

APPETIZERS

OUR WORLD FAMOUS SMOKED TUNA DIP 9.49

Yellowfin tuna, hickory smoked in a light mayo dressing, served on a bed of greens

SEAFOOD NACHOS 11.49

Piled high with zesty shrimp, fish, scallops, melted cheese, then topped with tomatoes, black olives and jalapeño slices

CRAB AND SPINACH DIP 9.99

Served hot with fresh tortilla chips

CALAMARI 8.99

Hand breaded and fried crisp, served with homemade marinara sauce

ONION RINGS 8.99

Beer battered, deep fried, served with a Dijon horseradish sauce

CRAB CLAWS...A GULF COAST MUST!

~MARKET PRICE~

Prepared fried or broiled in a garlic butter sauce

FRIED PICKLES 7.99

Served with homemade ranch dressing

CHEESE STICKS 8.49

Served with homemade marinara sauce

FIRECRACKER SHRIMP 9.49

Fried popcorn shrimp tossed in a spicy remoulade sauce (available without sauce upon request)

CRAB CAKES 13.49

Two crab cakes loaded with lump crab meat, golden fried, served with a tangy remoulade sauce

SHRIMP PEEL'EM & EAT'EM 9.99

A half pound boiled Gulf shrimp

OYSTER SPECIALTIES*

BACK PORCH OYSTERS 11.99

Half dozen baked oysters topped with crabmeat dressing and melted cheese

GOLDEN FRIED OYSTERS 11.99

Hand breaded and fried crisp, served with our homemade jalapeño tartar sauce

OYSTERS ON THE HALF SHELL

HALF DOZEN 5.99 FULL DOZEN 10.99

We proudly serve fresh local Apalachicola oysters, when available

SOUP AND SALADS



SEAFOOD GUMBO

CUP 4.49 BOWL 5.99

Loaded with shrimp, fish and crabmeat
First place winner in the 2010 and 2011
Destin Gumbo Cook Off!

SHRIMP & CORN CHOWDER

CUP 3.99 BOWL 5.49

Rich, creamy and delicious!

SHRIMP & SPINACH SALAD 12.99

Gulf shrimp served on a bed of spinach, with tomatoes, onions, bacon, Parmesan cheese and our warm Dijon horseradish sauce

BACK PORCH CHICKEN SALAD 11.99

Fresh grilled chicken strips, served on a bed of mixed greens with Mandarin oranges, pineapple and honey-roasted almonds

BLACKJACK TUNA & SHRIMP SALAD 13.99

Yellowfin tuna, blackened and topped with Gulf shrimp, roasted peppers, onions and our signature Jack Daniel's® sauce, served over a bed of mixed greens with a side of creamy cucumber dressing

CRAB & SHRIMP SALAD 14.49

Crab and Gulf shrimp served on a bed of greens and topped with a honey vinaigrette dressing

SANDWICH PLATTERS

AMBERJACK 11.99

The fish that made the Back Porch famous!

FLOUNDER 11.99

Light and delectable found in local waters

MAHI-MAHI 11.99

White and moist with a very distinct sweet flavor

GROUPEL 13.99

Gulf grouper is the most popular local fish

**ALL AVAILABLE CHARGRILLED,
BRONZED, BLACKENED OR FRIED**

SHRIMP PO-BOY 11.99

Loaded with golden fried popcorn shrimp, served with a side of tangy remoulade sauce

OYSTER PO-BOY* 12.99

Loaded with golden fried oysters, served with a side of tangy remoulade sauce

CHEESEBURGER 10.99

Angus Beef® topped with cheddar and served with pickles and onions *Add bacon for .99*

THE ANGRY AMBERJACK SANDWICH 12.99

Spicy fried amberjack topped with cheddar cheese, served on a toasted bun with lettuce, tomato and spicy mayo. A little heat to match the beach!

