

## RGS Baskets

Served with fries and homemade coleslaw

SHRIMP BASKET - large wild caught Argentine red shrimp hand battered and lightly fried 5ea - 10.50 | 10ea - 18.74

CANADIAN SEA SCALLOPS succulent fresh sea scallops lightly fried. 6ea 17.5 | 10ea 25.20

**IPSWICH CLAM STRIPS** - you will not find a better clam strip than from Ipswich, Mass! Hand breaded and lightly fried 19.56

**COCONUT TILAPIA** - fresh tilapia, hand breaded in sweet shredded coconut, fried golden brown. Served with RG's raspberry horseradish sauce 17.60

ON THE HALF SHELL 6ea | 12ea

**Market Price** 

#### SHRIMP & SCALLOPS -

**Argentine red shrimp, Canadian** scallops lightly fried 22.26

#### FISH & CHIPS

RG's most popular basket! Alaskan Pollock, hand breaded and fried golden brown! 16.01

FROG LEGS - we do them right! lightly seasoned and fried. served with RG's Remoulade sauce. want them sautéed... just ask! 19.74

FISH & SHRIMP - flakey **Alaskan Pollock and Argentine** red shrimp hand battered and lightly fried golden brown 16.81

FRIED FLOUNDER - wild caught flounder hand breaded and lightly fried 18.58

**CAPTAIN'S BASKET** - flounder, shrimp, scallops, clam strips, hushpuppies and coleslaw 24.91

776 Missouri Ave N | Largo Fl 33770

#### **ROOSTERFISH FINS** -

everybody loves a fried onion... here's ours 8.82

**COCO LADA SHRIMP** - 6 large sweet coconut shrimp served with RG's raspberry horseradish sauce 9.92

## CHICKEN TENDERS 🔊 -

hand breaded, buffalo style or plain 6ea - 8.91 | 12ea - 16.53

**QUESADILLAS** - seasoned chicken or shrimp, jack and cheddar cheese 9.70

#### PEI MUSSELS PROVENCAL -

fresh Canadian mussels, tomatoes, basil, scallions, herb butter, parmesan cheese, garlic cheese toast 14.55

CRABBY PATTY'S - 2 Florida style crab cakes with RG's mustard sauce 8.82

## RG'S ROCKEFELLER 6ea | 12ea PEEL & EAT SHRIMP -

GARLIC PARMESAN 6ea | 12ea wild caught Key West pink shrimp steamed with Old Bay seasoning and served chilled! 14 lb - 8.08 | 1/2 lb - 14.59 | 1lb - 26.77

#### FRESH NEW BEDFORD

CALAMARI - fresh off the docks to our door - hand breaded, lightly fried and served with RG's marinara sauce 12.81

AHI TUNA SASHIMI 🔊 - ahi tuna, 6 pepper blend, wasabi, ginger half - 13.77 | full - 26.96

#### **HOMEMADE FRIED CHEESE** -

hand rolled fresh mozzarella in seasoned Panko is nothing short of the very best! Served with RG's marinara sauce 8.82

### FIRECRACKER SHRIMP 📎 -

Argentine red shrimp, hand breaded, firecracker sauce, slaw 10.24

## RGS Pasta BOWLS

Served over linguine with garlic cheese toast and side salad; add shrimp or chicken +4 | salmon or tilapia +6 | grouper or sashimi tuna +8

Your choice of protein topped with one of our homemade crabby patties,

fresh asparagus and Hollandaise sauce, served with 2 side choices

**MUSSELS PROVENCAL** PASTA BOWL - fresh PEI mussels, tomatoes, basil, scallions, herb butter 19.01

THE GULF GROUPER mkt pr

THE ATLANTIC SALMON 25.51

RG'S ALFREDO **PASTA BOWL** - RG's creamy and garlicy Alfredo sauce, there's something about a signature Alfredo sauce 17.91

### SEAFOOD PASTA BOWL -

THE MAHI MAHI mkt pr

THE ITALIAN CHICKEN 17.35

grouper, scallops, shrimp, mussels, tomato cream sauce 25.72

#### **BIG DAWG'S PASTA BOWL** -

artichoke hearts, basil, grape tomatoes, mushrooms, wine, herb butter 19.40

**CHICKEN PARMESAN BOWL 18.48** 

# FROM OUR Garden

Add shrimp or chicken 5.77

**HOUSE SALAD** - romaine, onion, tomato, crumbled bleu cheese, croutons side salad - 4.70 | large salad - 7.90

**CLASSIC CAESAR SALAD** - side salad - 4.70 | large salad - 7.90

FIESTA SALAD - romaine, tomatoes, red onion, black beans, jack and cheddar cheese, crispy tortilla strips - 10.23

NEW ENGLAND CLAM CHOWDER cup - 4.55 | bowl - 7 LOBSTER BISQUE cup - 5.85 | bowl - 9



