

# Starters



## Soups & Chowders

### Lobster Bisque

Cup 5.50 Bowl 6.99  
Try our treasure of the sea!



### Our Signature Clam Chowder

Cup 4.95 Bowl 6.49

*We've built our reputation on this one. It's the best you'll ever taste! Winner of the inaugural "Pass-a-Grille Chowder Challenge Golden Ladle award."*

## Chilled Appetizers

### Raw Oysters

*Freshly shucked & served with cocktail sauce, horseradish and crackers.*  
half dozen 12.50 • dozen 17.99



### Shrimp Cocktail

*An "All-American" classic. Tasty shrimp with our zesty cocktail sauce.* 9.99

### Tuna Sashimi

*Sushi Grade tuna, pan seared rare, with wasabi, fresh ginger & seaweed.*  
small 9.99 full 14.99

### Smoked Fish Spread

*Served with flat bread crackers. Nice to share.* 9.49



### Dynamite Shrimp

*Fried shrimp tossed in a creamy, sweet and spicy Thai sauce.* 9.79

## Hot Appetizers

### Fried Crab Wontons

*Snow Crab meat, cream cheese, jalapeños, green onion and garlic.* 7.99

### Escargot

*Six tender escargot, accompanied by mushroom caps simmered in a savory garlic butter.* 7.99

### Stuffed Mushrooms Caps

*Jumbo mushroom caps stuffed with our Crabmeat Imperial and topped with delicious Hollandaise sauce.* 8.99

### Oysters Rockefeller

*Our own special recipe. May be the best you've ever had.* 12.99

### Calamari

*Thinly sliced tender calamari, lightly breaded and fried golden brown. Served with sides of savory marinara and Thai chili sauce.* 8.99

### Onion Rings

*A full pound! Hand breaded and fried golden brown.* 6.79



### P.E.I. Mussels

*Steamed in butter, white wine, lemon, garlic & shallots. Served with grilled garlic bread.* 9.99

## Made to Order Signature Salads

### Nicoise Salad

*Mixed greens with blanched green beans, hard cooked egg, red potato, cucumber, tomato, red onion, capers and black olives - drizzled with balsamic vinaigrette and your choice of...*  
Sliced Tuna Sashimi...14.99  
Blackened Salmon...14.49

### Caesar

*Romaine lettuce, creamy Caesar dressing, asiago cheese, and garlic croutons.*  
Choice of Chicken, Shrimp  
Salmon or Calamari 12.79

### Shrimp Salad

*Fresh salad greens topped with our homemade shrimp salad, cottage cheese, cole slaw, fresh fruit and vegetables.* 12.79

### Black and Bleu

*Mixed greens with tomatoes, bacon, red onions, bleu cheese crumbles and crisp onion strings. Served with creamy garlic dressing.*  
Choice of Blackened Tuna...14.99  
Sirloin or Salmon...14.49

### Chop Salad

*Spring mix, romaine and head lettuce. Chopped and tossed with cucumber, tomato, red onion, chopped egg, bacon, cheddar, creamy garlic dressing and your choice of...*  
Grilled Chicken...12.79  
Broiled Shrimp...12.79

### Caprese Salad

*Fresh mozzarella layered with sliced tomatoes, topped with fresh basil and cracked pepper, drizzled with extra virgin olive oil and a balsamic glaze.* 8.79

## Sandwiches and Burgers



### Fresh Local Grouper Sandwich

*Your choice of blackened, fried, grilled or broiled.* 15.99

### Pasadena Grilled Chicken

*Tender chargrilled chicken breast topped with BBQ sauce, bacon and Swiss cheese* 11.49

### Outrageous Burger

*Sauteed mushrooms, bacon, Swiss cheese and a fried onion ring* 11.29

### Blue Cheese Crunch Burger

*Bleu cheese crumbles and crisp onion strings.* 11.29

Consumer Information: Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food borne illness. Especially if you have certain medical conditions.



**MOST POPULAR DISHES**

## Traditional Dishes

### Celebrating 35 Years

#### Scrod Jason

Flavorful, mild whitefish topped with a blend of wine, cheese, garlic, butter and bread crumbs. Baked and served over rice pilaf. 14.99

### Our Signature Dish

#### Onion Crusted Salmon

An Atlantic salmon fillet baked with our unique crisp onion topping, served over rice pilaf. 16.99

#### Seafood Martinique

Tasty shrimp, scallops and crabmeat. Served in a puff pastry and topped with a white wine sauce. 16.99

#### Leverock's Fried Shrimp

Nine plump, tender shrimp dipped in Leverock's original wet batter recipe and fried golden brown. 16.99

## Classic Combinations

#### Diamond Jim Flounder

Broiled flounder topped with tender bay shrimp, our famous Rockefeller blend, and Hollandaise. 16.49

#### Stuffed Shrimp & Bacon Wrapped Scallops

Tender butterflied shrimp stuffed with our Crabmeat Imperial, baked and topped with a white wine cream sauce, combined with plump sea scallops wrapped in bacon, served over rice pilaf. 21.99

#### Stuffed Tilapia & Golden Fried Shrimp

A flaky tilapia fillet stuffed with our Crabmeat Imperial, baked to perfection and topped with a white wine cream sauce. Accompanied by our original wet batter golden fried shrimp and rice pilaf. 17.99



