



OYSTER & SEAFOOD BAR

428 N. LEMON AVENUE | SARASOTA, FLORIDA | 941.954.8688  
LEFTYSOYSTERSEAFOOD.COM

## LEFTY'S FRESH OYSTERS

CHECK OUT LEFTY'S MARINE CUISINE BOARD FOR OUR RAW & SEASONAL SPECIALTY OFFERINGS

### OYSTER SHOOTERS

**WATERSHED** 12  
CHILE INFUSED TITO'S, BLOODY MARY MIX & TAJIN RIM

**TRADITIONAL** 8  
TITO'S VODKA SHOT & OYSTER



**PEARLS & PARM**  
HALF DOZEN 16 | DOZEN 32  
BAKED WITH PARMESAN BREADCRUMBS,  
GARLIC BUTTER, BACON & CAYENNE



### OYSTERS RAW

HALF DOZEN | DOZEN

MARKET

### FROM THE STEAMER

SIMMERED IN WHITE WINE GARLIC BUTTER BROTH  
& SERVED WITH GRILLED CROSTINI

**DRUNKEN CLAMS** 16

ONE DOZEN CEDAR KEY MIDDLENECKS

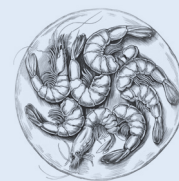
**STEAMED MUSSELS** 16

ONE POUND PRINCE EDWARD ISLAND

### GF PEEL & EAT SHRIMP

10 CT. | 15 20 CT. | 28

CHOOSE BARE OR TOSSED WITH GARLIC BUTTER OR OLD BAY



### SET SAIL

<b>Lobster Bites</b>	<b>MARKET</b>
Maine Lobster tail lightly fried and served with our Piña Tropicale sauce	
<b>Key West Conch Fritters</b>	<b>14</b>
Served with Lefty's Cajun remoulade	
<b>GF Seafood Ceviche</b>	<b>15</b>
Our freshest catch marinated in citrus juice & cilantro	
<b>Crispy Calamari</b>	<b>15</b>
Served with spicy marinara	
<b>Frog Legs</b>	<b>15</b>
Lightly fried and served with tartar sauce	
<b>Two Fried Soft Shell Crabs</b>	<b>16</b>
Served with Lefty's sauce & grilled lemon	

<b>Gulf Grouper Bites</b>	<b>16</b>
Lightly fried & served with Lefty's tartar sauce	
<b>Louisiana Gator Tail Bites</b>	<b>16</b>
Tenderized & crispy, served with Lefty's Cajun remoulade	
<b>Big Bad Shrimp</b>	<b>15</b>
Butterflied & panko-breaded, served with Lefty's cocktail sauce	
<b>Smoked Fish Dip</b>	<b>14</b>
Served with crispy corn tortilla chip	
<b>Lefty's Hush Pups</b>	<b>6</b>
Served with hot honey butter	

### HANDHELDS

Served with your choice of Side.	
<b>Soft Shell Crab BLT</b>	<b>16</b>
Lightly fried with bacon, lettuce, tomato & Lefty's sauce.	
<b>Gulf Grouper</b>	<b>25</b>
Prepared grilled or blackened with lettuce, tomato & Lefty's tartar sauce.	
<b>Smash Burger Double Patty</b>	<b>15</b>
Served with American cheese, lettuce, tomato, onion & Lefty's sauce.	
Add bacon +2	<b>15</b>
<b>Fried Chicken Thigh Sandwich</b> Skin-on, dark meat house-brined with lettuce, tomato, onion & pickle.	

