

## SOUPS & SALADS

New England Clam Chowder .....	3.25
Soup De Jour .....	3.95
Conch Salad .....	Small 5.95 Large 7.95
<i>Tomatoes, Garlic, Celery, Pepper &amp; Onion</i>	
Horiatiki Salad .....	4.00
<i>Tomatoes, Green Peppers, Peperonchi, Cucumber, Feta &amp; Olives</i>	
Greek Salad .....	3.00
Potato Salad (per scoop) .....	2.00
Caesar Salad .....	6.45
Chicken Salad (lighted or blackened) .....	7.95
Main Salad (lighted or blackened) .....	8.95
Shrimp Salad (with vegetables and fruit) .....	7.95
Paul's Famous Salad Dressing (per quart) .....	6.50

## SIDES

New York Strip (12oz) .....	13.95
<i>Black Angus Center Cut</i>	
Sirloin (8oz) .....	9.95
Sirloin (12oz) .....	12.95
<i>Lightly Seasoned and Char-Grilled to Your Liking</i>	
Grilled Chicken Breast .....	9.95
<i>Lightly Seasoned, Blackened or Broiled</i>	
Grilled Chicken Alfredo .....	11.95
<i>Dancing in a creamy parmesan sauce</i>	
Marinated Pork Tenderloin .....	9.95
<i>In burgundy wine and seasoning, served with tomatoes and onions</i>	
Top Sirloin & Lobster Tail .....	MKT
<i>Hand Cut Sirloin with a Box Lobster Tail</i>	
Twin Honduras Lobster Tail .....	MKT
<i>From the Caribbean</i>	

## Steak & Turf

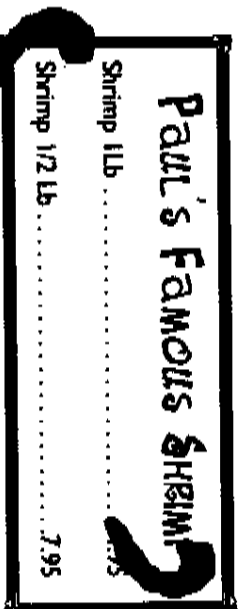
## Seafood

Grouper Dinner .....	13.95
<i>Grilled, Broiled, Fried or Blackened, Served with Coleslaw</i>	
Fried Haddock .....	9.95
<i>Fried or Broiled, Served with ColeSlaw &amp; French Fries</i>	
Main .....	12.95
<i>Grilled, Broiled or Blackened, Served with ColeSlaw</i>	
Fresh Salmon .....	9.95
<i>Grilled, Broiled or Blackened, Served with ColeSlaw</i>	
Tuna .....	11.95
<i>Grilled, Broiled or Blackened, Served with ColeSlaw</i>	
Scorped Tilapia .....	9.95
<i>Topped with Seafood Stuffing and Served with Rice</i>	
Scallops .....	11.95
<i>Fried, Grilled, Broiled or Blackened, Served with Coleslaw</i>	
*Shrimp* .....	12.95
<i>Fried, Grilled or Broiled, Served with ColeSlaw</i>	
Oysters .....	13.95
<i>Lightly Fried, Served with ColeSlaw</i>	
Octopus Small .....	14.95
Octopus Large .....	15.95
Fried Combination Platter .....	16.95
<i>Shrimp, Atlantic Fish, Scallops, Clam Strips, Served with French Fries</i>	
Broiled Combination Platter .....	17.95
<i>Broiled Shrimp, Scallops and Scorped Tilapia, Served with French Fries</i>	
Shrimp Scampi .....	18.95
<i>Main, Garlic and Pasta, Served with Vegetables</i>	
Shrimp & Scallop Alfredo .....	19.95
<i>Large Shrimp mixed with Creamy Parmesan Sauce, Served with French Fries</i>	
King Crab 1lb or 1 1/2 lb .....	20.95
<i>Alaska's finest from the icy waters of the North Pa</i>	
Crab Cakes .....	21.95
<i>Our Unique Mixtures of Crab Meat, Spices and Herbs</i>	
Snow Crab 1lb .....	22.95
Coconut Shrimp .....	23.95
<i>Served with Apricot Dipping Sauce, ColeSlaw and Rice</i>	
Frogs Legs .....	24.95
<i>Fried, Seasoned or Broiled, They keep right off your pl</i>	

## Kid's Menu

12 & Under. Please All served with French Fries.