#### Fried Shrimp & Leverock's Style Crab Cake

Gulf shrimp dipped in Leverock's original wet batter recipe and fried golden brown, accompanied by one of our delicious crab cakes. 14.99



#### Leverock's Seafood Trio

A great combination of favorites! Our onion crusted Atlantic salmon baked to perfection along with our wet batter golden fried shrimp and one of our famous crab cakes. Absolutely superb! 18.99

#### The San Francisco

Fresh grouper, jumbo shrimp and fresh scallops baked in garlic butter and Italian bread crumbs with sauteed mushrooms. 21.99

#### Mixed Grill

Fresh mahi mahi with a skewer of jumbo shrimp and fresh scallops. Grilled to perfection. 19.99



#### Leverock's Seafood Platter

Tender shrimp, juicy scallops and mild whitefish. Fried or Broiled 18.99

## Steaks, Ribs & More

#### Baby Back Ribs

Tender, mouth-watering baby back ribs. Slow cooked and basted with our smoky sweet BBQ sauce. Half Rack 13.99 Full Rack 17.99

#### Suncoast Chicken

Two grilled chicken breasts, topped with piping hot BBQ sauce, crisp bacon, Swiss cheese, tomatoes and chives. Served over rice pilaf. 15.99

#### Filet Mignon

The most tender, hand cut 8 oz. tenderloin. Lightly seasoned and chargrilled to your liking. 25.99

#### Jamaican Chicken

Grilled chicken breast topped with our own Jamaica jerk sauce and grilled pineapple. 15.49

## Sides

Dinner entrees served with your choice of 2 sides. Pasta Station items served with 1 side.

Garlic Mashed Potatoes  
Baked Potato  
Rice Pilaf

French Fries  
Sweet Potato Fries  
Mixed Vegetables

Tossed Salad  
Caesar Salad  
Coleslaw



Chef Emeril visits with Chef Danny recently at Leverock's

OUR CHEF, DANNY CAPPIELLO is a graduate of the Culinary Institute of America 1979, Former Executive Chef at the up-scale Daniel Webster Inn on Cape Cod, Massachusetts, and Chef Partner at Fleming's Prime Steakhouse and Wine Bar in Tampa.

If it's fresher  
than Leverock's,  
it's still swimming!



## Leverock's Popular Fresh Fish

Ask your server about availability

Grouper

Fried Oysters

Mahi Mahi

Salmon

New England Cod

Swordfish

## Pasta Station\*

### Lobster and Shrimp Scampi

Tender lobster meat and baby shrimp sauteed in butter, with garlic, diced tomatoes, white wine, fresh lemon, and basil served over angel hair pasta. 19.99

### Shrimp Pasta

Gulf shrimp sauteed in butter, white wine, garlic, and heavy cream. Tossed with angel hair pasta. 16.99

### Shrimp Roma

Jumbo shrimp sauteed with marinated olives, sliced prosciutto, garlic, fresh tomatoes and basil. Tossed with angel hair pasta with shredded asiago cheese 16.99

### Sauteed Shrimp & Cheese Grits

Jumbo shrimp sauteed in bacon oil and green onion served over creamy cheese grits. 14.99

\*All pasta dishes are topped with Asiago Cheese

## Chef's Signature Dishes

### Broiled Sea Scallops

Dry pack, fresh sea scallops, broiled in garlic butter with diced tomato, green onion, and topped with Italian bread crumbs. 20.99

### Maryland Style Crab Cake

This is the real deal! Prepared with jumbo lump and backfin crabmeat. Lightly seasoned so you can enjoy the true flavor.  
one cake 15.99  
two cakes 21.49

### Baltimore Platter

A single Maryland crab cake served along with grilled fresh sea scallops and jumbo shrimp. 22.99

## Lobster & Crab

### Caribbean Lobster Tails

Twin 6 oz. lobster tails baked to perfection and served with drawn butter. 33.99

### 16 oz Jumbo Caribbean Tail

A jumbo lobster tail baked to perfection and served with drawn butter. 38.99

### King Crab Legs

The finest crab legs from the icy waters of the North Pacific. One full pound of delectable king crab legs. A meal fit for a king. 33.99

### Cod with Crab Butter

Fresh New England Cod: a mild, buttery fish, broiled and topped with a lemon, caper, crab butter. 19.99

### Cod with Artichoke

Fresh New England Cod topped with garlic butter, artichoke hearts and Italian bread crumbs. 18.99



### Blackened Swordfish and Scampi Style Gulf Shrimp

A tender and moist cut of blackened swordfish topped with scampi style baby gulf shrimp. 18.99



### Salmon del Rico

Fresh Salmon filet, pan seared, topped with sauteed crab meat, diced tomatoes, green onions, and black olives. Finished with a cilantro, lime cream sauce. 18.99

### Lobster & Shrimp

6 oz. baked Caribbean lobster tail served with 4 of our famous wet battered fried shrimp. 26.49

### Snow Crab Legs

Straight from the icy waters of the North Pacific. One full pound of delectable crab legs. 19.99

## Add to Any Entrée

6 oz. Lobster Tail 15.99

Half Pound Snow Crab 10.49

Half Pound King Crab 15.99

Four Fried Shrimp 4.99