CRAB CAKE SANDWICH 12.99

Golden fried, served with a tangy remoulade sauce

SMOKE HOUSE CHICKEN 11.99

Topped with bacon, Swiss cheese, caramelized onions, basted in BBQ sauce

FISH & CHIPS PLATTER 12.99

A combination of fried amberjack and mahi-mahi

TUNA BLT 12.99

Grilled yellowfin tuna, served on a toasted hoagie roll with bacon, cheddar cheese, lettuce and tomato

**ALL SANDWICHES SERVED WITH LETTUCE, TOMATO, FRENCH FRIES & COLESLAW
SUBSTITUTE ONION RINGS FOR FRENCH FRIES 1.99**

***USE CAUTION WHEN EATING OYSTERS, AS THEY MAY CONTAIN SHELL FRAGMENTS. WE ARE NOT RESPONSIBLE FOR DENTAL DAMAGE THAT MAY RESULT FROM EATING OYSTERS.**

HOUSE SPECIALTIES

GROUPE FLORENTINE 26.99

Gulf grouper loaded with our popular crab-meat and spinach stuffing, baked golden brown topped with our signature cream sauce

BLACKJACK TUNA 22.99

Yellowfin tuna, blackened and topped with roasted peppers, onions and our signature Jack Daniel's® sauce

CRAB STUFFED FLOUNDER 25.99

Flounder filets, stuffed with fresh spinach and lump crab meat, baked to a golden brown topped with our signature cream sauce

BROILED JUBILEE 24.99

Shrimp, scallops, mahi-mahi and a crab cake

GROUPE DESTIN 25.99

Gulf grouper, grilled and topped with bay shrimp and a lemon-butter caper sauce

CHICKEN SUNSET 18.99

Two herb marinated chicken breasts, grilled and topped with caramelized onions, bacon, BBQ sauce and Swiss cheese

BAYOU KABOBS 24.99

Skewers of alligator, amberjack, & vegetables grilled to perfection & served over a gator étouffée

MAHI PARMESAN 22.99

Mahi-Mahi tossed in Italian bread crumbs and baked with Parmesan cheese

PORCH CRAB CAKES DINNER 22.99

Crab cakes loaded with lump crab meat, fried to a golden brown, served with a remoulade sauce

LOBSTER STUFFED MAHI-MAHI 25.99

Mahi-Mahi wrapped around lobster stuffing, broiled and topped with our signature lobster cream sauce

SHRIMP AND SCALLOPS 21.99

Shrimp and Scallops broiled in a seasoned butter

SNOW CRAB LEGS 30.99

One and a half pounds of Alaskan snow crab

LOBSTER TAILS 31.99

Two 6 oz cold water lobster tails broiled and finished with a butter sauce

SERVED WITH SOUTHERN CORN MEDLEY AND A CHOICE OF TWICE BAKED POTATO, BACK PORCH MASHED POTATOES, FRENCH FRIES OR PINEAPPLE RICE

ADD A HOUSE SALAD TO ANY MEAL FOR 2.99

FROM THE CHARGRILL

WE'LL BE HAPPY TO BLACKEN OR BRONZE YOUR ENTRÉE AT NO EXTRA CHARGE

NEW YORK STRIP 27.99

11oz Certified Angus Beef® Strip grilled to perfection

CHARGRILLED AMBERJACK 19.99

We are proud to be the originators of the famous "Chargrilled Amberjack"

FISHERMAN'S PLATTER 25.99

Chargrilled Gulf grouper, amberjack and tuna

GROUPE 23.99

Gulf grouper is the most popular local fish

MAHI-MAHI 19.99

White and moist with a very distinct sweet flavor

YELLOWFIN TUNA 21.99

A rich flavorful fish

JUMBO GULF SHRIMP 20.99

Gulf shrimp skewered and grilled

SUCCULENT TOPPINGS:

LEMON-BUTTER CAPER SAUCE 1.99

LUMP CRABMEAT 4.99

LOBSTER CREAM SAUCE 3.99

SERVED WITH SOUTHERN CORN MEDLEY AND A CHOICE OF TWICE BAKED POTATO, BACK PORCH MASHED POTATOES, FRENCH FRIES OR PINEAPPLE RICE

ADD A HOUSE SALAD TO ANY MEAL FOR 2.99

GOLDEN FRIED

- **GULF SHRIMP 20.99**

- **SCALLOPS 20.99**

- **FRESH CHICKEN TENDERS 17.99**

- **OYSTERS* 21.99**

- **MAHI-MAHI 19.99**

- **AMBERJACK 19.99**

- **GULF GROUPE 23.99**

CREATE YOUR OWN FRIED PLATTER BY COMBINING:

TWO OF THE ABOVE FOR 21.99 or THREE OF THE ABOVE FOR 25.99

A FRIED FEAST! CAPTAIN'S PLATTER 26.99 Shrimp, oysters*, scallops, mahi-mahi and a crab cake

