



O'Quigley's

Seafood
Steamer
&
Oyster Sports Bar

Destin, Florida - Reborn 2013

www.oquigleysseafoodsteamer.com

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O'Quigs Appetizers

Fresh seafood dishes are subject to changes in availability and might not be available year-round



Oysters on the Half Shell

A half dozen or dozen oysters on the half shell Market Price for \$2 more have your oysters steamed

Fresh Baked Oysters

Eight freshly shucked Gulf oysters either traditional Rockefeller, Garlic Butter & Parmesan or our Destin Style (Cajun butter, garlic, panko bread crumbs, red bell pepper, parmesan cheese and jalapeno pepper), all baked to perfection Market Price

Ahi Tuna Seared or Blackened

A beautiful piece of Ahi tuna loin, seared with a hint of garlic teriyaki sauce. Served with wonton chips 12.99 Double up for 22.99

Cajun Shrimp



Please tell us how you like it—Rare, Medium or Well Done

Cajun Butter Shrimp

A pound of fresh Gulf shrimp, already peeled and deveined and sautéed in our own Cajun BBQ Sauce. Just like you were in the “Big Easy” with butter, Worcestershire sauce, hot sauce, fresh rosemary and lots of garlic 27.99 a half pound 14.99

Smoked Tuna Dip

Our “House Smoked” fresh Ahi tuna blended with mayo and a host of Cajun seasonings and spices 11.99

Shrimp Queso Dip

A hot and bubbling blend of our Mexican queso dip and blackened shrimp, served with fresh-fried tortilla chips 10.99

Jumbo Wings

Oquig’s jumbo wings (baked to keep them juicy and deep-fried to make them crispy) served naked or with one of our 8 great sauces. Choose from Buffalo, Banshee, BBQ, Sweet Georgia Brown, Lemon Garlic Parmesan, Mandarin Thai Chili, Teriyaki Garlic, or Dry Paddy Rub (Tough Guy Hot), 10 Wings 11.49, 20 Wings 21.99, 50 Wings 49.99 One extra sauce (Free)

Make Them Boneless
12 Wings for 11.49

Spuds O’Quigley

A plate of O’Quigley’s fries, smothered with spicy Queso cheese sauce, shredded Jack Cheddar, bacon, diced tomatoes, green and red onion, black olives, and sour cream 10.49, make them beef chili cheese fries 11.49 or make them just cheesy fries 9.49

Quesadilla

A large, South of the Border flavored tortilla stuffed with three kinds of melted cheese and sautéed onions 8.99, with char-grilled chicken breast 10.99, with blackened Gulf shrimp 12.99, with sirloin steak 13.99

Onion Rings

Extra large onions coated with a light, crispy breading and deep fried to a golden brown. Served with homemade ranch dressing for dipping 9.99

Daddy’s Very Nasty Nacho

A pile of homemade corn tortilla chips, Queso cheese sauce, shredded cheese, shredded lettuce, tomatoes, onions, black olives, jalapeño peppers, chives, bacon and sour cream 9.99, add guacamole for \$1, with our homemade chili 12.49, with char-grilled chicken 11.99, with sirloin steak 14.99, with blackened Gulf shrimp 13.99

NEW Deep Fried Dill Pickles

Our very own hand breaded, deep fried dill pickle slices, served with jalapeño ranch dressing 10.99

Jonah Crab Claws

New from the NE, these claws are very similar to Stone Crab Claws. They are steamed and ready to crack. Served with drawn butter and traditional cocktail sauce 1 lb. 21.99, 3 lbs. 59.99

Louisiana Cajun Crab Cake

One light and crispy cake served with remoulade sauce for dipping 10.99, 2 for 16.99

O’Quigley’s Shrimp Cocktail

Jumbo shrimp, steamed and served chilled with cocktail sauce 13.99

Blue Crab Claws

Get a half pound or full pound of Cajun Butter or Southern Style Fried Blue Crab Claws Market Price

Steamed Shrimp

A pound of fresh Gulf shrimp steamed in our very own Florida Bay Seasoning. These guys are in the shell, but without heads 25.99, or half-pound 13.99