<b>GF Bun available +2</b>	
<b>Big Fish Sandwich</b>	<b>18</b>
Beer-battered Haddock with lettuce, tomato & Lefty's tartar sauce.	
<b>Maine Lobster Roll</b>	<b>MARKET</b>
Two lobster rolls mixed with celery, onion, tomato & mayo nestled in a toasted, buttered split roll.	
<b>Seafood Tacos</b>	
Two warm flour tacos, prepared grilled, blackened or fried with cabbage, pico de gallo & taco crema.	
<b>With your choice of Protein:</b>	
<b>Gulf Grouper</b>   <b>24</b>	<b>Lobster</b>   <b>MARKET</b>
<b>Shrimp</b>   <b>17</b>	<b>Mahi</b>   <b>17</b>

### FROM THE GARDEN

Seasonal produce from our local organic farm partner, Blumenberry Farms

<b>GF Neptune Salad</b>	<b>13</b>	<b>GF Spinach Salad</b>	<b>12</b>
Our take on the classic Greek. Romaine, red onion, cucumber, Kalamata olive, tomatoes, pepperoncini, feta cheese		Spinach, mushrooms, bacon, tomato, red onion	
<b>Lefty's Caesar Salad</b>	<b>12</b>	<b>Dog House Salad</b>	<b>10</b>
Romaine, fried anchovy, parmesan cheese, Lefty's housemade croutons		Romaine, onions, cucumbers, tomatoes, mixed cheese, Lefty's housemade croutons	

Add your choice of Protein: Chicken +6 | Shrimp +9 | Salmon +10 | Gulf Grouper +15

### LEFTY'S CHOWDERS

Cup | 8 Bowl | 11

<b>Seafood Chowder</b>	<b>Key West Chowder</b>
Cream base chock full of Gulf Grouper, conch, clams	Tomato base with Key West conch, Gulf Grouper & clams

### CRISP & CRUNCH

Our crispy, golden platters are served with Lefty's housemade coleslaw & French fries.

<b>Watershed Platter</b>	<b>26</b>	<b>Fish &amp; Chips</b>	<b>20</b>
Shrimp, Bay scallops, Atlantic Haddock		Beer battered Atlantic Haddock Served with French fries & Lefty's housemade coleslaw	
<b>Myakka Platter</b>	<b>24</b>		
Frog legs, gator bites & shrimp			

### PASTA & GRAINS

**GF** Gluten Friendly pasta available +4

<b>Watershed Seafood Pasta</b>	<b>32</b>	<b>Linguine with Clams</b>	<b>22</b>
Lobster, scallops, shrimp served over linguine with a shallot garlic butter sauce.		Garlic, shallot, white wine butter sauce	
<b>Shrimp &amp; Grits</b>	<b>26</b>	<b>Blackened Chicken a la Vodka</b>	<b>18</b>
Jumbo Gulf shrimp paired with creamy Southern grits & spicy andouille.		Linguine, spinach, red onion, creamy vodka sauce	

### MARKET SIGNATURES

Served with seasonal vegetables & your choice of Side.  
Ask your server about our Seasonal Fin Fish and Freshly Butchered Meats

<b>Fresh Catch</b>	<b>MARKET</b>	<b>Sea Scallops</b>	<b>32</b>
Pan seared with white wine, lemon, shallots		Atlantic Salmon prepared grilled or blackened with housemade Dill sauce	
<b>Butcher's Block</b>	<b>MARKET</b>	<b>Salmon</b>	<b>24</b>
Prepared grilled or blackened.		Atlantic Salmon prepared grilled or blackened with housemade Dill sauce	
<b>Gulf Grouper</b>	<b>32</b>		
Prepared grilled or blackened.			
<b>Crispy Shrimp</b>	<b>26</b>		
Butterflied & panko-breaded			

### SIDES 6

- ★ Creamy Southern Grits
- ★ Seasonal Mixed Vegetables
- ★ Red potatoes
- ★ Crinkle cut French fries
- ★ Red beans & rice with andouille
- ★ Lefty's housemade coleslaw
- ★ Dog House or Lefty's Caesar Salad

### LITTLE MARINERS 9

Served with your choice of housemade coleslaw, seasonal mixed vegetables or French fries.

<b>Fried Shrimp</b>	
<b>Fried Chicken Strips</b>	
<b>Fried Grouper Fingers</b>	
<b>Burger</b>	
Single patty, American cheese +1	
<b>Mac &amp; Cheese</b>	

### SWEETS 8

Ask your friendly server about our seasonal desserts.

