



O'Quigley's

Seafood
& Steamer

Oyster Sports Bar

OQUIGLEYSSEAFOODSTEAMER.COM

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DESTIN, FLORIDA • REBORN 2013

O'Quigs Appetizers

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

Oysters on the Half Shell

Freshly shucked oysters on the half-shell. **Half Dozen or Full Dozen Market Price***
Upgrade to **Steamed** for \$2

Fresh Baked Oysters

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

Ahi Tuna

A beautiful piece of Ahi tuna loin, seared with a hint of garlic teriyaki sauce. Your choice of **Seared or Blackened...** Cooked to temperature. Served with our wonton chips. **\$13.99 or Double Up** for \$23.99

Lobster Bites

Bite size pieces of lobster meat, lightly breaded and deep fried to perfection. Served with our Remoulade sauce and lemons. \$17.99

Deep Fried Dill Pickles

Breaded & deep fried pickles. Served with our Jalapeno Ranch dressing. \$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

Seal of the Florida Department of Business and Professional Regulation
Division of Health and Regulation
www.floridadepartmentofbusiness.com

Destin Sampler Platter

Enjoy a delectable combination of **Cajun Crack Shrimp**, **Cajun Gator Tail**, **Smoked Tuna Dip**, and seared **Ahi Tuna**. It's our "Signature Appetizer" that's perfect for sharing! **\$44.99**

Pick Your Fried Favorite Seafood

Enjoy starter sized portions of your favorite, lightly breaded and fried, seafood selections. Choose from: **Six Jumbo Gulf Shrimp for \$12.99 • Six Gulf Select Oysters for \$12.99 Six Sea Scallops for \$18.99**
Upgrade to **Seared or Blackened** for \$2

Cajun Crack Shrimp

Our soon to be famous "Cajun Crack Shrimp" are a must! Deep fried and coated with our special Cajun Crack Sauce. Served with our homemade ranch dressing. \$12.99

Cajun Gator Tail

Lightly breaded & seasoned with Cajun spices, then deep fried. Served with Remoulade sauce for dipping. \$17.99

Blue Crab Claws

Choose **Southern Style Fried or Sauteed** (in your choice of Spicy Diavlo, Cajun Butter, Garlic Lemon Butter, Alfredo, or Cajun Alfredo). By the **1/2lb** or **1lb**. **Market Price***

Steamed Shrimp

Fresh Jumbo Gulf Shrimp steamed in our very own Florida Bay Seasoning. These guys are in the shell, but without the heads. **1/2lb \$13.99 • 1lb \$25.99**

Chicken Tenders

Chicken strips lightly breaded & deep fried to a golden brown. Served with honey mustard. \$10.99 Make it a meal with **O'Quigley's Fries** for \$2.99

Chips & Salsa

A pile of our fresh house made corn tortilla chips served with our fresh made garden salsa. \$6.99

Cajun Butter Shrimp

Fresh Gulf Shrimp peeled, 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.

1/2lb \$14.99 • 1lb \$27.99



Smoked Tuna Dip

Our "House Smoked" fresh Ahi tuna blended with mayo and a host of Cajun seasonings & spices. \$11.99

Crab, Shrimp, Spinach & Artichoke Dip

Two perfect crustaceans blended with fresh spinach, artichoke hearts, cheese and garlic. Served with fresh house made corn tortilla chips. \$11.99

Shrimp Queso Dip

A hot and bubbling blend of our Mexican queso dip and blackened shrimp, served with fresh house made corn tortilla chips. \$11.99 If you're a landlubber, choose **Blackened Chicken** \$11.99

Pretzel Sticks & Wisconsin Beer Cheese

Indulge in our Incredible Wisconsin beer cheese made with **Guinness Stout**, served with crispy, but fluffy, pretzel sticks coated in salt and butter. \$11.99

Spuds O'Quigley

A plate of O'Quigley's fries, smothered with spicy Queso cheese sauce, shredded cheese, bacon, diced tomatoes, green & red onion, black olives, and sour cream. \$10.49 Make them **Beef Chili Cheese** fries. \$11.49 Make them **Just Cheesy** fries. \$9.49

Onion Rings

Extra large onions coated with our light, crispy breading and deep fried to a golden brown. Served with our homemade ranch dressing for dipping. \$10.99