Destin Sampler Platter

Your ship has come in with a platter of Seared Ahi Tuna, Fried Gator Tail, Fried Gulf Shrimp and House Smoked Ahi Tuna Dip. Served with fresh tortilla chips, crackers and homemade salsa 39.99

Cajun Crack Shrimp

A nice portion of our soon to be famous “Cajun Crack Shrimp, deep fried and coated with our special Cajun Crack Sauce. Served with ranch dressing 12.99

Cajun Gator Tail

Lightly breaded and Cajun spiced gator tail meat, deep fried. Served with Romulade for dipping 17.99

Pick Your Favorite Seafood

Choose from 12 clams or 36 mussels sautéed in Cajun butter, garlic lemon butter or marinara sauce 14.99, or 6 sea scallops blackened or seared 18.99, or fried select oysters or gulf shrimp 11.99

CONSUMER INFORMATION

There is risk associated with consuming raw oysters

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

Florida Department of Business and Professional Regulation

Section 61C-4.010(8), Florida Administrative Code
Provided by the Florida Department of Business and Professional Regulation
Division of Hotels and Restaurants
www.MyFloridaLicense.com/dbpr/hr



NEW Mozzarella Cheese Sticks

House made mozzarella cheese sticks served with our own spicy marinara sauce 11.99

Pretzel Sticks & Wisconsin Beer Cheese

Incredible Wisconsin beer cheese made with Guinness Stout, served with crispy but fluffy pretzel sticks coated in salt and butter 11.99

Chicken Tenders

Tender chicken strips, lightly breaded and deep fried to a golden brown. Served with honey mustard for dipping 9.99, with O’Quigley’s fries to make it a meal 12.99

Land-Lubber Sampler Platter

Buffalo wings, chicken tenders, chicken quesadilla, pulled pork potato skins and Spuds O’Quigley, served with all your favorite sauces 39.99

Crab, Shrimp, Spinich & Artichoke Dip

Two perfect crustateans blended with fresh spinach, artichoke hearts, cheese and garlic. Served with fresh tortilla chips 11.99

NEW Fried Clam Strips

Hand breaded, deep fried clam strips served with house made tartar sauce and lemon, half-pound 12.99, one pound 21.99

Chips & Salsa

A pile of our fresh cooked corn tortilla chips served with our fresh made garden salsa 6.99

Salads & Soups

Add grilled toast tips to any salad for just \$1.99

Top your Signature or SanDestin salad with any of these to make it a meal; Char-grilled Chicken or Buffalo Chicken, add \$3 • Blackened Gulf Shrimp add \$6 Sirloin Steak add \$6 • Seared Ahi Tuna add \$8 Deep Sea Scallops add \$10

San Destin Salad

Fresh spinach and artisan lettuce tossed with mandarin oranges, fresh berries, dried cranberries and toasted almond slivers. Served with our own Key Lime vinaigrette on the side 9.99

O'Quigley's Signature Salad

Crisp tossed greens and select garden vegetables topped with shredded cheese, Roma tomato slices, cucumber, mandarin orange slices, homemade croutons and red onion slices 8.99

O'Quigley's Signature Caesar Salad

Garden fresh romaine lettuce and Parmesan cheese tossed in our own Caesar dressing and topped with homemade croutons and sliced red onion 9.49

Caprese Salad

The perfect layering of fresh mozzarella cheese, sliced tomatoes and basil, drizzled with balsamic reduction 8.99

Seafood Lettuce Wraps

Choose between our Scallops, Shrimp, & Snow Crab trio in a light citrus vinaigrette, our deep fried, crunchy Teriyaki Garlic Shrimp, or our Seared Ahi Tuna, all served with dirty rice, ginger slaw and lettuce leaves 17.99

Side Salad

Get a smaller version of our house or Caesar salad added to any entrée or sandwich for just 4.99 with your choice of dressings

Homemade Soups

Choose from Homemade Chili, Steak and Vegetable Soup, or ask if the chef has cooked up something new Cup 3.99 Bowl 5.99

Make it fresh **Seafood Gumbo** with Andouille Sausage and Chicken Cup 4.99 Bowl 6.99

