



A FUN SEAFOOD RESTAURANT

With a Twist

WELCOME TO THE TWISTED TUNA

We are family owned and operated and pride ourselves on serving generous portions that are homemade with only the finest ingredients available.

All menu items are prepared fresh for each and every guest therefore we kindly ask that you allow longer than expected wait times, especially during holidays and peak business hours.

So taste for yourself why The Twisted Tuna really does make a difference.

From our family to yours, thank you for dining with us and we hope you enjoy!



Signature Dish



Gluten Free
Ask Server for
Additional Selections



Spicy



Healthier Eats



Locally Sourced



See Consumer
Advisory on
Inside Cover

WWW.MENUDESIGNS.COM (800) 889-6368 449564-111221



PLEASE INFORM YOUR SERVER BEFORE ORDERING IF YOU HAVE ANY FOOD ALLERGIES AS SOME INGREDIENTS MAY NOT BE LISTED IN OUR MENU DESCRIPTIONS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS INCREASES YOUR RISK OF FOOD BORNE ILLNESSES ESPECIALLY IF YOU HAVE ADDITIONAL HEALTH PROBLEMS

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 RISKS, PLEASE CONSULT A PHYSICIAN.



TWISTED FAVORITES

TWISTED STRAWBERRY LEMONADE

The Perfect Combination of Mermaid Vodka and Natalee's Fresh Squeezed Strawberry Lemonade 11.99

FLORIDA NEW FASHION

A Local Twist on an Old Classic Featuring Knox and Dunn Rum, Agave, Munyon's Paw Paw Orange Liquor and Filthy Brand Black Cherries Or try a Traditional Old Fashion with Walkers Cay Whiskey or Walkers Cay Rye 12.99

DEEP ORANGE CRUSH

Deep Eddy Vodka, Triple Sec, Fresh Muddled Oranges Combined with a Mix of Orange Juice and Sierra Mist 11.99

HOT MOMMA

Hopetown Lime Vodka with Fresh Muddled Strawberries and Jalapenos with Lime Juice and Simple Syrup 11.99

TWISTED BLOODY MARY

Tito's Handmade Vodka, Zing Zang Bloody Mary Mix, Rimmed with Our Own Twisted Seasoning Mix and Garnished with Shrimp, Pepper Jack Cheese and Beef Jerky 14.99

APEROL SPRITZ

Refreshing Favorite! Aperol, Grey Goose Vodka and Prosecco Topped with Sierra Mist and a Slice of Orange 11.99

TROPICAL DRINKS

TWISTED BAHAMA MAMA

(Award Winning!) You Can Only Get this Drink Here! Made with Our Special "Twisted Tuna Blended" Mount Gay Rum, Don Q Rum, Banana Liquor and Pineapple Juice Shaken with Coco Real 12.99

MAITAI

Classic Polynesian Cocktail of Cape Fear White Rum, Apricot Brandy, Orange Juice and Citrus Mix with a Dark Rum Floater 10.99

BLUE HAWAIIAN

A Cool Combination of Bacardi Superior Rum, Malibu Coconut Rum, Blue Curacao, Pineapple Juice and Coco Real 11.99

TWISTED ZOMBIE

Our Twisted Version of the Classic Tiki Cocktail!! Bringing Together Wicked Dolphin Light Rum, Gold Rum, Pineapple Juice, Lemon and Lime, Real Passion Fruit Syrup and Bitters Topped with a Cruzan Hurricane Proof Floater 11.99

PIRATE RUM PUNCH

Not for the Faint of Heart! Pirate's Code Rum, Light Rum, Orange Juice and Pineapple Juice Topped with a Meyers Floater 11.99

PAINKILLER

A West Indies Classic with Pusser's Old Navy Rum, Pineapple Juice, Orange Juice, Coco Real Topped with Nutmeg Dust 11.99

MOJITO

A Classic Drink with Fantastic Flavors, Don Q Limon Rum with Fresh Muddled Mint, Lime and Agave Syrup then Topped with Refreshing Soda Water 9.99

MAKE IT YOUR WAY!!

Passion Fruit, Mango, Strawberry, Peach, Black Cherry, Coconut or Blueberry **ADD 1.99**

MARGARITA MADNESS

CILANTRO MANGO

A Creative Twist of Maestro Dobel Diamante Tequila, Grand Mariner, Real Mango Purée, Finest Call Single Pressed Lime Juice, Fresh Cilantro, Orange Juice and Citrus Mix 12.99

STRAWBERRY JALAPEÑO

A Sweet and Spicy Sensation, Teramana Tequila, Triple Sec, Citrus Mix, Jalapeño, Orange Juice and Real Strawberry Purée 12.99

DANGEROUS DUO

Light Cocktail that's still BIG in Flavor! Made with Dulce Vida Pineapple Jalapeno Tequila, Real Blue Agave Nectar and Single Pressed Lime Juice 12.99

MARGARITA YOUR WAY

Your choice of Strawberry, Lime, Mango, Cherry, Peach, or Blueberry Blended with Tequila, Triple Sec and Margarita Mix Rimmed with a Salt or Sugar 11.99

THE SKINNY

Made with Parton Reposado Tequila, Fresh Lime Juice, Real Blue Agave Nectar and a Splash of Orange Juice or Try a Smokey Skinny made with Vita Mezcal 12.99



PIRATE RUM PUNCH



TWISTED TINIS



LYCHEE MARTINI

This Sweet and Juicy Fruit is Pronounced LEE-chee. Grey Goose Vodka, SoHo Lychee Liquor and Lychee Juice Chilled to Perfection Garnished with Lychee Fruit (Pairs Great with Sushi) 12.99

HURRICANE MARTINI

A Delightful Twist on a Tiki Classic! Bacardi Quatro Rum, Bacardi Superior Rum, Orange Juice, Finest Call Grenadine and Lemon Juice 12.99