SERVED WITH FRENCH FRIES AND COLESLAW

ADD A HOUSE SALAD TO ANY MEAL FOR 2.99

CONSUMING RAW OR UNDERCOOKED HAMBURGERS, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

***USE CAUTION WHEN EATING OYSTERS, AS THEY MAY CONTAIN SHELL FRAGMENTS. WE ARE NOT RESPONSIBLE FOR DENTAL DAMAGE THAT MAY RESULT FROM EATING OYSTERS.**

FOR THE LITTLE ONES

6.99 EACH (12 YEARS AND UNDER PLEASE)

FRIED CHICKEN TENDERS • FRIED POPCORN SHRIMP
PEPPERONI PIZZA • FRIED FISH TOES • GRILLED FISH

ALL CHILDREN'S MEALS SERVED WITH FRENCH FRIES ON A BACK PORCH SOUVENIR FRISBEE!

SIDE ITEMS

HOUSE SALAD 4.49

ADD A HOUSE SALAD TO ANY MEAL 2.99

BACK PORCH ORIGINAL COLESLAW 1.49

HUSHPUPIES 1.99

TWICE BAKED POTATO 2.99

FRENCH FRIES 2.99

SOUTHERN CORN MEDLEY 2.49

BACK PORCH MASHED POTATOES 2.99

DESSERTS

KEY LIME PIE 4.49

Made fresh daily!

Taste one of Florida's favorites!

(WHOLE KEY LIME PIES AVAILABLE 19.99)

FLORIDA SUNSHINE CAKE 6.99

A moist orange cake made with Florida oranges, layered orange mousse and covered with white chocolate icing

ULTIMATE CHOCOLATE CAKE 6.99

Moist chocolate cake with rich chocolate mousse topped with fudge and homemade brownies and covered with chocolate icing



LITTLE FLUFF'S CHEESECAKE 6.99

Rich, creamy cheesecake - "Our official feline taste taster's favorite dessert!"



BEVERAGES

COCA-COLA • DIET COKE • SPRITE • DR. PEPPER • ROOT BEER
SWEET TEA • UNSWEETENED TEA • PINK LEMONADE • PERRIER • DASANI • COFFEE

A 18% GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE

facebook

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THE BACK PORCH IN DESTIN, FLORIDA

WWW.THEBACK-PORCH.COM



SURF & TURF

NEW YORK STRIP

8oz. Certified Angus Beef® Strip cooked to perfection
Combined with one of the following:

BROILED COLD WATER LOBSTER TAIL 32.99

ALASKAN SNOW CRAB LEGS (HALF POUND) 29.99

JUMBO GULF SHRIMP (GOLDEN FRIED) 26.99

*SERVED WITH SOUTHERN CORN MEDLEY AND A CHOICE OF
TWICE BAKED POTATO, BACK PORCH MASHED POTATOES,
FRENCH FRIES OR PINEAPPLE RICE*

PASTA

SERVED WITH A FRENCH ROLL

SHRIMP SCAMPI 18.99

Sautéed Gulf shrimp and mushrooms in olive oil, garlic
and herbs, served over linguine

SHRIMP AND CRAB LINGUINE 19.99

Sautéed Gulf shrimp and crab, tossed with linguine in
alfredo sauce, topped with Parmesan, green onions and
fresh basil

BLACKENED CHICKEN 17.99

Served over fettuccine, topped with alfredo sauce

SHRIMP AND SCALLOPS FETTUCCHINE 19.99

Sautéed Gulf shrimp and scallops, served over fettuccine
with spinach in alfredo sauce, finished with chopped
tomatoes, Parmesan cheese and fresh basil

ADD A HOUSE SALAD TO ANY MEAL FOR 2.99



THIRST QUENCHERS

"THE ULTIMATE BACK PORCH PUNCH"

FEEL THE GULF BREEZE! 8

Bacardi Coco, Bacardi Superior, Castillo spiced rum,
pineapple juice and grenadine

"PARADISE PUNCH" 7

Bacardi Razz, Southern Comfort, Banana liqueur, Melon
liqueur, cranberry juice and sour mix