Quesadilla
A large, South of the Border flavored tortilla stuffed with melted cheese and sautéed onions. \$8.99

Daddy's Very Nasty Nachos
Home made corn tortilla chips, Queso cheese, shredded cheese, shredded lettuce, tomatoes, onions, black olives, jalapeño peppers, chives, bacon, and sour cream. \$9.99

UPGRADE YOUR NACHOS OR QUESADILLA:
Guacamole \$1 • Homemade Chili \$3
Char-grilled Chicken Breast \$3
Blackened Gulf Shrimp \$4 • Sirloin Steak \$5

O'Quig's Jumbo Wings

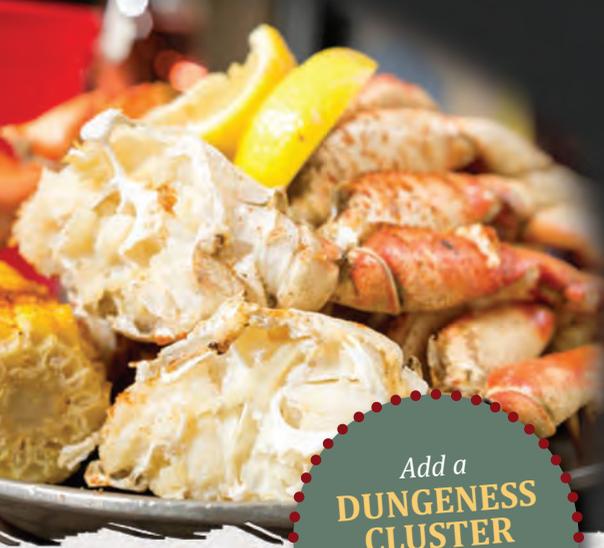
Baked to keep them juicy and deep fried to make them crispy... served up naked or with one of our 8 great sauces or rubs. Served with celery & baby carrots. **Traditional Buffalo • Sweet Georgia Brown Banshee • BBQ • Lemon Garlic Parmesan • Teriyaki Garlic Mandarin Thai Chili • Dry Paddy Rub "Tough Guy Hot"**

10 WINGS \$11.49 • \$ 20 WINGS \$21.99 • 50 WINGS \$49.99



Make Them
BONELESS
12 WINGS FOR ONLY
\$11.49

18% GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE PEOPLE



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 & 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.

Add a **DUNGENESS CLUSTER** to any Steamer Platter for \$12

Dungenous Crab Dinner

Now this is the succulent crab you've been dreaming about! Choose from:

Two Clusters \$27.99 • Three Clusters \$37.99
Four Clusters \$45.99

King Crab Dinner

One full pound of King Crab! *Market Price**

Snow Crab Dinner

Known as The Queen of the Sea!
Choose from: Two Clusters • Three Clusters
Four Clusters - *Market Price**

The Blue Crab Clipper

(Very Seasonal Item)

Fresh, locally caught **Blue Crabs**, steamed with our very own Florida Bay seasoning.
Choose from: 2lbs • 4lbs • 6lbs -*Market Price**

The Dinghy

A large **Snow Crab** cluster, a **Dungeness Crab** cluster, and ½ lb. of fresh **Jumbo Gulf Shrimp**.
\$40.99 *Double Up for Two* for \$74.99

Deadliest Catch

Half-pound of **King Crab**, a **Snow Crab** clusters and a **Dungeness Crab** clusters. \$51.99
Double Up for Two for \$98.99

The Emerald Grand

Half-pound of **King Crab**, a **Snow Crab** clusters, a **Dungeness Crab** clusters, ½ lb of fresh **Gulf Shrimp**, ½ lb of **Littleneck Clams** and ½ lb of **Mussels**. \$63.99
Double Up for Two for \$119.99

The Finest Kind

serves 4 to 6 people

It's the **Best Value!** Conquer a mountain of **King Crab**, **Alaskan Snow Crab**, **Dungeness Crab**, **Blue Mussels**, **Littleneck Clams**, and **Gulf Shrimp**... this is a feast fit for a KING or your family. \$219.99