Seafood Gumbo



Irish Fare & Mixed Grill

Fourteen Fine Fishermen

Your dinner is just right with deep-fried shrimp, fried oysters and baby back ribs, served with "Dirty Rice" and fresh seasonal vegetable 19.99

Nine Fine Irishmen

Fried shrimp, baby back ribs and a char-grilled chicken breast, served with "Dirty Rice" and fresh seasonal vegetable 17.99

Guinness Smoked Beef & 'Shrooms

Our house smoked beef, piled on a piece of marbled rye bread that is smothered in fresh red skin mashed potatoes and covered in Guinness mushroom gravy, served with fresh seasonal vegetable 14.99

Guinness Irish Steak Pie

A blend of steak, fresh veggies, red skinned mashed potatoes and Cheddar cheese baked to perfection Bowl 11.99

House-Smoked Ribs

A full rack of our house smoked baby back ribs served with O'Quigley's slaw, fries and baked beans 24.99
Half Rack - Just like our full slab, but half the fun 14.99

Southern BBQ Combo Platters

Choose two, three or all four of our BBQ options; Applewood Smoked Ribs, Slow-Smoked Pork Butt, Smoked Angus Beef, or our Char-grilled and BBQ chicken breast. Served with O'Quigley's slaw, fries and baked beans. Two 16.99, Three 19.99 or Four 24.99.

The O'Quigley's Saga

Many years ago in a land far away (Ireland) a fisherman's son (Robert O'Quigley) struggled with the meager catches his father brought home to feed the family. When this young boy became of age, he set out on a large ship to a land they called America. Once this boy landed in the Americas, he fished the cod bite of the NE US until eventually he had his own family to support.

The winters were long and hard on him and his new bride. So after his third winter, Robert and his family set out on a great adventure. They traveled many days and eventually settled on one of the most beautiful beaches and fishing grounds in the world. This wonderful place eventually earned the name "Destin". O'Quigley, his wife and finally his son worked hard to make a life on the sugar white sands and in the emerald green waters surrounding Destin.

After what seemed like a lifetime, Robert turned over his boat to his son Charlie. Charlie was very successful as a fisherman and eventually he and his bride Rita wanted to serve their catch to the fine folks who lived and visited Destin. Hence, O'Quigley's Seafood Steamer and Oyster Sports Bar was born. As you sit here in this unique setting, able to dine on the locals' finest catch and grand catches from far away, consider the Ireland that young Robert came from and taste the authentic Irish cuisine and recipes from the past and Cajun influences that came to be familiar.

Although Destin will forever remain home, there will always remain a hint of the old country in the taste of the food, the atmosphere of the Inn, and the liveliness of the family you meet and are served by every day at O'Quigley's Seafood Steamer.

Please enjoy the fun... It is our pleasure to serve you.

850-837-1015

www.oquigleysseafoodsteamer.com



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We accept Visa, MasterCard, American Express and Discover

Great Sandwiches

All of O'Quigley's burgers and sandwiches are served with our *famous* fresh chips or for \$1 more or O'Quigley's Fries. For an additional \$2.49, you can substitute a side salad, Caesar salad, onion rings, sweet potatoes fries or fresh seasonal vegetable. For an additional \$3, you can make those fries chili cheese, or cheesy. For \$4, you can turn them into our world famous "Spuds O'Quigley". Substitute pretzel bread or focaccia bread to any sandwich for \$1.50

Fresh Catch Sandwich

A generous portion of fresh "Caught Last Night" fish, fried, grilled or blackened, served on one of our famous Hawaiian sweet roll with lettuce, tomato and onion, O'Quigley's slaw and tarter sauce 13.99 Substitute Ahi tuna for \$3 more



Shrimp Po'boy

Shrimp Po'boy

Jumbo fried shrimp on a New Orleans Po'boy bun with lettuce and tomato, served with cocktail sauce and slaw 12.99

Oyster Po'boy

Plump select oysters, lightly breaded and deep fried, served on a New Orleans Po'boy bun with lettuce and tomato. Comes with tarter sauce and slaw 14.99

Soft Shell Crab Po'boy

A large soft shell crab that is lightly breaded and deep fried. Served on a New Orleans Po'boy bun with lettuce and tomato. Comes with remoulade sauce and slaw 16.99