SKY HIGH CUCUMBER

Game Day or Any Day! Made with Aviation Gin "The Official Gin of the NFL" is Mixed with Elderflower Liqueur, Lemon and Fresh Cucumber 12.99

ESPRESSO MARTINI

Ultimate Pick Me Up! Three Olives Triple Shot Espresso Vodka and Kahula mixed with Real Home-Brewed Espresso 12.99 with Baileys Irish Cream 14.99

YUZU SHOCHU LEMON DROP

Made with Mizu Lemongrass Shochu, Joto Yuzu Sake and Sour Mix 12.99

OUR HUGE BUCKET LIST

MALIBU RUM BUCKET

Malibu Mango, Malibu Passionfruit, Malibu Banana, Malibu Pineapple, Orange Juice and Pineapple Juice 15.99

ABSOLUT VODKA BUCKET

Absolut Lime, Absolut Grapefruit, Absolut Mandarin, Absolut Raspberry, Orange Juice, Pineapple Juice and Sierra Mist 15.99

MAC DADDY MARGARITA BUCKET

The Biggest and Baddest in Jupiter!!! Altos Tequila, Triple Sec, Citrus Mix Topped with a Baby Corona! 18.99

JAMESON MULE BUCKET

Served in a Huge Bucket, this One is a Monster! Jameson Irish Whisky, Ginger Beer, Fresh Limes Topped with Fresh Mint Springs 18.99

FROZEN FUN

KEY LIME PIÑA COLADA

Enjoy Tropical Flavors of Pineapple and Coconut Blended with Code Key Lime Rum, Pina Colada Mix and KeKe Key Lime Liqueur 13.99

RUM RUNNER

Bacardi Superior Rum, Real Blackberry Brandy, Banana Liquor and Rum Runner Mix, Orange Juice with a Dark Rum Floater 13.99

FROZEN DAIQUIRI

Your Choice of Strawberry, Mango, Blueberry, Cherry, Peach or Lime. Blended Combination of Don Q Rum and Daiquiri Mix 13.99 **ADD** a Rum Floater for .99

FROZEN MARGARITA

Your choice of Strawberry, Lime, Mango, Cherry, Peach, or Blueberry Blended with 1800 Silver Tequila, Triple Sec and Margarita Mix Rimmed with Salt or Sugar 13.99

PEANUT BUTTER MUDSLIDE

Screwball Peanut Butter Whiskey, Chocolate Liqueur and Ice Cream Mix Served in a Chocolate Lined Glass Topped with Whipped Cream 13.99



WAKEY WAKEY

Nescafe' Coffee and Espresso is Made Fresh for Each Order

ESPRESSO CORRETTO

Italian Classic Pairing Espresso with Borghetti Sambuca 8.99

BLACK CORAL COFFEE

Black Coral "Black Rum" and Hazelnut Liqueur Topped with Whipped Cream 8.99

HOT AND BOOZY

Double Shot of Espresso, Grand Mariner, Kahlua Topped with Whipped Cream 8.99

MEXICAN ICED COFFEE

Costa Café Tequila, Coffee Liqueur and Cream or Mocha made with Salt Chocolate Tequila 11.99

WINE

**Ask about Additional Special Selection Availability*
Bring Your Favorite Wine, Corking Fee \$9.99*

WHITE WINES

Corbett Canyon Wines by the Glass 8 Chardonnay, Pinot Grigio or White Zinfandel

CHARDONNAY

	<i>Glass</i>	<i>Bottle</i>
Kendall Jackson , California	10	38
Louis Jadot , Burgundy, France		42
Simi , Sonoma, California	12	46

PINOT GRIGIO

Cupcake , Delle Venezie, Veneto, Italy	10	38
Santa Margherita , Trentino-Alto Adige, Italy	17	66

SAUVIGNON BLANC

Matua , Marlborough, New Zealand	10	38
Kim Crawford , Marlborough, New Zealand	13	50

OTHER WHITES

	<i>Glass</i>	<i>Bottle</i>
Caposaldo Moscato I.G.T. , Veneto, Italy	9	34
Relax , Riesling, Germany	10	38
Notorious Pink , Rosé, Bordeaux, France	11	42
Infamous Gold , Cabernet Blanc, France	11	42

BUBBLES

Maschio , Prosecco, Veneto, Italy (187ml)		12
Veuve Clicquot Yellow , Champagne, France		159

SPARKLING WINE

Campo Viejo Brut , Spain	10	38
Campo Viejo Rose , Spain	10	38

RED WINES

Corbett Canyon Wines by the Glass 8 Cabernet, Merlot or Pinot Noir

PINOT NOIR

	<i>Glass</i>	<i>Bottle</i>
Hahn , California	10	38
Meiomi , Central Coast, California	12	46
La Crema , Sonoma, California		62

CABERNET

J. Lohr Seven Oaks , California	11	42
Josh Cellars , California	12	46
Austin Hope , Pasa Robles, California		65

MERLOT

	<i>Glass</i>	<i>Bottle</i>
Benzinger , Sonoma, California	11	42
Columbia Crest H3 , Columbia Valley, Washington	14	54

OTHER REDS

Rocco Sassabruna Super Tuscan , Tuscany, Italy	10	38
Scandalous One , Cabernet Noir, France	11	42
Salentein Reserve , Malbec, Argentina	13	50



BEER LIST

ON TAP @ THE TUNA

TWISTED ALE "OUR SPECIALTY BREW"

