

The Blue Parrot uses only the highest quality ingredients, including locally caught seafood.
All meals are prepared to order, so sit back and relax...
we hope you enjoy your visit!

STARTERS

PEEL & EAT SHRIMP

A half pound of local shrimp seasoned and steamed to order - 13.99

WINGS

Jumbo wings fried and tossed with Texas Pete wing sauce or Kikkoman Teriyaki.
Celery sticks, ranch or bleu cheese - 14.99

JALAPEÑO POPPERS

Jalapeños stuffed with cheddar cheese. Served with chili thai or ranch dressing for dipping - 10.99

LOADED FRIES

A large basket of golden French fries topped with real bacon bits and melted cheddar cheese.
Served with ranch dipping sauce - 10.99

BASKET OF HOMEMADE CORN MEAL HUSHPUPPIES

Goes great with everything! - 5.99

GOLDEN ONION RINGS

Fresh cut Spanish onions lightly breaded and piled high - 8.99



World Famous Oysters

Raw on the Half Shell

Dozen - 22.99 Half Dozen - 11.99

Baked with Butter & Parmesan Cheese

Dozen - 26.99 Half Dozen - 13.99

Oysters Casino

Baked with pico de gallo, bacon and cheddar cheese

Dozen - 26.99 Half Dozen - 13.99



CALAMARI

Tender rings lightly fried and served with marinara - 13.99

SMOKED YELLOWFIN TUNA DIP

Yellowfin tuna smoked over oak and pecan wood.
A Blue Parrot favorite! - 13.99

BAHAMIAN CONCH FRITTERS

Authentic Harbor Island fritters loaded with conch.
Served with chili thai or ranch - 15.99

CHEESE BITES

Real Wisconsin cheese lightly fried served with marinara sauce - 12.99

COCKTAIL CLAWS

Fresh local blue crab claws breaded and deep fried to perfection - 21.99

EDAMAME

A basket full steamed to order and served with soy sauce - 7.99

LARGE BASKET OF CRISP GOLDEN FRIES - 4.99

CUP OF HOMEMADE COLESLAW - 1.99

SOUPS & SALADS

DRESSINGS

Red Wine Vinaigrette, Thousand Island, Ranch, Bleu Cheese, Honey Mustard

LOBSTER BISQUE WITH FRESH CRAB

Smooth creamy bisque with crabmeat.
Bowl - 11.99 Cup - 7.99

SEAFOOD GUMBO

New Orleans style gumbo with rice.
Bowl - 11.99 Cup - 7.99

LARGE GARDEN SALAD

This salad has it all! Cherry tomatoes, cucumbers, red peppers, raisins, walnuts, cheese, mandarin oranges atop a bed of crisp lettuce - 13.99

Enhance your salad with **MAHI** - 9.99 • **SHRIMP** - 8.99 • **GROUPE** - 19.99 • **CHICKEN** - 6.99

LUNCH SPECIALS

AVAILABLE 11 AM TO 4 PM

All baskets served fried with hush puppies and your choice of golden fries, potato chips, or homemade coleslaw.

POPCORN SHRIMP - 14.99

OYSTERS - 18.99

BAY SCALLOPS - 15.99

GROUPE FINGERS - 26.99

CHICKEN FRIES - 12.99

BURGERS & SANDWICHES

Served on a toasted bun with lettuce and tomato with potato chips, French fries or coleslaw.

SUBSTITUTE GOLDEN FRIED ONION RINGS - 1.99
ADD APPLEWOOD SMOKED BACON - 1.99

OUR FAMOUS CHEESEBURGER IN "PARROTDISE"

Fresh Angus burger with your choice of American, Swiss or cheddar cheese - 15.99

MONSTER DOUBLE CHEESEBURGER

Created for the serious cheeseburger lover. A double patty monster! - 19.99

FRESH GROUPE SANDWICH

Our most popular sandwich! Your choice of grilled, blackened or golden fried - 26.99

FRESH MAHI SANDWICH

An island favorite. Grilled or blackened - 17.99

FRESH FISH TACOS

Two soft tortillas filled with your choice of fish fried, grilled or blackened. Served with fresh salsa lemon aioli and diced cabbage
With Grouper - 26.99 With Mahi - 17.99

SHRIMP TACOS

Two soft tortillas filled with fried shrimp, fresh salsa, lemon aioli, and diced cabbage - 15.99

CRAB CAKE SANDWICH

Large crab cake loaded with jumbo lump crabmeat - 19.99

New Orleans Style PO BOYS

Served on a baguette piled high with your choice of:

FRIED BAY SCALLOPS - 16.99

FRIED POPCORN SHRIMP - 16.99

FRIED OYSTERS - 21.99

Blue Parrot SIGNATURE SANDWICHES

BLACKENED TUNA BLT

Fresh yellowfin tuna steak and applewood smoked bacon - 23.99

ISLAND REUBEN

Bronzed fillet of fish with Swiss cheese, sauerkraut and Thousand Island dressing on toasted marble rye.

