

O'Quigley's



Seafood  
& Steamer  
Oyster Sports Bar

Destin, Florida - Reborn 2013

[www.oquigleysseafoodsteamer.com](http://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. Please tell us how you like it—Rare, Medium or Well Done.

## Cajun Shrimp



## 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

## O'Quigley's Shrimp Cocktail

Jumbo shrimp, steamed and served chilled with cocktail sauce 13.99

## Jumbo Wings

O'Quig'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)

## Spuds O'Quigley

A plate of O'Quigley's fries, smothered with spicy Queso cheese sauce, shredded cheese, 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 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

## Deep Fried Dill Pickles

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

Make  
Them  
Boneless  
12 Wires  
for 11.49

## Destin Sampler Platter

Your ship has come in with a platter of Scared 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



Sampler Platter

## Shrimp Queso Dip

A hot and bubbling blend of our Mexican queso dip and blackened shrimp, served with fresh-fried tortilla chips 16.99

## Deviled Crab

Our very own Florida crabmeat mixed with peppers, onions and secret spices. Stuffed into a blue crab shell, breaded and deep fried. Served with remoulade sauce for dipping One 11.99, Two 19.99 or Three 27.99

## 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

## 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 Remoulade 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

BUSINESS  
Professional  
PHOTOGRAPHY

Business Professional Photography  
Photographer for the Florida Department of Revenue  
and the Florida Department of Transportation  
as well as numerous restaurants,  
hotels, and other businesses.



## 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, Spinach & Artichoke Dip

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

## 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

## 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.

## 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

## 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



# Irish Fare & Mixed Grill

## Fourteen Fine Fishermen

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

## Nine Fine Irishmen

Fried shrimp, baby back ribs and a char-grilled chicken breast, served with "Mexi 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

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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 potato 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 Fish of the Day Sandwich

A generous portion of fresh "Caught Last Night" fish, fried, grilled or blackened, served on one of our famous Hawaiian sweet rolls with lettuce, tomato and onion, O'Quigley's slaw and tarter sauce. 15.99 Substitute Ahi tuna for \$3 more.



Shrimp Po'boy

## Shrimp Po'boy

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

## 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 Salad Melt

Fresh house smoked ahi tuna mixed with onions, mayo and topped with Cheddar cheese, mildly seasoned. Served cold on a warm pretzel bun with lettuce, tomato, onion and a lemon 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

## Oyster Po'boy

Plump select oysters, lightly breaded and deep fried, served on a Po'boy bun with lettuce and tomato. Comes with tartar 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 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 Po'boy bun with lettuce and tomato, served with O'Quigley's slaw and tarter sauce 16.99

## 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 and baked beans 9.99 Make it House Smoked Beef for \$2 more

## 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 Sandwich

A mound of shaved house cooked corned beef brisket, sliced thin served on a pretzel bun 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 Po'boy bun with Swiss cheese and au jus for dipping 11.99  
Make it on a pretzel hoagie for \$1.50 more

# The Best Burgers in Town

## Buffalo Burger



Our burgers are made with famous Certified Angus Beef®. Substitute a grilled chicken breast or veggie burger for an 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

## Patty Melt

Our famous 8 oz. Angus burger, on toasted marbled rye topped with sauteed 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, sauteed 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, Carmelized Onions, Mushrooms, Pineapple, Jalapenos, Queso Cheese, Sour Cream

# 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

## Surf and Turf Adds

Add six jumbo shrimp \$6  
A cluster of Snow Crab for \$10  
Seared Ahi Tuna Steak for \$8  
1/4 lb of King Crab for \$11  
A Dungeness Crab Cluster \$10  
Deviled Crab \$12



## Baseball Sirloin

Choose our hand cut, aged Certified Angus Beef®  
8 ounce sirloin. Served with an oversized baked potato  
and fresh seasonal vegetable 16.99 Team it up with  
one of our surf add-ons for the perfect Surf & Turf.  
Steak is recommended Rare to Medium



## House Sirloin

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

## Cajun Chicken and Andouille Pasta

Blackened chicken and Andouille sausage served over a  
generous portion of Cajun pasta Alfredo or garden fresh  
marinara 16.99 Substitute Sautéd Shrimp \$5, or  
Seared Scallops \$10

## Pick A Pasta

### Choose Your Accompaniment

Fresh Veggies \$15.99, Blackened or Seared Shrimp \$21.99,  
Scallops \$26.99, Clams \$17.99, Mussels \$16.99, Pan Seared  
Parmesan or Blackened Grouper \$22.99

### Choose Your Sauce

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

### Add a Second Protein

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

## Bagpipe Chicken

Lightly blackened chicken breast seared in a cast iron skillet.  
Served on a bed of "Mexi Rice" with fresh seasonal vegetables,  
grilled tortilla tips and topped with Pico de Gallo and grilled  
pineapple 15.99 Smother it with Swiss cheese for an additional \$2

# 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 Sautéd 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 24.99

## 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 20.99



# 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 Fish of the Day Dinner

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

## Captain Carey's Scallop Dinner

Fresh large sea scallops, deep fried and served with tartar  
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 tartar sauce for dipping 22.99

## Seascape Seafood Platter

Deep-fried gulf shrimp, select oysters, sea scallops, fresh fish  
of the day 27.99 sautéed or blackened add \$2 Add a Deviled  
Crab for \$9 more

## Ahi Tuna Steak

An Ahi sushi grade tuna steak blackened or seared, served with  
"Mexi Rice" and seasonal vegetables. 24.99 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, "Mexi Rice", fresh salsa, sour cream, tartar  
sauce and corn tortillas 18.99 Make it sautéed shrimp 17.99,  
seared ahi tuna 22.99 or seared scallops 26.99

## NEW Deviled Crab Dinner

Our very own Florida crabmeat mixed with peppers, onions and  
secret spices. Stuffed into a blue crab shell, breaded and deep  
fried. Served with remoulade sauce for dipping. Two for 21.99  
Three for 28.99

## New Orleans Shrimp & Crispy Grits

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

## Soft-Shell Crab Dinner

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

## Cajun Butter Shrimp Bowl

A pound of our Cajun BBQ shrimp  
served in a large bowl with steamed  
new potatoes and corn on the cob  
29.99 or make it just a half pound  
for just 17.99

## "Pick Two"

## Seafood Combo

You pick your two favorite fried seafoods. Choose between fresh  
gulf shrimp, sea scallops, select oysters, grouper or our fresh  
fish of the day 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. No Substitutes Please)

All Blue Crabs are served whole & uncleared, 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.



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

## The Dinghy

A large Snow Crab Cluster, a dungeness crab cluster, and a half pound of fresh gulf shrimp 40.99 Double up for two 74.99

## Deadliest Catch

Half-pound of king crab, two snow crab clusters and two dungeness crab clusters 63.99 Double up for two 117.99

## The Emerald Grand

Half-pound of king crab, two snow crab clusters, two dungeness crab clusters, half-pound of fresh shrimp, six clams and twelve mussels 74.99 Double up for two 129.99

## The Finest Kind

Best Value (serves 4 to 6 people)

A mountain of king, snow and dungeness crab, mussels, clams, and shrimp. A feast fit for a king or your family 214.99

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

## Crabs. Crabs. Crabs

### 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 clusters with corn on the cob and steamed potatoes Market Price

### King Crab Dinner

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

### 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 27.99 Three Clusters 37.99  
Four Clusters 45.99



## O'Quigley's Side Dishes

Add one of these delicious sides to any Steamer, Entrée or Sandwich

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  
Mexi Rice 2.99

Buttered Jasmine Rice 2.49

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.