SAILFISH BREWING SUNRISE CITY IPA *Indian Pale Ale, 7.0% ABV, Florida*

BUD LIGHT *Light Lager 4.2% ABV, Missouri*

MILLER LITE *Light Lager 4.2% ABV, Wisconsin*

KONA BIG WAVE GOLDEN ALE *Pale Golden Ale, 4.4% ABV, Hawaii*

MODELO ESPECIAL *Pilsner 4.4% ABV, Mexico*

ROTATING DRAFT SELECTIONS *Ask Server for Details*

BOTTLES AND CANS

SAPPORO LIGHT BOTTLE, *Light Lager, Japan*

SAPPORO BOTTLE, *Lager, Japan*

HEINEKEN BOTTLE, *Pilsner, 5% ABV, Germany*

HEINEKEN NIA BOTTLE, *Non-Alcohol, 0%, Germany*

CORONA BOTTLE, *Lager, 4.5% ABV, Mexico*

CORONA PREMIER BOTTLE, *Lager, 4.1% ABV, Mexico*

RED STRIPE BOTTLE, *Lager, 4.7% ABV, Jamaica*

STELLA BOTTLE *Pilsner, 5.2% ABV, Belgium*

BUDWEISER BOTTLE, *Lager, 5.0% ABV, Missouri*

BUD LIGHT BOTTLE, *Lager, 4.2% ABV, Missouri*

YUENGLING BOTTLE, *Pale Lager, 4.9% ABV, Pennsylvania*

MICHELOB ULTRA BOTTLE, *Lager, 4.2% ABV, Missouri*

MILLER LITE BOTTLE, *Lager, 4.2% ABV, Wisconsin*

COORS LIGHT BOTTLE, *Lager, 4.2% ABV, Colorado*

ANGRY ORCHARD BOTTLE, *Hard Cider, 5% ABV, New York*

GUINNESS CAN, *Draught Stout, 4.2% ABV, Ireland*

SEA QUENCH ALE CAN, *Sour, 4.9% ABV, Delaware*

FUNKY BUDDHA HOP GUN BOTTLE, *Pale Amber, 7.0 ABV, Florida*

CIGAR CITY JAI ALAI CAN, *Indian Pale Ale, 7.5% ABV, Florida*

FUNKY BUDDHA FLORIDIAN BOTTLE, *Wheat Ale, 5.2% ABV, Florida*

LO-CA CAN, *Blonde Ale, 4.2% ABV, Florida*

LAGUNITAS IPA BOTTLE, *Indian Pale Ale, 6.2% ABV, California*

SAILFISH LAGER CAN, *Lager, Florida*

CORONA SELTZER CAN, *Hard Seltzer, 5.0% ABV, Mexico*

SAKE & SAKE COCKTAILS

HATUTSURU AWA YUR, SPARKLING JUNMAI	300ml 19
HATUTSURU NAMA ORGANIC, JUNMAI	23
MARUSSIA AKASHI TAI, JUNMAI DAIGINJO	59

YUZU SHOCHU LEMON DROP

Made with Mizu Lemongrass Shochu, Joto Yuzu Sake and Sour Mix 12.99

SHO CHIKU BAI SILKY MILD, NIGORI	375ml 13
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JAPANESE SIDECAR

This is a Japanese Twist on the Classic Sidecar Made from Distilled Shochu, Lichiko Saiten is Combined with Cointreau, Lemon Juice, Simple Syrup and Orange Bitters. The Nutty Flavors of the Saiten Blend Perfectly with the Cointreau to Make this Delightful Sipping Cocktail 12.99

NON-ALCOHOLIC SPECIALTIES

TWISTED RETREAT

Natalie's Fresh Squeezed Strawberry Lemonade Garnished with Fresh Basil and Strawberry 4.99

CHERRY BERRY ICED TEA

Fresh Brewed Lipton Iced Tea Infused with Real Black Cherry Puree Topped with Mixed Berries 3.99

SHIRLEY TEMPLE

Sierra Mist with Grenadine and a Cherry 2.99

FROZEN CREATIONS

Pina Colada, Strawberry, Margarita, Peach, Banana, Raspberry 5.99



SEA APPETIZERS



SMOKED TUNA FISH DIP

Served in Our Homemade Tortilla Shell with Crackers, Celery, Carrots and Jalapeños 15.99

TUNA POKE

Fresh Tuna, Mangoes and Avocados Tossed in Tupat's Hawaiian Poke Sauce Topped with Crushed Crispy Wontons, Sesame Seeds and Scallions Served over a Bed of Seaweed Cellophane Bean Noodle Salad 17.99

TUNA NACHOS

Seared Tuna on Crispy Wonton with Sesame Seaweed Drizzled with Our Mango Sauce 15.99

CONCH CEVICHE

Citrus Marinated Fresh Bahamian Conch with Onions, Green Peppers and Fresh Tomatoes Served with Homemade Tortilla & Plantain Chips 18.99

VOLCANO SHRIMP

Lightly Fried & Tossed with Our Special Spicy Sauce 14.99

MUSSELS YOUR WAY

Full Pound of Blue Mussels in Our Homemade Marinara Sauce or Our White Wine Sauce 14.99

TWISTED CALAMARI

Hot Peppers, Sweet Peppers and Calamari Tossed in a Light Flour Sautéed in Our Homemade Opici White Wine Garlic Butter Sauce 15.99

CRISPY CALAMARI

Hand Breaded Calamari Lightly Fried Served with Our Homemade Marinara 14.99

OYSTERS ROCKEFELLER

Fresh Oysters Topped with Fresh Spinach, Bacon, Red Onions, Fontina and Mozzarella Cheeses Baked to Perfection 16.99

CRACKED CONCH

Fresh Bahamian Conch Fried to Perfection Served with Our Homemade Calypso Sauce 18.99

BAHAMIAN CONCH FRITTERS

Our Caribbean Style Fritters Served with Our Calypso Sauce 15.99

GROUPEY FINGERS

Hand Breaded Grouper Lightly Fried Served with Our Tarter Sauce 15.99

SEAFOOD ARTICHOKE DIP

Shrimp, Lump Crab, Artichoke and Mixed Cheeses Baked to Perfection Served with Our Homemade Tortilla Chips 15.99

BAKED STUFFED SCALLOPS

Five Scallops on the Half Shell Topped with Lump Crab Stuffing and Drizzled with Our White Wine Beurre Blanc Sauce 18.99