With Grouper - 27.99 With Mahi - 19.99

GRILLED CHICKEN CLUB

Grilled chicken breast with applewood smoked bacon, American cheese and ranch dressing - 15.99

BLUE PARROT CLASSICS

The World Famous

BLUE PARROT SEAFOOD PLATTER

Seafood city, baby! A heaping platter of Grouper, Shrimp, Oysters, Sea Scallops and a Crab Cake. Your choice of fried, grilled, blackened or broiled - 44.99

STUFFED GROUPE

Fresh grouper baked with jumbo lump crabmeat stuffing - 39.99

GROUPE OLD SCHOOL

Fresh Grouper lightly breaded and sautéed, add a squeeze of lemon and enjoy fish the way we eat it! - 34.99

IMPERIAL

Fresh grouper or mahi dusted with flour, sautéed and topped with crabmeat, asparagus and our lemon tarragon cream sauce. Grouper - 37.99 Mahi - 29.99

FRESH FISH

Try any of the fish selections with:

Lemon Tarragon Cream Sauce - 1.99

FRESH LOCAL GROUPE

The Florida favorite!
Prepared how you like it:
broiled, grilled, blackened or fried - 34.99

FRESH MAHI

Mild, firm, white fillet served broiled, grilled, blackened or fried - 24.99

FRESH YELLOWFIN TUNA

Center cut tuna steak, grilled or blackened - 27.99

SHELLFISH

ALL NATURAL LOCAL SHRIMP

We found the best shrimp ever and they are locally grown!! Delicious grilled, fried, broiled or blackened - 22.99

STUFFED GULF SHRIMP

Baked with our delicious jumbo lump crabmeat stuffing - 34.99

FRESH FRIED OYSTERS

Hand shucked and lightly breaded. Deep fried to oyster perfection! - 29.99

CRAB CAKES

Two handmade jumbo lump crab cakes. Sautéed or fried golden brown - 31.99

DEEP SEA SCALLOPS

From the icy cold depths, these jumbo scallops melt in your mouth. Prepared fried, grilled, blackened or broiled - 31.99

SNOW CRAB

Over 1 lb. of succulent snow crab steamed to order and served with drawn butter - 36.99

FROM THE LAND

12 OZ. NEW YORK STRIP

Hand cut New York strip steak grilled to perfection - 36.99

FRESH CHICKEN TENDERS

Golden fried chicken tenderloins hand breaded and served with our homemade honey mustard sauce - 16.99

CHARGRILLED HAWAIIAN CHICKEN

Two boneless chicken breasts basted with teriyaki sauce and grilled with pineapple garnish - 19.99

All above dinners are served with your choice of two: a garden salad, vegetable medley, coleslaw, baked potato, cheese grits, French fries or rice.

ADD TO YOUR DINNER ENTREE: SHRIMP - 8.99 • SEA SCALLOPS - 9.99 • SNOW CRAB CLUSTER - 13.99

SWEET ENDINGS

DESSERT OF THE DAY

Ask your server for details - 9.99

BREAD PUDDING

Baked fresh daily - 7.99

FROM THE BAR

CRAFT BEER

Michelob Ultra Gold, Sweet Water 420

Jai-Alia India Pale Ale, Oyster City Tates Hell,
Oyster City Hooter Brown



DRAFT BEER

Modelo, Blue Moon, Oyster City Blonde, Oyster City IPA

DOMESTIC BEER

Budweiser, Bud Light, Bud Zero, Coors Light, Miller Lite
Michelob Ultra, Michelob Ultra Zero, Land Shark, Yuengling

ISLAND DRINKS *The Ultimate Way to Chill Out!*

RUM RUNNER

A special blend of rum, fruit juices, served frozen with a 151 floater.

ISLAND GIRL

Coconut rum, pineapple juice and orange juice.
Served on the rocks with lemon lime soda, Cheers!!!



SAND BLASTER

Mango, blackberry, lime and rum with a 151 floater. Check out our "I've been Sandblasted" t-shirts in the Gift Shop.

STRAWBERRY DAIQUIRI

A frozen mixture of strawberries and rum.

FROZEN COCONUT MOJITO

Delicious blend of fresh mint and coconut rum.

PIÑA COLADA

A coconut flavored frozen rum and piña colada mix.

BEVERAGES

SOFT DRINKS Free refills.

Coke, Diet Coke, Dr. Pepper, Sprite,
Fruit Punch, Lemonade

ICED TEA

Free refills. Sweet or Unsweetened.

FRUIT JUICE

Cranberry, Orange, Grapefruit, Pineapple, Apple

Bring
One
Home!

KEY LIME PIE

Homemade with real key lime juice - 7.99
Whole pie - 39.99

PREMIUM BEER

Corona, Corona Light, Corona Premier, Stella Artois
Modelo, Dos Equis, Heineken, Red Stripe,



HARD SELTZER

White Claw - Mango, Black Cherry, Lime
High Noon - Watermelon, Pineapple

WINE BY THE GLASS

Chardonnay, Sauvignon Blanc, Merlot, Pinot Grigio

WINE BY THE BOTTLE

Joel Gott Chardonnay - 32.00
Joel Gott Sauvignon Blanc - 32.00
Sea Glass Pinot Noir - 32.00

PARROTDISE

Summer Sunrise! A colorful blend with Coconut Rum,
Blue Curacao, tropical fruit juice and grenadine

MARGARITA

Tequila and triple sec mixed with sour mix. Served
frozen or on the rocks and with or without salt.

MAI TAI

Pineapple rum, pineapple juice, orange juice
and a dark rum floater.

ST. GEORGE ISLAND BREEZE

Refreshing blend of citrus juices with
cherry infused vodka, served on the rocks.

MANGO DAIQUIRI

Made with mangos and white rum.

MIAMI VICE

A flavorful mix of Pina Coloda and Strawberry Daiquiri.

VIRGIN FROZEN DRINKS

Pina Coloda, Strawberry or Mango minus the alcohol.

COFFEE OR HOT TEA

Free refills.

MILK

BOTTLED WATER

RED BULL

Prices do not include tax.

15% gratuity will be added to all parties of 6 or more. 10% gratuity will be added to take out orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. - Section 3-603.11 FDA Food Code