**GF** Key Lime Pie  
Seasonal Local Pies

= Lefty's Favorites  
**GF** = Indicates items which can be made Gluten Friendly with substitutions



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. If you have any allergies or dietary restrictions, please advise your server before you order. Our fresh fare is prepared in an environment where glutens, dairy and nuts are present. Menu subject to change.

# COCKTAILS

## LEFTY'S LEMONADE 10

Hibiscus infused Tito's Vodka with fresh lemonade

Lefty's is honored to partner with RUCK9, a non-profit that provides animals the chance to experience the happiest life they were intended to live. This cocktail not only offers a delicious taste but also does good work to support a great cause. When our guests enjoy this philanthropic cocktail, Lefty's Oyster & Seafood Bar makes a donation to RUCK9, making every sip a step toward helping animals get fitted with their own wheelies.



<b>Garden Party</b> Empress Indigo Gin, Elderflower Liqueur, Fresh Lime Juice, Cucumber, Mint, Prosecco	<b>13</b>
<b>Sandia en Fuego</b> Jose Cuervo Devil's Reserve, Luxardo Maraschino Liqueur, Watermelon, Agave, Fresh Lime Juice, Tajin Rim	<b>11</b>
<b>Salty Dog Spritz</b> Dobel Humito Smoked Tequila, Salted Lime Cordial, Grapefruit Juice, Grapefruit Bitters, Prosecco, Black Salted Rim	<b>12</b>
<b>Neptune's Treasure</b> Dobel Maestro Diamante Tequila, Elderflower Liqueur, Blue Curacao, Fresh Lime Juice	<b>12</b>
<b>District Old Fashioned</b> Four Roses Small Batch Bourbon, Rosemary Ginger Demerara Syrup, Orange Bitters, Torched Rosemary	<b>14</b>
<b>Papa's Rum Runner</b> Papa's Pilar Blonde Rum, Brugal 1888 Dark Rum, Cherry Simple, Tropical Juices	<b>11</b>
<b>Water Lily</b> Three Olives Rose, Cointreau, Fresh Lemon Juice, Crème de Violette	<b>10</b>

# BEER

## DRAFTS\*

The Watershed Hospitality Concepts family of restaurants is proud to partner with our local craft breweries!

- ★ Sun King Lefty's Bark Brew
- ★ Stella
- ★ Yuengling
- ★ Calusa Zote Hazy IPA
- ★ Michelob Ultra
- ★ Guinness
- ★ Big Top Finhead Lager

\*Ask your friendly bartender or server about our extensive list of rotating taps & seasonal craft beer offerings.

## BOTTLES & CANS\*

- ★ Budweiser
- ★ Miller Lite
- ★ Michelob Ultra
- ★ Corona
- ★ Corona Light
- ★ Heineken
- ★ Amstel
- ★ Mango Cart
- ★ Cigar City Jai Alai
- ★ Angry Orchard
- ★ High Noon
- ★ Bud Light
- ★ Coors Light
- ★ Sam Adams Boston Lager
- ★ Sam Adams Seasonal
- ★ Modelo
- ★ Heineken 0.0
- ★ Kona Big Wave Lager
- ★ Mango Cart N/A
- ★ Koppaberg Pear Cider
- ★ Surfside
- ★ Nutrl

# MOCKTAILS 8

<b>Ginger Cooler</b> Ginger Rosemary Demerara, Lime Juice, Ginger Beer
<b>Island Thyme</b> Grapefruit Juice, Lemon Juice, Agave, Torched Thyme
<b>Bamboozler</b> Chilled Espresso, Vanilla Simple Syrup, Whipped Cream

# WINES

## BLANCS

	6 OZ.	9 OZ.	BOTTLE
🍷 <b>Pine Ridge Chenin Blanc/Viognier White Blend, California</b> Aromatics of lime, orange blossom, honeysuckle, ginger and melon. The mouthfeel is clean, and light with no oak.	10	14	39
🍷 <b>Banfi "La Pettegola" Vermentino, Toscana, Italy</b> Delightfully fresh with an intense fruit forward bouquet of exotic fruit and spice. Light and well balanced acidity.	10	14	39
🍷 <b>Stoneleigh Sauvignon Blanc, Marlborough, New Zealand</b> This wine displays ripe tropical fruit aromas of passionfruit, grapefruit and guava. This leads onto a weighty, textural palate joined by fresh citrus and hints of grapefruit pith.	10	14	39
<b>Jacques Dumont Sancerre, Sancerre, France</b> Fruity and concentrated on the nose with citrus and tropical fruits. Medium bodied and a bright crisp finish.			64