RAW BAR



See Consumer Advisory on Inside Cover

JUMBO SHRIMP COCKTAIL

Served with Our Zesty Cocktail Sauce 16.99

LIGHTHOUSE PEEL & EAT SHRIMP

Seasoned Jumbo Deveined Shrimp with Shell on Served with Our Zesty Cocktail Sauce Full Pound 20.99 ♦ Half Pound 14.99

STEAMED MIDDLE NECK CLAMS

Served on the Half Shell with Our Zesty Cocktail Sauce or Steamed Dozen 18.99 ♦ Half Dozen 10.99

TODAY'S OYSTERS

Dozen or Half Dozen MP

TWISTED OYSTERS

Topped with Seaweed Salad, Sour Cream, Masago and Our Special Chili Sauce Half Dozen 19.99 ♦ Each 4.99

OYSTER SHOOTERS

Fresh Oysters Topped with Our Zesty Cocktail Sauce, Tabasco Sauce and Horseradish 1.99 each With Vodka 3.99 each



RB SAMPLER FOR 2 OR 4

Maine Lobster, Snow Crab Cluster, Jumbo Shrimp and Blue Point Oysters Served on Ice with Our Zesty Cocktail Sauce MP

COLOSSAL CRAB COCKTAIL

Six Pieces of Colossal Crab Meat Served with Our Zesty Cocktail Sauce MP



LAND APPETIZERS



MEATBALLS & RICOTTA

GATOR BITES

Fresh Florida Alligator Hand Breaded and Fried to Perfection Served with Our Calypso Sauce 15.99

MEATBALLS & RICOTTA

Four Homemade All Beef Meatballs and Our Marinara Sauce Topped with Ricotta Cheese and Fresh Basil 11.99

BUFFALO CHICKEN DIP

Shredded Buffalo Chicken and Blue Cheese Crumbles Mixed with Our Creamy Ranch Dip Topped with Mixed Cheeses and Scallions Served with Our Blue Tortilla Chips 12.99

EDAMAME

Steamed and Topped with Sea Salt 8.99 With Roasted Garlic **ADD** .99

MOZZARELLA CAPRESE

Fresh Buffalo Mozzarella, Thick Tomatoes Slices and Fresh Basil Drizzled with Balsamic Glaze Served over Mixed Greens 14.99

MOZZARELLA MOONS

Fried Mozzarella Served with Our Homemade Marinara Sauce 11.99

NACHOS

Fresh Made Tortilla Chips Layered with Mixed Cheeses, Black Beans (Contain Pork), Fresh Tomatoes and Jalapeños with a Side of Guacamole, Salsa and Sour Cream 14.99 **ADD** Seasoned Beef or Grilled Chicken 4.99

PORK WINGS

Three Pork Shanks Grilled to Perfection Glazed in Our Sweet and Tangy BBQ Sauce and Topped with Our Tropical Salsa 15.99

TWISTED ISLAND WINGS

Fire Roasted Chicken Wings Topped with Our Island Sauce and Sauteed Onions 10 Wings 16.99 ♦ 20 Wings 25.99

CHICKEN WINGS

Deep Fried with Choice of Five Alarm Fire, Hot, Medium, Mild, BBQ Sauce or Italian Garlic 10 Wings 15.99 ♦ 20 Wings 24.99

JUMBO BAVARIAN PRETZEL

Baked Golden Brown Topped with Kosher Salt Served with Cheddar Cheese Sauce and Pub Mustard 12.99

FRIED PICKLES

Hand Breaded Pickle Chips Deep Fried Served with Our Calypso Sauce 9.99

PLATTER OF HOMEMADE TORTILLA CHIP WITH YOUR CHOICE OF DIP

Twisted Queso 7.99, Guacamole 5.99, Pico Salsa 4.99 or All Three Dips 15.99

SOUP & SALADS

TODAY'S SOUP

7.99 Bowl ♦ 5.99 Cup

NEW ENGLAND CLAM CHOWDER

Our Homemade Rich Cream-Based Chowder Filled with Tender Sea Clams, Potatoes, Pork and Onions 7.99 Bowl ♦ 5.99 Cup



ADD: Grilled or Blackened Chicken 5.99, Shrimp 7.99, Mahi Mahi 10.99, Salmon 10.99 or Grouper 12.99, Seared Tuna 12.99, Wahoo 11.99

Homemade Dressings: Balsamic Vinaigrette, Bleu Cheese, Ranch, Caesar, Honey Mustard or Wasabi Cucumber, Strawberry Vinaigrette

GARDEN OR CAESAR SALAD 9.99

GREEK

Romaine Lettuce, Tomatoes, Kalamata Olives, Red Onion, Cucumber, Pepperoncini, Feta Cheese, Roasted Peppers, Hard Boiled Egg and Served with our Homemade Balsamic Vinaigrette 12.99

THE INLET

Mixed Greens, Grapes, Mandarin Oranges, Avocado, Tomato, Gorgonzola Cheese, Candied Walnuts, Shaved Coconut 13.99

SUMMER SPINACH

Tomato, Cucumber, Strawberry, Basil, Almonds, and Romano Cheese Served with Our Strawberry Vinaigrette 12.99

SESAME TUNA TATAKI

Seared Sesame Tuna, Cabbage, Romaine, Mandarin Oranges, Pineapple, Carrots, Wontons, Basil, Cilantro and Served with Wasabi Cucumber Dressing 19.99

SEAFOOD COBB

Fresh Crab, Shrimp, Mahi Mahi, Tomato, Bacon, Gorgonzola, Avocado, Red Onion, Hardboiled Egg over Romaine 19.99

GRILLED CHICKEN SALAD

Grilled Chicken Served over a Bed of Mixed Greens with Cucumber, Tomatoes, Red Onion, Cheddar Jack Cheese, Bacon Bits Served with Your Choice of Dressing 16.99