ADD TO ANY STEAMER

Add Fresh Steamed Gulf Shrimp
1/2 lb for \$13.99 or 1lb for \$25.99

Add Steamed Mussels
1/2 lb for \$7.99 or 1lb for \$14.99

Add Steamed Littleneck Clams
1/2 lb for \$7.99 or 1lb for \$14.99

Add Steamed Oysters
1/2 Dozen or a Dozen - *Market Price**



18% Gratuity added to all parties of 8 or more people

Great Sandwiches

Served with our famous fresh chips. Upgrade any sandwich with a pretzel bun for \$1.50
Substitute chips for our O'Quigley's Fries for \$1 more. Make them Cheesy or Chili Cheese Fries for \$3 more
Upgrade to our "Spuds O'Quigley" for \$4 more! Substitute a Side Salad, Caesar Salad,
Fresh Seasonal Vegetable, Onion Rings, or Sweet Potatoes Fries for \$2.49

Fresh Fish of the Day Sandwich

Fresh fried Fish of the Day lightly breaded and fried. Served on a Hawaiian Bun dressed with lettuce, red onion, and tomato with O'Quigley's slaw and tarter sauce. \$13.99 Make it **Grilled, Blackened, or Sautéed** for \$2 more. Substitute **Ahi Tuna** for \$3 more.

Scallop Po'boy

Fresh Jumbo Sea Scallops lightly breaded and fried. Served on a Po'boy bun with lettuce and tomato, O'Quigley's slaw and tarter sauce. \$16.99 Make your Scallops **Seared, Blackened, or Sautéed** for \$2 more.



Shrimp Po'boy

Popcorn Shrimp lightly breaded and fried. Served on a Po'boy bun with lettuce and tomato, O'Quigley's slaw and cocktail sauce. \$12.99 Make your Shrimp **Seared, Blackened, or Sautéed** for \$2 more.

Oyster Po'boy

Plump select oysters, lightly breaded and fried. Served on a Po'boy bun with lettuce and tomato, O'Quigley's slaw and tarter sauce. \$14.99

Soft Shell Crab Po'boy

A large soft shell crab, lightly breaded and fried. Served on a Po'boy bun with lettuce and tomato, O'Quigley's slaw and remoulade 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

Prime NY Strip Steak Sandwich

This is an absolutely incredible sandwich. A 6 oz USDA Prime NY Strip Steak, served open faced on our Po'boy bread with Swiss cheese and fresh red skinned mashed potatoes and gravy. \$14.99 Add **Sautéed Mushrooms** or **Onions** for \$1 each

Reuben Royale

A traditional Irish sandwich piled with our house made corned beef brisket, melted Swiss cheese, and sauerkraut, served hot on marbled rye bread with a side of Thousand Island for dipping. \$11.99 Substitute **Blackened** or **Sautéed Grouper** for \$3 more.

Tuna Salad Melt

Our smoked tuna salad served cold on a warm pretzel bun with Cheddar, lettuce, tomato, onion & lemon. \$11.99

Buffalo Chicken Wrap

Deep fried chicken tenders drenched in our buffalo wing sauce wrapped in a tortilla dressed with lettuce and Cheddar cheese. Served with a pickle and ranch dressing for dipping. \$10.49 Substitute **Buffalo Fried Shrimp** for \$3

BBQ Pulled Pork Sandwich

House smoked pulled pork smothered in our homemade BBQ sauce, on a Hawaiian Bun, served pit style dressed with a pickle, our O'Quigley's slaw and baked beans. \$10.49

Irish Corned Beef Sandwich

A mound of shaved house-cooked corned beef brisket, sliced thin and served on a pretzel bun with shredded cabbage, melted Swiss cheese and a pickle. \$11.99

Molly's Mini Sliders

Three two-ounce burgers topped with Cheddar cheese and pickles, served with thousand island dressing. \$10.49 Make it Pulled Pork for \$1 more

The Best Burgers in Town

Served on a Hawaiian Bun with our famous fresh chips. Substitute chips for our O'Quigley's Fries for \$1 more.
Substitute a grilled chicken breast or veggie burger for no additional charge.