**GROUPER** - mild flavor, flakey, firm, Origin: Gulf of Mexico mkt pr

ATLANTIC SALMON high protein, rich Omega 3, Origin: Chile 23.25

TILAPIA - fresh water, high protein and omega 3, Origin: Columbia 16.27

MAHI MAHI - lean, low fat, low sodium, flakey, mild, Origin: Costa Rica mkt pr

large, wild caught, grilled or blackened

Appetizer (5) 8.80

Lunch (5) with

2 side choices 13

Dinner (10) with

2 side choices 21.25

Toasted brioche bun, French fries, homemade coleslaw

#### RG'S FISH SANDWICH

Alaskan pollock fried golden brown 13.07

**GULF GROUPER SANDWICH** grilled, fried or blackened mkt pr

#### CHICKEN SANDWICH provolone cheese, applewood bacon 14.10

**80Z ANGUS BURGER 15.05** add cheese or bacon 1 ea

### **80Z ANGUS BORGIA BURGER**

Horseradish cheddar, applewood bacon 15.95

#### SHRIMP BURGER

HUSH

**PUPPIES** 

\$2.95

**Shrimp burger made of whole** shrimp. Grilled or blackened! 13.50

#### RG'S REUBEN!

Served on a garlic toasted hoagie bun. French fries, homemade coleslaw

**Traditional Reuben served on** Marbled Rye bread. 14.90

# DANGEROUS Catch

Caught by the world's best and courageous at sea! Served with 2 side choices

1 1/2 LB SNOW CRAB - sweet, subtly briny, firm, Origin: North Atlantic mkt pr

ADD 5 FRIED ARGENTINE **SHRIMP TO ANY ENTREE** \$6.72

## Swimmers

Served with 2 side choices

**MISSISSIPPI CATFISH** breaded southern style or blackened 17.95

TUSCANY TILAPIA - sautéed with grape tomatoes, basil, capers, herb butter 19.05

### **CRABBY PATTY DINNER** -

2 large Florida style crab cakes with RG's mustard sauce 20.10

MANGO MAHI 🛇 - fresh Caribbean Jerk seasoned Mahi, fresh mango salsa mkt pr

#### **MEDITERRANEAN SALMON -**

fresh salmon filet grilled or blackened served over **Mediterranean Israeli** cous cous 24.10

#### **CEDAR PLANK SALMON -**

fresh marinated salmon baked on a cedar plank for a delightful smoky flavor 24.10

#### RG'S SCAMPI -

Sea Scallops - 25.20 **Argentine Shrimp - 17.85** 1/2 and 1/2 - 22.26

#### **CREOLE GRITS & SHRIMP** -

Creole grits, blackened shrimp, scallions, bacon 16.05

**CREOLE GRITS** 

SHRIMP OR CLAM

STRIP PO BOY - lettuce,

tomato, tarragon aioli 14.28

**FRENCH FRIES GARLIC MASHED POTATOES SWEET MASHED POTATOES** 

**CORN ON THE COB VEGETABLE OF THE DAY**  **HOMEMADE COLESLAW COTTAGE CHEESE APPLESAUCE** 

THE ROOSTER - blackened

chicken, cheddar, lettuce, tomato 14.10

**CHICKEN PARMESAN** – favorite

dish served on a hoagie 15.20

**GRILLED ASPARAGUS** add 2

#### **HOUSE OR CAESAR** SIDE SALAD

**RG'S TATERS** 

sub 1 side - add 2 sub 2 sides - add 1

Served with 2 side choices

#### ISLAND CHICKEN 🔊 -

2 Caribbean Jerk chicken breast, fresh mango salsa 19.05

120z ANGUS NY STRIP STEAK 25.99

80Z ANGUS SIRLOIN 22.25

1/2 RACK RIBS & SHRIMP - 19.05

#### **BABY BACK RIBS** -

slow roasted, fork tender with RG's BBQ sauce 1/2 rack - 13.28 | full rack - 24.45

RG'S MARSALA - smothered in mushrooms and Marsala sauce 2 sautéed chicken breasts - 23.90 8oz Angus Sirloin - 23

Visit us at roosterfishgrill.com where you can join our birthday and anniversary club! You can now order your favorite items for pickup or delivery to enjoy comfortably at home through our web page or download our Roosterfish Grill App available for IOS! Please join our Facebook page to receive daily specials and keep up with anything new here at Roosterfish Grill. We thank you for all of your support! Fred, Sean and staff!

## ids MENU

Served with applesauce

FRIED FISH, BURGER, FRIED SHRIMP, MAC N CHEESE, **GRILLED CHEESE, CHICKEN NUGGETS, GRILLED CHICKEN** 

HOMEMADE KEY LIME PIE 5.54

THREE LAYER CHOCOLATE CAKE 9.71

CARAMEL CHEESECAKE 7.66

WARNING| Eating raw oysters may be dangerous to your health. Especially persons suffering from: low immune system, kidney liver or hepatitis medical conditions. We do recommend oysters cooked. WARNING | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ©US Foods Menu 2023 (3366800)