PORK WINGS



SEAFOOD COBB



SUMMER SPINACH



STEAMED PLATTERS

Steamed in Our Signature Opici White Wine Lemon Butter Broth and Served with Red Bliss Potatoes and Corn on the Cob

TWISTED

Snow Crab, Shrimp, Mussels and Clams MP

CRABBY

1 1/4lb Snow Crab MP

ROYAL

Maine Lobster, Snow Crab, Shrimp, Mussels and Clams MP

MAINE

Your choice of One 1lb Maine Lobster or Two 1lb Main Lobsters MP



FRIED BASKETS

All Baskets are Hand Breaded and Served with Twisted Fries and Cilantro Slaw

COCONUT SHRIMP

Served with Sweet Orange Marmalade Sauce 19.99

BEER BATTERED SHRIMP

Served with Our Zesty Cocktail Sauce 18.99

HAND BREADED GROUPEY FINGERS

Served with Our Tartar Sauce 18.99

CHICKEN FINGERS

Served with Honey Mustard or BBQ 13.99

BUFFALO CHICKEN FINGERS

Served with Celery, Carrots and Choice of Bleu Cheese or Ranch Dressing 14.99

BEER BATTERED FISH AND CHIPS

Beer Battered Served with Tartar Sauce 16.99

JUPITER BASKET

Chicken Fingers, Beer Battered Shrimp, Onion Rings 18.99

CLAM BASKET

Hand Breaded Whole Belly Ipswich Clams Fried to Perfection Served with Tarter Sauce 19.99

CAPTAIN'S PLATTER

Beer Battered Shrimp and Fish, Ipswich Clams and Conch Fritters 26.99



TACOS

Three Tacos Served with Black Beans (Contain Pork) and Rice

SEARED TUNA

Served over Wasabi Slaw on Crispy Homemade Wonton Shells Topped with Mandarin Oranges 20.99

MAHI MAHI, SHRIMP OR CHICKEN

Served Grilled or Blackened Over Cilantro Slaw on Flour Tortillas with Mixed Cheeses & Homemade Salsa 18.99

TROPICAL GROUPEY

Blackened Grouper Over Cilantro Slaw on Flour Tortillas & Topped with Our Tropical Fruit Salsa, Mixed Cheeses with a Hint of Cilantro and Mint 19.99

TEMPURA LOBSTER

With Cilantro Slaw and Mixed Cheeses, Served on Flour Tortillas and Topped with Homemade Salsa 24.99





QUESADILLAS

Served with Black Beans (Contain Pork) and Rice, Homemade Salsa, Guacamole and Sour Cream

SEAFOOD QUESADILLA

Grouper, Lump Crab and Shrimp Sauteed with Red and Green Peppers Onions and Mixed Cheeses 18.99

CHICKEN QUESADILLA

Sauteed with Mushrooms, Red and Green Peppers, Onions and Mixed Cheeses 15.99

SANDWICHES & SUCH

Served with Twisted Fries and Cilantro Slaw

Add Cheese: American, Cheddar, Provolone, Swiss or Pepper Jack .99

Add Extra Toppings: Bacon, Avocado, Sautéed Onions or Mushrooms .99

TUNA TATAKI SANDWICH

Seared Tuna Steak Marinated in Our Sweet Sesame Soy Sauce Served over Wasabi Slaw on Our Potato Roll 18.99

MAINE LOBSTER ROLL

Maine Lobster Meat Tossed in Mayo and Fresh Herbs Served on a Grilled Brioche Bun 27.99

IPSWICH CLAM ROLL

Fried Full Belly Ipswich Clams Served on a Grilled Brioche Bun 18.99

KEY WEST CRAB CAKE SANDWICH

Pan Seared Fresh Crab Cake Drizzled with Our Coconut Lime Sauce Served on Our Potato Bun with Lettuce, Tomato and Onion 19.99

MAHI-MAHI SANDWICH

Fresh Filet Grilled or Blackened, Lettuce, Tomato and Onion Served on Our Potato Roll 17.99

MAHI CUBAN PANINI

Fresh Grilled Mahi and Ham Sauteed in Our Mojo Sauce Topped with Swiss Cheese, Dill Pickles and Yellow Mustard Layered on Our Sub Roll Grilled and Pressed Thin 18.99

TWISTED GROUPEr SUB

Fried to Perfection Topped with Swiss Cheese and Our Homemade Calypso Sauce Served over Cilantro Slaw on a Fresh Sub Roll 18.99

SOFT SHELL CRAB SANDWICH

Maryland Soft Shell Crab Fried Golden Brown Served with Calypso Sauce 17.99

GRILLED CHICKEN SANDWICH without Potato Roll

Grilled Boneless Breast of All Natural Chicken with Lettuce and Tomato Served on Our Potato Roll 12.99

CAESAR WRAP

Grilled or Blacken Chicken, Romaine Lettuce and Romano Cheese Tossed in Our Caesar Dressing Wrapped in a Soft Tortilla 12.99

BUFFALO CHICKEN SANDWICH

Fried Boneless Breast of All Natural Chicken Tossed in Our Mild Buffalo Sauce and Topped with Bleu Cheese Crumbles Served with Lettuce and Tomato on Our Potato Roll 13.99

TURKEY TWIST

Fresh All Natural Turkey Topped with Smoked Gouda, Avocado, Bacon, Lettuce and Tomato Served with Our Homemade Calypso Sauce on Swirled Rye 14.99

ANGUS BURGER without Potato Roll

Half Pound Angus Beef Grilled Your Way with Lettuce, Tomato and Onion Served on Our Potato Roll 14.99 Add Additional Toppings .99

ALOHA BURGER

Our Fresh Seasoned Patty Topped with Provolone Cheese, Bacon, Sautéed Onions and Fresh Grilled Pineapple Drizzled with Poke Sauce 15.99

ROSEMARY GORGONZOLA BURGER

Half Pound of Angus Beef Stuffed with Gorgonzola, Seasoned with Rosemary, and Topped w/Provolone Served on Our Potato Roll 15.99