Add to any
BURGER
for only
\$1 each

**Bacon • Guacamole • Blue Cheese,
Caramelized Onions • Homemade Chili
Pineapple • Sour Cream • Queso
Jalapeños • Mushrooms**

Cowboy Burger

Try O'Quigley's world famous burger, seasoned to perfection, served with lettuce, tomato, red onion and sliced pickles. \$10.49

Cheesy Burger

Our Cowboy Burger topped with Cheddar and Jack cheeses. \$11.99



Paddy Melt

Our famous 8 oz. Angus burger, on toasted marbled rye, topped with sautéed onions & mushrooms, and Cheddar cheese. Served with a pickle. \$12.49

Buffalo Burger

Our 8 oz. Angus Burger, topped with Jack cheese, caramelized onions, fried onion rings, and buffalo sauce. \$12.99

The Big Paddy Burger

The "Big Man" on this campus... One pound of pure Angus beef, dressed with our Thousand Island, Cheddar & Jack cheese, pickles, sautéed mushrooms, and crispy bacon. It's a Beast! \$18.99

18% GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE PEOPLE

Inlander

USDA Prime Hand Cut NY Strip

A beautiful 12oz USDA Aged **PRIME** Beef NY Strip Steak served with fresh seasonal veggie and your choice of an oversized baked potato or O'Quigley's fries. \$28.99

Islander Adds-Ons

Six Jumbo Shrimp \$7
Fried, Blackened, or Sautéed
6 oz. Seared Ahi Tuna Steak \$14
A cluster of Snow Crab for \$12
1/4 lb of King Crab for \$12
A Dungeness Crab Cluster \$12
1/2 lb of Steamed Shrimp \$14

House Sirloin

A grilled 8oz. house sirloin served with fresh seasonal veggie and your choice of an oversized baked potato or O'Quigley's fries. \$19.99

Bagpipe Chicken

Lightly blackened chicken breast seared in a cast iron skillet, topped with our pico de gallo and grilled pineapple. Served on a bed of "O'Quigley's Dirty Rice" with fresh seasonal vegetables and grilled toast tips. \$17.99 Smothered it with *Swiss Cheese* for \$2

House-Smoked Ribs

Our tender house smoked baby back ribs served with O'Quigley's slaw, fries, and baked beans.

Half Rack \$14.99

Full Rack \$24.99



Southern BBQ Combo Plates

Choose from our BBQ favorites: Applewood Smoked Ribs, House Smoked Pulled Pork, or Grilled BBQ Chicken. Served with Texas Toast, our O'Quigley's Slaw, and Baked Beans.

Pick Any Two \$16.99 • Pick All Three \$21.99

Seafood & Fowl Pasta

Choose between any of our house made pasta sauces:
Cajun Alfredo, Traditional Alfredo, Cajun Butter, Garlic Lemon, or Spicy Diavlo Tomato Sauce.
All pastas come with French toast tips. Add veggies for \$3 more.

Seafood Pasta Mixed Grill Trio

A mix of Jumbo Gulf Shrimp, Select Oysters, and Sea Scallops sautéed in your choice of sauce. Served over linguine pasta. \$24.99

Shrimp Linguine

Fresh Jumbo Gulf Shrimp on a bed of linguine pasta with your choice of our house made sauces. \$18.99
Substitute *Grilled Chicken* at no charge.

Substitute *Seared* or *Blackened Scallops* \$8

Substitute *Seared* or *Blackened Grouper* \$4

Andouille Pasta

Authentic Andouille sausage, sautéed with your favorite sauce, over a bed of linguine. \$15.99

Veggie Pasta

Fresh veggies, sautéed with your favorite sauce, served over a bed of linguine. \$15.99

Pasta Add-ons

Add Grilled or Blackened *Chicken* \$4

Add Seared or Blackened *Gulf Shrimp* \$7

Add Seared or Blackened *Sea Scallops* \$11

Add Seared or Blackened *Grouper* \$7

Right From the Gulf Seafood

Fresh Fish of the Day Dinner

Your choice of Grouper or our Fresh Fish, lightly breaded and deep fried. Served with O'Quigley's fries and slaw. \$21.99 Make it *Blackened, Grilled, Bronzed* or *Sautéed* for \$2.

