changed is the close family-like nature of the staff.

Our hospitality team is the fabric that helps Matanzas provide the comfortable customer service and fine food and fun. Our 30th anniversary party in 2014 had at least fifteen staff with over 15 years of service and seven from our opening day in 1984. We are proud of all their efforts. What started as a simple vision - still holds true today - to stay true to our customers, the staff and our Fort Myers Beach community. We love our quiet little spot, so thanks for spending time with us and please come back soon.

DOUG AND CHRISTY SPEIRN-SMITH - Proprietors

DAVE CHETWIN - Executive Chef

GLEN PETRARCA - General Manager