MEATBALL PARMIGIANA SUB

Meatballs Topped with Our Signature Marinara Sauce and Melted Mozzarella Cheese Served on a Fresh Sub Roll 13.99

VEGGIE DELIGHT

Portobello Mushroom, Spinach, Roasted Peppers and Sweet Onions Drizzled with Balsamic Reduction Sauce Served on a Potato Bun with Smoked Gouda 15.99



MAINE LOBSTER ROLL



ALOHA BURGER



SEA ENTRÉES

Served with Red Bliss Potatoes and Fresh Mixed Veggies, Side Substitution 1.99 each

TODAY'S SPECIAL CATCH

Prepared Grilled or Blackened MP

SUSHI GRADE TUNA

Seared to Perfection with Our Cool Wasabi Cucumber Sauce Topped with Sesame Seeds 34.99

MAHI-MAHI

Blackened or Grilled 25.99

MAHI FRANCESE

Egg Battered Mahi-Mahi Sautéed in Our Opici White Wine Lemon Butter Sauce 26.99

ISLAND WAHOO

Marinated in Our Ginger Soy Sauce Topped with Our Tropical Salsa 31.99

GROUPE PICATTA

Sautéed Fresh Grouper, Roasted Peppers and Capers in Our Opici White Wine Lemon Butter Sauce 29.99

GROUPE OSCAR

Sautéed Fresh Grouper Topped with Asparagus, Lump Crab and Our White Wine Lemon Butter Sauce 36.99

FRESH SALMON

Blackened, Grilled or Broiled 26.99

SUNSET SALMON

Fresh Atlantic Salmon Dusted with Cornmeal and Pan Seared with Fresh Mushrooms, Artichokes, Roasted Red Pepper, Spinach, Roasted Garlic & Fresh Tomatoes in Our Opici White Wine Sauce 28.99

KEY WEST CRAB CAKES

Two Pan Seared Fresh Crab Cakes Served over a Bed of Southwest Black Bean Salsa with Smoked Bacon Topped with Our Coconut Lime Sauce 32.99

HOOK & COOK

You Catch It, We Cook It!! Ask Server for Details
Served with Red Bliss Potatoes and Veggies
14.99 Per Person



LAND ENTRÉES

Served with Red Bliss Potatoes and Fresh Mixed Veggies, Substitutions 1.99 additional

CHICKEN FRANCESE

Egg Battered Boneless Breast Sautéed in Our Opici White Wine Lemon Butter Sauce 21.99

CHICKEN MARSALA

Boneless Chicken Breast Sautéed with Fresh Mushrooms, Onions and Our Homemade Sweet Opici Marsala Wine Sauce 23.99

HAWAIIAN CHICKEN

Grilled Chicken Marinated in Huli Huli Sauce with Grilled Pineapple and Scallions 21.99

RIBEYE SCAMPI

12oz Angus Ribeye Grilled to Perfection Topped with Shrimp in Our Signature Scampi Sauce 36.99

FILET

8 oz USDA Choice Hand Cut Filet Seasoned and Grilled to Your Liking 38.99

SURF AND TURF

8 oz. USDA Choice Hand Cut Filet & Lobster Tail MP





PASTA ENTRÉES

SHRIMP AND SCALLOP ALFREDO

Shrimp, Scallops, Fresh Spinach and Tomatoes in a Creamy Alfredo Sauce Tossed with Linguini 28.99

LINGUINI CLAM SAUCE

Whole Baby Clams in Our Homemade Opici White Wine Lemon Butter Sauce Served over Linguini 23.99

SHRIMP SCAMPI

Sautéed Jumbo Shrimp and Fresh Garlic Tossed with Linguini in Our Lemon Opici White Wine Butter Sauce 25.99

SEASHELL MARINARA

Sautéed Mussels, Clams and Shrimp with Linguini Tossed in Our Homemade Marinara Sauce 27.99

CHICKEN FUSILLI

Boneless Chicken, Roasted Peppers, Whole Roasted Garlic, Fresh Mushrooms and Fresh Spinach Tossed with Fusilli Pasta Topped with Goat Cheese 24.99

BLACKENED CHICKEN ALFREDO

Grilled and Blackened All Natural Chicken, Fresh Spinach and Tomatoes in Our Creamy Alfredo Sauce Tossed with Linguini 22.99

MAINE LOBSTER RAVIOLI

Gourmet Ravioli Stuffed with Lobster and Cheese Topped with Our Homemade Pink Sauce 26.99

ZUPPA DI PESCE

Shrimp, Scallops, Calamari, Clams, Mussels, Lobster Tail and Linguini Tossed in Our Signature Marinara Sauce 44.99



SIDES

Dinner Salad, Fusilli or Linguini Pasta, Twisted Fries, Sweet Potato Fries, Onion Rings, Red Bliss Potatoes, Black Beans (Contain Pork) and Rice and Rice, Fresh Mixed Veggies, Asparagus, Cilantro Slaw, Fresh Fruit, Fresh Grilled Pineapple
All Sides 4.99 Each



PIZZA

Our Famous Brick Oven Thin Crust New York Style Pizza Made to Order from Our Homemade Dough
May Not be Served at the Same Time as Other Food

12" 12.99 ♦ 16" 15.99

Toppings: 12" 1.49 Each 16" 1.99 Each
Pepperoni, Sausage, Meatballs, Bacon, Ham,
Chicken, Fresh Mushrooms, Peppers,
Anchovies, Fresh Tomatoes, Onions,
Fresh Basil, Pineapple, Olives, Extra Cheese



Specialty Pizza 12" and 16"

TWISTED PIE

Your Choice of 5 Toppings 17.99 ♦ 20.99

MARGARITA

Fresh Buffalo Mozzarella, Tomatoes,
Fresh Basil and Romano Cheese 16.99 ♦ 19.99

BUFFALO CHICKEN

Crispy Chicken Marinated in Our Mild Sauce
& Pizza Sauce Topped with Mozzarella &
Gorgonzola Cheese 19.99 ♦ 22.99

