

APPETIZERS

Begin your meal with one of our delicious appetizers, generous enough to share.



MARYLAND CRAB DIP

Award winning recipe of lump crab, peppers, onion, with tomatoes in a creamy cheese dip with a toasted baguette. 16
Additional baguettes 2

CRAB PRETZEL

Jumbo Braided soft pretzel stick topped with our award-winning crab dip, parmesan cheese, tomatoes and green onions. 16

BONELESS CHICKEN WINGS

One dozen marinated chicken breast pieces dusted, flash-fried and tossed in our special wing sauce. Served with blue cheese dressing and celery sticks. 11

FRIED MAC N CHEESE BITES

Rich and creamy macaroni and cheese poppers dusted with breadcrumbs and flash fried, cheese sauce on the side for dipping. 11

JERK CHICKEN & PINEAPPLE QUESADILLA

Spicy jerk chicken with pineapple, peppers, onions and cheese served with guacamole, mango salsa and sour cream. 12

GROUPEY FINGERS

Half pound of fried breaded grouper strips served with West Indian dip. 14

OYSTERS

Half dozen Mumford's salt shaker oysters from Maryland's Eastern Shore, Ocean Side.

ON THE HALF SHELL with cocktail sauce, lemon fork and saltines. 10

ROCKEFELLER baked and stuffed with creamy spinach, flavored with bacon and anisette and crusted with parmesan. 12

STEAMED SPICED SHRIMP

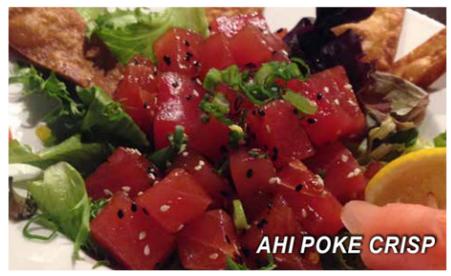
Half pound peel and eats tossed in island spices and steamed to order. 12

COCONUT RUM SHRIMP

Coconut breaded jumbo shrimp served with gingered yellow tomato chutney. 12

AHI POKE CRISP

Traditional Hawaiian Poke, with marinated diced ahi tuna, fresh greens and crispy wonton chips. 14



FRESH SEAFOOD



SALMON TOWER

Char-grilled Atlantic salmon basted with our "Pusser's Rum" barbecue sauce. Served with whipped yams, steamed vegetable medley and garnished with curried mango salsa. 23

SHRIMP AND CHEESY GRITS WITH SAUSAGE

Half dozen jumbo shrimp sauteed in garlic butter with sliced sausage links, zucchini shards and finished with a splash of cream and a sprinkle of crumbled bacon. Surrounded by our cheesy grits. 24

JAMAICAN JERK TUNA

Yellow fin tuna steak rubbed with spicy Jamaican jerk paste and char grilled medium rare. Served with whipped yams, steamed asparagus and garnished with curried mango salsa. 25

ATLANTIC MAHI FILLET

Served with Road Town rice, steamed vegetable medley and garnished with curried mango salsa. 25

KEY WEST SEASONED: dusted with garlic, lemon and thyme seasoning and char-grilled.

BLACKENED: generously rubbed with Eastern Caribbean blackening spice and seared on the cast iron griddle.

PAN-GRILLED HERBED GROUPEY

Lightly dredged with sweet and smoky Island barbecue spices and pan-grilled. Served over vegetable hash with Pusser's unique "Mango-Corn Salsa". Finished with balsamic glaze. 28

CRAB CAKE PLATTER

1890's lump crab Annapolitan recipe, pan seared and served with Road Town rice, steamed vegetable medley and tartar sauce. 36



SIGNATURE ENTREES

Add a side Garden Salad, Caesar Salad or House Tropical Salad for 2.95.

OLDE ENGLISH FISH AND CHIPS

Pub battered Atlantic cod flash fried, served in a basket of fries with tartar sauce 19

FILET MIGNON

Closely trimmed six-ounce choice filet, lightly seasoned and char-grilled served with mashed potatoes and steamed vegetable medley 28

PUSSEY'S FAMOUS SURF & TURF

Char-grilled petite filet mignon and broiled Maine lobster tail. Served with drawn butter, mashed potatoes and steamed asparagus 36



CHOOSE TWO MIXED GRILL

Accompanied by mashed potatoes and steamed asparagus 22

Choose any two from the following section:

- Flat iron steak, lightly seasoned and char-grilled
- Fried coconut shrimp
- Jerk chicken breast
- Jamaican Jerk tuna steak medium rare with mango salsa
- Salmon fillet, char-grilled and basted with our "Pusser's Rum" barbecue sauce served with mango salsa
- Key West mahi with mango salsa.

SOUPS & SALADS

TORTOLA BLACK BEAN SOUP

Vegetarian bean soup topped with cheese and sour cream. Bowl 6

MARYLAND VEGETABLE CRAB SOUP

Generous amount of lump crab in a savory vegetable and tomato broth. Bowl 10

GARDEN SALAD

Fresh mixed greens topped with tomato, cucumber, carrots and red onion. Choice of dressing. 7

CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed in the traditional dressing with herbed croutons and shredded Parmesan cheese. 7

PUSSEY'S SUN DRENCHED TROPICAL SALAD

Fresh mixed greens with grilled pineapple and toasted cashews tossed in "Pusser's" ginger dressing. 8

CARIBBEAN CHICKEN BOWL

Boneless breast of chicken rubbed with Eastern Caribbean blackening spice and seared on the griddle. Served over romaine lettuce with rice, black beans and pico de gallo. Finished with Ranch dressing and "Boom-Boom" sauce. 14

SALAD ADDITIONS

Jerk Chicken Breast 6 Crab Cake 12 BBQ Salmon 10 Jumbo Grilled Shrimp 10

PUSSEY'S PASTA

Make your favorite pasta meal by selecting one of four pasta options and one of four sauce options. Pasta and sauce. 15

PASTA (CHOOSE ONE)

Penne Pasta Linguini

SAUCE (CHOOSE ONE)

Garlic Cream White Wine & Pesto
Vegetarian Marinara Creamy Alfredo

PASTA ADDITIONS

Sliced Grilled Jerk Chicken Breast 6 Seared Garden Vegetables 5
Grilled Jumbo Shrimp 10 Quartered Sauteed Mushrooms 5
Jumbo Lump Crab Meat 12 Sliced Sausages 5

DESSERTS

KEY LIME PIE

A rich creamy pie with almond graham cracker crust and garnished with kiwi sauce and whipped topping. 8

NEW YORK STYLE CHEESECAKE

Rich and creamy with graham cracker crust, raspberry sauce, whipped topping and strawberry garnish. 8

BROWNIE SUNDAE

Warm, creamy nut-free brownie accompanied with a scoop of vanilla ice cream, whipped topping and hot chocolate fudge. 9

APPLE DUMPLING A LA MODE

A warm apple dumpling with whipped cream, gingered cinnamon sauce and a scoop of vanilla ice cream. 9

 DENOTES POPULAR MENU ITEM

 GLUTEN FRIENDLY ITEM

NOTE: We suggest an 18% gratuity be added to all parties of 6 or more.

WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR FRESH EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.