Scallop Po'boy

A generous portion of seared or lightly breaded and deep fried sea scallops, on a New Orleans Po'boy bun with lettuce and tomato, served with O'Quigley's slaw and tarter sauce 16.99

Twisted O'Quigley

Thinly shaved smoked turkey breast and ham on our grilled pretzel bread topped with Jack and Cheddar cheeses. Served with lettuce, tomato, red onion, pickle and honey mustard dressing 10.49

Turkey Jack on Pretzel Bread

Shaved smoked turkey breast on grilled pretzel bread topped with Jack cheese. Served with lettuce, tomato, red onion and pickle 9.99



Prime Melt

A 6oz. char-grilled sirloin steak, served open face on toasted marbled rye bread with melted Monterey Jack cheese and a side of au jus. Comes with fresh red skin mashed potatoes and Guinness gravy 12.49



Reuben Royale

Traditional Irish sandwich with a pile of house-made corned beef brisket, melted Swiss cheese, and sauerkraut, served hot on marbled rye bread with Thousand Island for dipping 11.49 Substitute Grouper for \$3 more.

Fresh Ahi Tuna Melt

Fresh house smoked Ahi tuna mixed with onions, mayo and topped with Cheddar cheese, mildly seasoned. Served on warm pretzel bread with lettuce, tomato, onion and a pickle 11.99

Buffalo Chicken Wrap

Deep fried chicken tenders drenched in buffalo wing sauce and wrapped in a tortilla with lettuce and Cheddar cheese. Served with a pickle and ranch dressing for dipping 9.99 Substitute buffalo fried shrimp for \$3



Philly Cheesesteak Sandwich

Shaved house smoked beef topped with grilled onions, red and green bell peppers, and spicy cheese sauce 11.99 Make it on a pretzel hoagie for \$1.50 more

BBQ Pulled Pork Sandwich

Our house smoked pork, smothered in our homemade BBQ sauce, served Pit style with a pickle, O'Quigley's slaw, fries and baked beans 9.99 Make it House Smoked Beef for \$2 more

NEW Chicken Finger Club

Deep fried chicken tenders, topped with shaved ham, applewood smoked bacon, Cheddar cheese and BBQ sauce. Served on a focaccia bread 11.99



Irish Corned Beef

A mound of shaved house cooked corned beef brisket, sliced thin with shredded cabbage, melted Swiss cheese and a pickle 11.49



Molly's Mini Sliders

Three two-ounce burgers topped with Cheddar Jack cheese and pickles, served with thousand island dressing 9.99 Make it Pulled Pork for \$1 more



French Dip Sandwich

The French got it right! Shaved smoked beef piled on a New Orleans Po'boy bun with Swiss cheese and au jus for dipping 11.99 Make it on a pretzel hoagie for \$1.50 more

Andouille Sausage Dog

A large New Orleans made Andouille link, grilled to perfection and served on an incredible pretzel hoagie with sauteed onions, peppers and mushrooms 10.99. Add Swiss cheese for \$1 more

The Best Burgers in Town

Our burgers are made with famous Certified Angus Beef®. Substitute a grilled chicken breast or veggie burger for no additional charge.



Cowboy Burger

O'Quigley's world famous burger, seasoned to perfection, and served with lettuce, tomato, red onion and sliced pickles 9.99



Cheesy Burger

Our cowboy burger topped with Cheddar and Jack cheeses 11.49



Paddy Melt

Our famous 8 oz. Angus burger, on toasted marbled rye topped with sautéed onions, mushrooms and Cheddar. Served with a pickle 11.99



Buffalo Burger

Our 8 oz. Angus Burger, topped with caramelized onions, onion rings, Jack cheese and buffalo sauce 12.49



The Big Paddy Burger

This is the "Big Man" on this campus... One pound of pure Angus beef, thousand island dressing, Cheddar and Jack cheese, pickle, sautéed mushrooms and crispy bacon 17.99 It's a Beast!