BBQ CHICKEN

Grilled Chicken, Bacon and Red Onions tossed in
Our Zesty BBQ Sauce Topped with Mixed Cheeses
and Cilantro 18.99 ♦ 21.99

HAWAIIAN

Mozzarella, Ham, Bacon and Pineapple 15.99 ♦ 18.99

GREEK SALAD

Pizza Crust Shell Topped with Romaine Lettuce, Tomatoes,
Kalamata Olives, Red Onions, Cucumbers, Pepperoncini,
Roasted Peppers, Hard Boiled Egg and Feta Cheese
Tossed in Balsamic Vinaigrette 16.99 ♦ 19.99

WHITE CLAM

Chopped Baby Clams Sautéed in a Light Garlic and White
Wine Sauce with Light Mozzarella Cheese 23.99 ♦ 26.99



OTHER ITALIAN FAVORITES

Made to Order from Our Homemade Dough in Our Brick Oven Served with a Side of Our Marinara Sauce
May Not be Served at the Same Time as Other Food
Add Additional Toppings Listed Above 1.49

CHEESE CALZONE

Ricotta, Mozzarella and Romano 12.99

STROMBOLI

Ham, Pepperoni, Salami, Romano and
Mozzarella Cheese 14.99

MEATBALL & RICOTTA ROLL

Homemade All Beef Meatballs with Ricotta Cheese
and Fresh Basil 14.99





SUSHI



TUNA RITA



See Consumer Advisory on Inside Cover


May Not be Served at Same Time as Other Food

All Sushi Items are Based on Market Availability

EDAMAME

Topped in Sea Salt 8.99
With Roasted Garlic **ADD** .99

SEAWEED SALAD 6.99

TUNA NACHOS 
Seared Tuna on Crispy Wonton
with Sesame Seaweed Drizzled
with Our Mango Sauce 15.99

TUNA TATAKI

Sliced Seared Tuna, Seaweed,
and Ponzu Sauce 19.99

TUNA BLOSSOM

Sliced Tuna, Masago and
Scallions with Spicy Mayo 19.99

I LOVE TUNA!

3 pc Tuna Sashimi, 2 pc Tuna
Sushi and a Tuna Roll 19.99

HAND ROLL SAMPLER

Spicy Roll, Alaskan Roll and
California Roll 19.99

SASHIMI SAMPLER

2pc of Tuna, 2pc Fresh Salmon
and 2pc Hamachi 19.99

SUSHI PLATTER

7pc of Chef's Choice Sushi,
Tuna Roll and Avocado Roll 27.99

NIGIRI SAMPLER

5pc of Chef's Choice Sushi 17.99

SASHIMI ASSORTMENT

8pc of Chef's Choice Sashimi 19.99
13pc of Chef's Choice Sashimi 27.99

TUNA RITA

Fresh Tuna, Avocado, Tossed in Our
Ginger Dressing Topped with Massago,
Cucumber and Sesame Seeds Served
in a Margarita Glass 22.99

Classic Sushi Rolls

CALIFORNIA ROLL

Real Lump Crab, Cucumber, Avocado, I/O with
Masago and Sesame Seeds 12.99

JB ROLL

Smoked Salmon, Scallions and
Cream Cheese I/O with Sesame Seeds 9.99

GOLDEN JB ROLL

Tempura Style Roll with Fresh Salmon, Scallions
and Cream Cheese with Eel Sauce 12.99

SPIDER ROLL

Soft Shell Crab Tempura, Avocado, I/O with
Masago Served with Ginger Sauce 18.99

SHRIMP TEMPURA

With Cucumber, I/O Topped with Sesame Seeds
Served with a Side of Eel Sauce 12.99

SPICY TUNA ROLL

Fresh Tuna, Masago, Cucumber, Spicy Mayo I/O 12.99

RAINBOW ROLL

Lump Crab, Cucumber, I/O Topped with Tuna, Salmon,
Hamachi, Shrimp, Avocado and Sesame Seeds 17.99

UNAGE ROLL

Eel with Cucumber, I/O Topped with
Eel Sauce, and Sesame Seeds 14.99

MIDORI ROLL

Fresh Tuna, Avocado and Cucumber, I/O
with Wasabi Tobiko, Tempura Flakes and
Sesame Seeds 16.99

VEGGIE ROLL

Avocado, Asparagus, Carrots, Cucumber
and Takuan, Wrapped in Rice and Soy Paper
with a Side of Ginger Sauce 11.99

TUNA AVOCADO ROLL 10.99



RAINBOW ROLL



Gluten Free Soy Sauce Available Upon Request



SUSHI



See Consumer Advisory on Inside Cover

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All Sushi Items are Based on Market Availability

TWISTED TUNA ROLL

Spirulina Blue and White Rice, Fresh Tuna, Yamagobo, Cilantro, I/O Topped with Masago Served with Wasabi Cucumber Sauce 16.99

CRUNCHY TUNA ROLL

Tempura Style Roll with Tuna, Avocado, Scallion, Drizzled with Eel Sauce, Spicy Mayo and Sriracha 21.99

LOBSTER SUSHI ROLL

Lobster Tempura, Cucumber, Asparagus, I/O with Masago, Sesame Seeds Topped with Lobster Salad 38.99

AZTEC ROLL

Hamachi, Cilantro, Green Onions, I/O Topped with Jalapeno, Avocado, Habanero Massago Served with Mango Sauce and Sriracha 17.99

SURFER ROLL

Conch, Lump Crab, Avocado, Cucumber, I/O with Masago and Sesame Seeds 18.99

EEL ROLL

Tempura Style Roll with Eel, Jalapeño, Avocado Served with Sweet Eel Sauce and Spicy Mayo 14.99

SUMMER ROLL

Lump Crab, Avocado, Spicy Mayo, Masago, I/O Topped with Fresh Tuna Served with Eel Sauce 19.99