"LIMBO LEMONADE" 7

Bacardi Razz, Raspberry liqueur, sprite and sour mix

"COCO CABANA" 7

Bacardi Coco, Banana liqueur, Melon liqueur, pineapple
juice and grenadine

"BLUE CRUSH" 7

Bacardi Limon, Blue Curacao, pineapple juice and sour mix

TOP SHELF MARGARITA 9.25

With Grand Marnier and 1800 Tequila

BACK PORCH BLOODY MARY 8.25

With Stolichnaya Vodka & Zing Zang® Bloody Mary Mix

RASPBERRY SUNSET MARGARITA 7.75

With Herradura and Chambord

FROZEN CHILLSEEKERS

MADE WITH ALL NATURAL INGREDIENTS

\$7.50

STRAWBERRY DAIQUIRI

MANGO DAIQUIRI

PEACH DAIQUIRI

BANANA DAIQUIRI

LEMONADE FREEZE

KEY LIME PIE FREEZE

PIÑA COLADA

MARGARITA

STRAWBERRY MARGARITA

VIRGIN FROZEN DRINKS \$5



WHITE WINE

DOMINO, HOUSE CHARDONNAY

Glass 5.50 Bottle 22.00

Flavors of pear, honey and pineapple combined with a fruit finish

SEAGLASS, SAUVIGNON BLANC

Glass 6.75 Bottle 27.00

A classic Santa Barbara wine with tropical fruit citrus tones

KENDALL-JACKSON, SAUVIGNON BLANC

Glass 7.00 Bottle 28.00

Lime and melon flavors in this refreshing wine

ROBERT MONDAVI, PRIVATE SELECTION CHARDONNAY

Glass 7.00 Bottle 28.00

Rich tropical fruit flavors, balanced by a long, crisp, mineral finish

KENDALL-JACKSON, CHARDONNAY

Glass 7.50 Bottle 30.00

Tropical flavors and balanced throughout

CAVIT, PINOT GRIGIO

Glass 6.50 Bottle 26.00

Crisp, light, appealing fruit flavors and refreshing scents

SCHMITT SÖHNE, RIESLING

Glass 6.00 Bottle 24.00

A light, crisp medium bodied Riesling with a fruity flavor

MÉNAGE À TROIS, WHITE BLEND

Glass 7.50 Bottle 30.00

Exotic, flowery and silky white blend of Chardonnay, Moscato and Chenin Blanc

BERINGER, WHITE ZINFANDEL

Glass 5.25 Bottle 21.00

The classic, sweet and refreshing

RED WINE

DOMINO, HOUSE CABERNET SAUVIGNON

Glass 5.50 Bottle 22.00

A scintillating wine with layers of complexity, the finish is long with the sensation of tannins providing fullness on the palate

DOMINO, HOUSE MERLOT

Glass 5.50 Bottle 22.00

Crafted with simple pleasures in mind, silky tannins highlight a long and pleasing finish. This is an easy wine for simply sipping

ROBERT MONDAVI, PRIVATE SELECTION MERLOT

Glass 7.00 Bottle 28.00

Bright aromas and flavors of smooth cherry, plum and strawberry with hints of cedar, black olive and spice, supported by a supple texture with fine grained tannins and bright acidity

ROBERT MONDAVI, PRIVATE SELECTION CABERNET

Glass 7.00 Bottle 28.00

This wine has the sweet floral red fruit character that is full bodied, and its smoky oak and burgundy barrel roundness invigorates the palate while providing a lasting finish.

ROBERT MONDAVI, PRIVATE SELECTION PINOT NOIR

Glass 7.00 Bottle 28.00

On the medium bodied palate, the wines supple, silky, berry and cherry jam flavors display a zesty black pepper nuance with a bright finish

MÉNAGE À TROIS, RED BLEND

Glass 7.50 Bottle 30.00

Rich, fruit forward profile shows what happens when you introduce zinfandel to merlot and cabernet

IMPORT - SPECIALTY BEER

CORONA
CORONA LIGHT
RED STRIPE
HEINEKEN
KILLIANS
DOS EQUIS
SAM ADAMS

DOMESTIC BEER

BUDWEISER
BUD LIGHT
BUD LIGHT LIME
MILLER LITE
COORS LIGHT
MICHELOB ULTRA
O'DOUL'S (N/A)

DRAFT BEER

BUD LIGHT
MILLER LITE
YUENGLING
BLUE MOON
MICHELOB ULTRA
SWEET WATER 420
LANDSHARK

Ask your server about our seasonal beer selection



SEAFOOD & OYSTER HOUSE