Build a Custom Burger

Add any of the following toppings for \$1 *to our* \$9.99 **Cowboy Burger**: Bacon, Guacamole, Blue Cheese, Chili, Caramelized Onions, Mushrooms, Pineapple, Jalapenos, Queso Cheese, Sour Cream

Buffalo Burger



Turf and Surf



Rib-Eye - Certified Angus Beef®

16 ounces of aged, hand-cut Certified Angus Beef®, served with a jumbo baked potato and fresh seasonal vegetable 28.99



Baseball Sirloin

Choose our hand cut, aged Certified Angus Beef® 8 ounce sirloin. Served with an oversized baked potato and fresh seasonal vegetable 15.99 Team it up with one of our surf add-ons for the perfect Surf & Turf *Steak is recommended Rare to Medium*



NEW House Sirloin

Our 12 ounce hand cut, aged Certified Angus Beef® served with O'Quigley's fries and fresh seasonal vegetable 18.99

Surf and Turf Adds

Add six jumbo shrimp \$6
A cluster of Snow Crab for \$9
Seared Ahi Tuna Steak for \$8
1/4 lb of King Crab for \$11
1/2 lb of Jonah Crab Claws \$10
A Dungeness Crab Cluster \$10
Broiled Lobster Tail \$20

Bagpipe Chicken

Lightly blackened chicken breast seared in a cast iron skillet. Served on a bed of "Dirty Rice" with fresh seasonal vegetables, grilled toast tips and topped with Pico de Gallo and grilled pineapple 14.99 Smother it with Swiss cheese for an additional \$2

Cajun Chicken and Andouille Pasta

Blackened chicken and Andouille sausage served over a generous portion of Cajun pasta Alfredo or garden fresh marinara 15.99 Substitute Sautéed Shrimp \$4, or Seared Scallops \$10

NEW Pick A Pasta

Choose Your Accompaniment

Fresh Veggies \$15.99, Blackened or Seared Shrimp \$20.99, Scallops \$26.99, Clams \$17.99, Mussels \$16.99, Pan Seared Parmesan or Blackened Grouper \$21.99

Choose Your Sauce

Cajun Alfredo, Alfredo, Marinara, Cajun Butter or Garlic Lemon.

Add a Second Protein

Shrimp, Clams, Mussels or Grouper \$6 Scallops \$10

Seafood & Fowl Pasta

Chicken and Veggie Pasta Alfredo

A lightly grilled chicken breast served over linguine pasta with sautéed veggies, Alfredo style 15.99 Substitute Sautéed Shrimp \$4, or Seared Scallops \$10

Seafood Pasta Mixed Grill Trio

Jumbo shrimp, select oysters and sea scallops sautéed in garlic butter and lemon or our own special marinara sauce, served over linguine pasta 23.99

Shrimp, Clams and Mussels Linguine

A mix of three great seafoods, sautéed with garlic lemon butter or our own special marinara sauce, served over linguine pasta 19.99



Right From the Gulf Seafood

All dinners (except Destin Tacos, Shrimp & Grits, Ahi Tuna Steak and Cajun Shrimp) come with O'Quigley's Fries and Slaw

Fresh Catch Dinner

The freshest Gulf fish we can get, blackened, grilled or fried, served with tarter sauce for dipping 21.99

Jumbo Scallop Dinner

Fresh large sea scallops, deep fried and served with tarter sauce 26.99 sautéed or blackened add \$2

Shrimp Dinner

The freshest Gulf shrimp, deep fried and served with cocktail sauce for dipping 20.99 sautéed or blackened add \$2

Oyster Dinner

Select Gulf of Mexico oysters, deep fried to a golden brown and served with tarter sauce for dipping 22.99

Seascape Seafood Platter

Deep-fried gulf shrimp, select oysters, sea scallops, crispy fried catfish filet 27.99 sautéed or blackened add \$2

Ahi Tuna Steak

An Ahi sushi grade tuna steak blackened or seared, served with dirty rice and seasonal vegetables 23.99 Please tell us how you like it - rare, medium or well done.