RED DRAGON ROLL

Shrimp Tempura, Asparagus, I/O Topped with Fresh Tuna, Avocado, Masago and Sesame Seeds 18.99

SPICY DRAGON ROLL

Shrimp Tempura, Asparagus, I/O Topped with Spicy Tuna, Scallions, Masago, Sesame Seeds and Tempura Flakes 19.99

BLACK DRAGON ROLL

Fresh Tuna, Cucumber and Cream Cheese I/O Topped with Eel, Avocado, Masago and Sesame Seeds 19.99

SALMON CRUNCH ROLL

Shrimp Tempura, Crab, Avocado I/O Topped with Fresh Salmon, Habanero Masago and Tempura Crunch Served with Eel Sauce 19.99

VOLCANO ROLL

Lump Crab, Cucumber, Avocado, I/O Topped with Baked Fresh Fish, Lump Crab, Scallions, Spicy Mayo with Masago 19.99

SEXY YELLOWTAIL ROLL

Spicy Tuna, Cilantro, Yamagobo Topped with Hamachi, Avocado, Sliced Jalapeno and Wasabi Tobiko Served with Spicy Sauce 21.99

BLACK SUNSET ROLL

Shrimp Tempura, Avocado I/O Topped with Spicy Tuna and Black Tobiko Served with Spicy Mayo and Eel Sauce 19.99

CRUNCH ROLL

Shrimp Tempura, Crab, Avocado I/O Topped with Tempura Crunch Served with Eel Sauce 16.99

GODZILLA ROLL

Shrimp Tempura, Asparagus I/O Topped with Japanese Scallop, Eel, Avocado, Spicy Mayo, Eel Sauce, Masago, Scallions and Tempura Crunch 21.99

WAHOO ROLL

Fresh Wahoo, Yamagobo, Avocado, I/O Topped with Sesame Seeds and Served with Wasabi Cucumber Sauce 18.99

Boats

SAIL BOAT SUSHI

Chef's Choice (Serves 2) 72.99
6 Pieces Sushi, 8 Pieces Sashimi and 2 Rolls

YACHT SUSHI

Chef's Choice (Serves 3) 92.99
8 Pieces Sushi, 10 Pieces Sashimi and 3 Rolls



LOBSTER SUSHI ROLL



SUSHI BOATS



SUSHI / SASHIMI



See Consumer Advisory on Inside Cover

May Not be Served at Same Time as Other Food

All Sushi Items are Based on Market Availability

	Sushi (2pc)	Sashimi (3pc)		Sushi (2pc)	Sashimi (3pc)
FRESH TUNA	9.99	12.99	IKA (Squid)	8.99	12.99
PREMIUM TUNA	10.99	13.49	OCTOPUS	8.99	11.99
FRESH TORO (Belly Tuna)	MP	MP	SMOKED SALMON	8.99	11.99
ALBACORE TUNA	8.99	11.99	UNAGI (Japanese BBQ Eel)	9.99	12.99
FRESH SALMON	7.99	10.99	IKURA (Salmon Egg)	8.99	11.99
WAHOO	10.99	12.99	UNI (Sea Urchin)	MP	MP
HAMACHI (Yellow tail)	9.99	12.99	TAMAGO (Egg Omelet)	6.99	9.99
ESCOLAR	9.99	12.99	MASAGO	6.99	9.99
HOTATE (Scallop from North Japan)	9.99	12.99	TOBIKO (Red)	7.99	10.99
CONCH	8.99	11.99	KANI (Imitation Crab)	8.99	11.99
SHRIMP	5.99	11.99			

DESSERTS

KILLER KEY LIME PIE

A True "Authentic" Key Lime Pie! Graham Cracker Crust Filled with "Killer" Key Lime Filling Made with Fresh Key Lime Juice No Preservatives, No Artificial Ingredients! 9.99

SEA SALT CARAMEL CHEESECAKE

NY Cheesecake Swirled with Rich Caramel, Lightly Dusted with Sea Salt, Topped with a Thin Layer of Caramel 9.99



FLORIDA SUNSHINE CAKE

100% Florida Orange Juice Fresh-Squeezed into All Succulent Juicy Layers, Filled with Fresh Orange Mousse and Covered in Silky Butter Cream Frosting 10.99

"TO DIE FOR" CHOCOLATE CAKE

Seriously Decadent 5 Layer Rich and Creamy Chocolate Cake 10.99

TWISTED APPLE PIE

Caramelized Cinnamon Apples in Our Pizza Bread Bowl Topped with Vanilla Iced Cream and Drizzled with Caramel Sauce 9.99

BEVERAGES

PEPSI
DIET PEPSI
CRUSH ORANGE
MOUNTAIN DEW

MUG ROOT BEER
SIERRA MIST
TROPICANA LEMONADE
FRESH BREWED LUZIANNE TEA
SUPREME COFFEE

TWININGS HOT TEAS
GREEN TEAS
ITALIAN CAPPUCCINO AND ESPRESSO
DOLE CRANBERRY
DOLE ORANGE

DOLE PINEAPPLE
SPARKLING OR
STILL BOTTLED WATER

CATERING FOR ALL OCCASIONS

Corporate Events

Weddings

Luncheons

Dinners

Birthdays

Anniversaries

Themed Parties

Holiday Parties

Employee Appreciation

Teacher Appreciation

Bar / Bat Mitzvahs

Cocktail Parties

Bridal Showers

Baby Showers

Private Rooms with Waterfront Views

Accommodates up to 100 People



ASK TO SEE OUR FULL CATERING MENU FOR



HORS D'OEUVRES

LUNCHEONS

DINNERS

BAR OPTIONS

we cater to your every need

For additional information and to schedule an appointment with our catering coordinator please see management

FOLLOW US ON



thetwistedtuna.com

Merchandise also available

561.406.2188

353 S. US Hwy 1

Jupiter, FL 33477