Captain Carey's Scallop Dinner

Fresh large sea scallops, lightly breaded and deep fried. Served with tarter, O'Quigley's fries and slaw. \$26.99 Make them *Sautéed* or *Blackened* for \$2

Shrimp Dinner

The freshest Gulf shrimp, breaded and deep fried. Served with cocktail sauce, O'Quigley's fries & slaw. \$20.99 Make them *Sautéed* or *Blackened* for \$2

Oyster Dinner

Select Gulf of Mexico oysters, dredged in seasoned breading, and deep fried to a golden brown. Served with tarter sauce, O'Quigley's fries and slaw. \$22.99

Seascape Seafood Platter

Lightly seasoned deep-fried Gulf Shrimp, Select Oysters, Sea Scallops, and the Fresh Fish of the Day. Served with O'Quigley's fries and slaw. \$27.99 Make it *Sautéed* or *Blackened* for \$2

Soft-Shell Crab Dinner

Two jumbo soft shell crabs, lightly breaded and deep fried. Served with remoulade sauce for dipping, O'Quigley's fries and slaw. \$24.99

Cajun Butter Shrimp Bowl

Our Cajun BBQ shrimp, served in a large bowl with steamed new potatoes, corn on the cob, and French toast tips. **Half Pound** \$17.99 or **Full Pound** \$29.99

Ahi Tuna Steak

A sushi-grade Ahi Tuna steak, *blackened* or *seared*, cooked to temperature. Served with "O'Quigley's Dirty Rice" and seasonal vegetables. \$24.99

Build-Your-Own Destin Tacos

Choose sauteed, fried, or blackened *Grouper* or *Jumbo Shrimp*. Served with "O'Quigley's Dirty Rice", cheddar cheese, fresh salsa, sour cream, shredded lettuce, flour tortillas, and slaw. \$19.99

Upgrade to *Seared Ahi Tuna* for \$3

Upgrade to *Seared Sea Scallops* for \$8

New Orleans Shrimp & Crispy Grits

Cheesy grits, rolled in breadcrumbs, deep fried, and smothered in our own Tandori sauce with sautéed jumbo shrimp. \$19.99

Upgrade to *Seared Sea Scallops* for \$8

Sautéed Mussels or Littleneck Clams Dinner

Your choice of 1lb of *Blue Mussels* or *LittleNeck Clams* sautéed with your choice of Spicy Diavlo Tomato Sauce, Alfredo, Cajun Alfredo, Garlic Lemon, or Cajun Butter Sauce. Served with French toast tips. \$19.99 Add *New Potatoes* or *Corn on the Cob* \$2 each

"Pick Two" Seafood Combo

Choose your two favorite fried seafoods: Fresh Gulf Shrimp, Sea Scallops, Select Oysters, Grouper or our Fresh Fish of the Day. \$27.99

Add a *Third Favorite* for just \$8 more.

Make them *Blackened* or *Sautéed* for \$2

Add *French Toast Tips* to any salad for just \$1

O'Quigley's Signature Caesar Salad

Garden fresh romaine lettuce and Parmesan cheese tossed in our own Caesar dressing and topped with home made croutons and sliced red onion. \$9.49

SanDestin Salad

Fresh spinach and artisan lettuce tossed with Mandarin oranges, fresh berries, dried cranberries and toasted almond slivers. Served with a side of 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 tomatoes, cucumber, Mandarin orange slices, homemade croutons, and red onion slices. \$9.49

Make it a Meal by Adding:

Char-grilled or Buffalo Chicken \$4
Blackened Gulf Shrimp \$7 • Sirloin Steak \$6
Seared Ahi Tuna \$9 • Sea Scallops \$11

Salads & Soups



SANDESTIN SALAD + SEARED TUNA



SEAFOOD GUMBO

Homemade Chili

Cup \$3.99 • Bowl \$5.99

Homemade Seafood Gumbo

Made with shrimp, scallops, fish, Andouille sausage and chicken. Cup \$4.99 • Bowl \$6.99

O'Quigley's Side Dishes

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

Side House Salad \$4.99

Side Caesar Salad \$4.99

O'Quigley's Cole Slaw \$1.99

Sweet Potato Fries \$3.99

BBQ Baked Beans \$1.99

O'Quigley's Dirty Rice \$2.99

Buttered Jasmine Rice \$2.99

Fresh Seasonal Veggie \$2.99

Corn on the Cob \$1.99

Steamed Potatoes \$1.99

O'Quigley's Fries \$2.99

Fresh Potato Chips \$2.49

Oversized Baked Potato \$5.99

Loaded Baked Potato \$7.99

Fresh Red Skin Mashed Potatoes & Gravy \$1.99

Loaded Mashed Potatoes with Cheddar Cheese & Bacon \$2.99

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 & 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 & 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.

18% GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE PEOPLE