Destin Fish Tacos

Fresh grouper, grilled, fried or blackened, served with O'Quigley's slaw, "Dirty Rice", fresh salsa, sour cream, tarter sauce and corn tortillas 16.99 Make it sautéed shrimp 17.99, seared tuna 20.99 or seared scallops 25.99

NEW Bacon Wrapped Stuffed Shrimp

Five jumbo bacon wrapped, crabmeat dressing stuffed shrimp, choose fried or broiled, served with cocktail sauce 23.99

Fried Catfish Dinner

One large catfish filet, breaded and deep fried to a golden brown and served with tarter sauce for dipping 15.99

Louisiana Cajun Crab Cakes

Two New Orleans style blue crab cakes sautéed and served with remoulade sauce for dipping 17.99

New Orleans Shrimp & Crispy Grits

Cheesy grits, rolled in panko bread crumbs and deep fried, smothered in our own Tandori sauce and sautéed jumbo shrimp 19.99 Make it jumbo scallops 27.99

NEW Deep Fried Clam Strip Dinner

Fresh clam strips, hand breaded and deep fried 19.99

Soft-Shell Crab Dinner

Two jumbo soft shell crabs, deep fried and served with remoulade sauce for dipping 24.99

NEW "Pick Two" Seafood Combo

You pick your two favorite fried seafoods. Choose between fresh gulf shrimp, clams, sea scallops, select oysters, catfish, grouper or our fresh catch selection 27.99 Add a third favorite for \$8 more. Blacken your selection for \$2

O'Quigley's Seafood Steamers

*All Steamer Entrees served with seasoned steamed new potatoes, corn on the cob and O'Quigley's slaw.
(Except Blue Crab Clipper and Jonah Crab Feast. No Substitutes Please)*

*All Blue Crabs are served whole & uncleaned, just like in the Chesapeake Bay (if you need a lesson, just ask)
Product availability and price in the fresh seafood market is subject to change based on availability and cost.*



The Dinghy

Two, large snow crab clusters and half-pound of fresh Gulf shrimp 38.99 Double up for two 69.99

Deadliest Catch

Half-pound of king crab, two snow crab clusters and half-pound of Jonah crab claws 48.99 Double up for two 92.99

The Emerald Grand

Half-pound of king crab, two snow crab clusters, half-pound of Jonah crab claws, half-pound of fresh Gulf shrimp, six clams and six mussels 59.99 Double up for two 109.99

The Finest Kind

Best Value (serves 4 to 6 people)

A mountain of King Crab, Snow Crab, Jonah Crab, Mussels, Clams, and Shrimp. A feast fit for several kings or your family 189.99

Add a
Dungeness Cluster
to any
Steamer Platter
for \$10

Crabs. Crabs. Crabs

Jonah Crab Feast

This close cousin of the Stone Crab is as succulent as any crab, but much more readily available. Our platters are served with drawn butter and cocktail sauce 1 lb. 21.99, 3 lb. 59.99

The Blue Crab Clipper

Two, four, or six pounds of fresh, locally caught blue crabs, steamed with our very own Florida Bay seasoning Market Price (Seasonal)

Snow Crab Dinner

The Queen of the sea lives here. Choose either, two, three or four large clusters with corn on the cob and steamed potatoes Two Clusters 26.99 Three Clusters 35.99 Four Clusters 41.99

King Crab Dinner

A full pound of king crab with corn on the cob and steamed potatoes Market Price

NEW Dungenous Crab Dinner

Now this is the crab you've been dreaming about. Choose either, two, three or four succulent clusters with corn on the cob and steamed potatoes Two Clusters 24.99 Three Clusters 33.99 Four Clusters 42.99

Add to any Steamer a pound of fresh steamed Gulf shrimp for \$25.99 or a half pound for \$13.99
18 steamed mussels for \$7.99 or
36 steamed mussels for \$14.99
6 steamed clams for \$7.99 or a dozen for \$14.99
6 or 12 steamed oysters -Market Price
1 lb. Jonah Crab \$21.99



O'Quigley's Side Dishes

Side or Caesar Salad 4.99

O'Quigley's Cole Slaw 1.99

O'Quigley's Fries 2.99

Sweet Potato Fries 3.99

BBQ Baked Beans 1.99

Dirty Rice 2.99

Fresh Seasonal Veggie 2.99

Corn on the Cob 1.99

Steamed Potatoes 1.99

Oversized Baked Potato 5.99

Loaded Baked Potato 7.99

Fresh Potato Chips 2.49

Consuming raw or under-cooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.