Chicken Tenders .....	3.95
Fried Shrimp .....	4.95
Fried Clams .....	3.95
Fish & Chips .....	4.95
Grilled Cheese .....	3.95
Mac & Cheese .....	3.95



**SHRIMPETIZERS**

Kalamari	8.95
Lightly Breaded and Seasoned, served with Mintarri	
Oyster Rockefeller	8.00
Raw Oysters (1 doz.)	7.95
Pickled Octopus	4.95
Gator Etes Fried, Grilled or Blackened	6.65
Chick'n Fingers	6.95
Buffalo Shrimp	7.95
Chick'n Wings (10)	6.95
Chick'n Wings (20)	12.95
Greek Style Shrimp, Octopus or Kalamari with Pasta	9.55
Mozzarella Sticks	11.95
Stuffed Mushrooms	5.45
Seafood Scuffing and topped with Alfredo Sauce	5.95
Fried Smelt	7.95
Crabby Cake	5.95
Our Unique Mixture of Crab Meat, Spices and Herbs (fried or broiled)	
Garlic Seamed Mussels or Marinara	6.95
Garlic Seamed Clams (1 doz.)	6.95
Garlic Seamed Clams (2 doz.)	12.95
Hush Puppies	2.25
They're the Best!	

**Dessert**

Key Lime Pie	3.75
Galatroboureko	3.00
Baktara	2.75
Cheese-cake	3.45
Add strawberries	25¢
Chocolate Cake	4.95

(ask your server for special desserts)

The year was 1940. Nestled in this unique Greek fishing village (Tarpon Springs, Florida) shrimpers, Greek sponge divers, fishermen and tourists found themselves a home at Paul's. The original owner "Paul" would give the fishermen beer for their trips. In return the fishermen would bring Paul fresh fish, shrimp or items from the sea. This type of relationship would build the foundation of Paul's Shrimp House.

Since 1940 Paul's Shrimp House has evolved by serving more types of delicious seafood. To this day you will find local fishermen, Greek sponge divers, tourists, locals, friends and family enjoying fresh seafood at Paul's Shrimp House.

**SANDWICHES** served with coleslaw & fries

Patty Melt	6.95
Eye Bread, Onion and Swiss Cheese	
Group'er	MKT
Fried, Broiled, Grilled or Blackened	
Mahi	8.95
Broiled, Grilled or Blackened	
Fried Soft Shell	7.95
Lightly Fried	
Chicken Sandwich	6.95
Fried, Broiled, Grilled or Blackened	
Burger Box, Black Angus	6.95
Letuce, Tomato & Onion	
Philly Steak	6.95
Grilled Onions, Green Peppers, Mushrooms & Cheese	
Reuben	7.95
Corn Beef, Sauerkraut & Cheese	

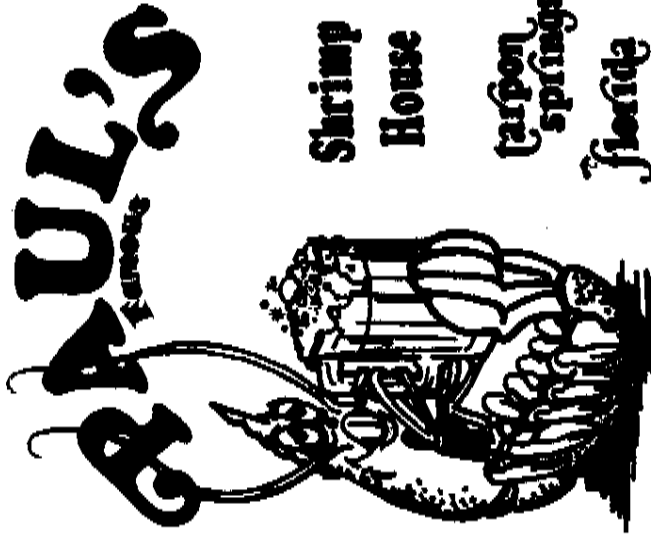
**Beverages**

Ice Tea • Coffee • Pepsi • Sierra Mist	
Diet Pepsi • Mountain Dew • Root Beer	
<b>Draft Beer</b>	
On Tap - Bud, Bud Lite, Amberbock, Miller Lite	
Glass	1.75
Pitcher	6.50
Premium Glass	2.00
Premium Pitcher	7.50

<b>Bottle Beer</b>	
Greek Beer	3.50
Corona/Light	3.50
Coor's Light	2.50
Miller	2.50
Michelob Ultra Light or Regular	2.50
Miller Lite	2.50
Heineken Light/Dark	3.75
Budweiser	2.50
Yuengling Lager	3.50
Bud Lite	2.50
Beck's	3.50
Beer of the Month	3.50

**Wines**

House Wine (Chablis or Burgundy)	3.50
Chardonnay, White Zin, Pinot Grigio, Cabernet or Merlot Glass	4.00
Sangria Glass	4.50
Sangria Bottle	14.00
Bottle	17.00
<b>Greek Wines</b>	
Retsina, Roditis, Red & White Glass	3.50
Marrodaphne Glass	4.00
Bottle	12.00
Bottle	14.00



**Shrimp House**  
Tarpon Springs  
Florida

Shrimply Delicious

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Tarpon Springs, Florida

(727) 938-5093

www.pauls-shrimp-house.com