## GRIGIO'S & CHARD'S

🍷 <b>Masi "Masianco" Pinot Grigio, Veneto, Italy</b> Refreshing and easy to drink with a good structure and a long, smooth, finish. Notes of flowers and ripe apple.	10	14	39
🍷 <b>Santa Margherita Pinot Grigio, Alto-Adige, Italy</b> A straw-yellow hue, clean intense aroma, and bright, well-balanced taste. This wine is as authentic as it is refreshing.	16	21	52
🍷 <b>Juggernaut Chardonnay, Sonoma Coast, California</b> Crisp apple, vanilla bean, Asian pear on the palate with Lemon meringue and honeysuckle on the nose.	10	14	39
<b>Cakebread Chardonnay, Napa, California</b> Light and juicy, this glides along with a harmonious, fruit-forward mix of juicy green apple, lime sherbet and lemon meringue. Ginger, lemongrass and shortbread linger in the background.	24	28	90
🍷 <b>ZD Chardonnay, Napa, California ~ certified organic</b> Aromas bursting of ripe Asian pear, green apple, honeydew melon, and pink grapefruit mingled with nectarine notes. The palate shows a distinct richness of lemon curd and balanced flavors of guava with white peach.	17	22	58

## FRAGRANT ROSE

<b>Whispering Angel Rose, Chateau d'Esclans, France</b> Light and easy-to-drink with a refreshing flavor and creamy, smooth texture. Hints of red berries and citrus on the nose with pineapple, peach, & strawberry on the palette.	11	15	40
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## BUBBLES

<b>Francis Ford Coppola "Diamond Collection" Prosecco Brut Italy (187 ml bottle)</b> Notable pleasant flavors of peach, pear, melon, green apple, and honeysuckle. Lighter bodied bubbles.			10
🍷 <b>JP Chenet Blanc de Blancs Brut, France</b> Light, crisp & bright with aroma of green apple, honeysuckle & orange blossom.	10	14	39
<b>Taittinger "La Francaise" Brut, Champagne, France</b> This wine has a subtle, pale gold color with fine, persistent bubbles. It is delicate, with aromas of peach, white flowers, vanilla pod, and brioche on the nose and flavors of fresh fruit and honey on the palate.			82

## REDS (LIGHT TO FULL BODIED)

🍷 <b>Diora "La Petite Grace" Pinot Noir, Monterey, California</b> Dark ruby in the glass, aromas of dark cherries and raspberry mingle with nuances of licorice. Soft and velvety, robust with a voluptuous and full-bodied mouthfeel, the palate unfolds with decadent layers of intense chocolate-covered dark red cherries.	10	14	39
<b>ZD Pinot Noir, Carnernos, Napa, California</b> Aromas of ripe raspberries and fresh-picked strawberries blend with hints of baking spice and black tea notes.			62
🍷 <b>J. Lohr "Pure Paso" Red Blend, Paso Robles, California</b> The bouquet of cocoa powder, caramel, and anise works in harmony with the black cherry fruit signature of this wine. Bright and focused on the palate, with a firm and appetizing finish.	13	17	48
🍷 <b>Black Stallion Cabernet Sauvignon, North Coast, California</b> This wine is rich, with aromas of dark plum, Bing cherry, blackberry coulis, dried florals and bittersweet chocolate. Flavors open further to sour cherry and molasses, interlaced with dried tobacco, orange rind and a dry finish with gripping tannins.	10	14	39
<b>Round Pond "Kith &amp; Kin" Cabernet Sauvignon, Napa, California</b> Bursting with bright aromatics of cassis and crushed raspberry, they are balanced with an earthy hint of dried sage and clove. The wine offers an energetic play between acid and tannin on the front palate with notes of blackberry and violet with a touch of cocoa on the mid-palate.			76