THE TWISTED TUNA
JUPITER, FL

A FUN SEAFOOD RESTAURANT WITH A TWIST

WELCOME TO THE TWISTED TUNA

As a family-owned and operated restaurant, we take great pride in offering generous portions made with only the finest ingredients. Each dish is prepared fresh for every guest, so we kindly ask for your understanding if wait times are a bit longer, especially during holidays and peak hours.

Experience the difference at The Twisted Tuna and taste the love in every bite.

THANK YOU FOR DINING WITH US;
WE HOPE YOU ENJOY YOUR MEAL!

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 foodborne illness, 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

Served on the Rocks

LIGHTHOUSE SPRITZ
Aperol, Prosecco, and Starry 13
Add a Grey Goose Floater 2 more

TWISTED STRAWBERRY LEMONADE
Tito's Vodka, Fresh Lemonade, and Strawberry Purée 13

PALM BEACH BREEZE
Deep Eddy Peach Vodka, Pineapple Juice, and Starry 13

WATERMELON SPLASH
Deep Eddy Watermelon Vodka, Agave, and Soda Water 13

PINEAPPLE PRESS
Three Olives Mango Vodka, Pineapple Juice, and Soda Water 13

BLACKBERRY TIDE
Three Olives Berry Vodka, Blackberry Purée, and Cranberry Juice 13

TWISTED BLOODY MARY
Tito's Vodka, Zing Zang Bloody Mary Mix, Rimmed with Twisted Seasoning Mix and Garnished with Shrimp, Pepper Jack Cheese, Celery and Beef Jerky 15

CUCUMBER COAST
Hendrick's Gin, Elderflower Liqueur, Cucumber, Mint, and Soda Water 15

SEA SALT WATERMELON BREEZE
Ole Smoky Watermelon Whiskey, Watermelon Purée, and Soda Water 13

SEASIDE SMASH
Jefferson's Bourbon, Sour Mix, and Mint 15



TROPICAL RUM DRINKS

Served on the Rocks

JUPITER SUNSET
Noxx and Dunn Florida Rum, Aperol, Passion Fruit, and Orange Juice 14

PIRATE RUM PUNCH
Sailor Jerry 92 Proof Spiced Rum, Bacardi Silver Rum, Orange and Pineapple Juice, and Dark Rum Floater 14

CAPTAIN'S CURE
Bacardi Reserva Ocho Rum, Passion Fruit Purée, Orange and Pineapple Juice 15

PINK PARADISE
Malibu Pink Rum, Guava Purée, Coconut, Grenadine, and Pineapple Juice 13

PAINKILLER
Sailor Jerry 92 Proof Spiced Rum, Coco Real, Pineapple Juice, and Dusted with Cinnamon 13

BLUE HAWAIIAN
Malibu Rum, Blue Curaçao, Coco Real, Pineapple Juice, and Orange Juice 13

MOJITO YOUR WAY
Bacardi Rum, Agave, Muddled Mint, Soda Water, Choice of Finest Call Purées in Strawberry, Blueberry, Raspberry, Mango, Peach, Watermelon, or Passion Fruit 14

MARGARITA MADNESS

All Margaritas are Made with RIPE Agave Margarita Mix, and Fresh-Pressed Juices

JUPITER PREMIUM
Tres Agaves Organic Tequila, Agave, Splash of Orange Juice, and Grand Marnier Floater 15

MANGO REEF
Olmeca Altos Blanco Tequila, Mango Purée, and Grand Marnier 15

COCONUT KEY
Costa Tequila Blanco, Coconut Cream, and J.F. Haden's Key Lime Liqueur 14

PINEAPPLE JALAPEÑO
Jose Cuervo Especial Gold Tequila, Pineapple Juice, and Jalapeño 14

MARGARITA YOUR WAY
1800 Silver Tequila, Triple Sec, Choice of Finest Call Purées in Strawberry, Blueberry, Raspberry, Mango, Peach, Watermelon, or Passion Fruit 14

TWISTED TINIS

LYCHEE PEARL
Grey Goose Vodka, J.F. Haden's Lychee Liqueur, and Lychee Juice 15

COOL AS A CUCUMBER
Hendrick's Gin, Elderflower Liqueur, Sour Mix, Cucumber, and Mint 14

NITROGEN ESPRESSO
Absolut Vanilla Vodka, Kahlúa, and Owen's Espresso 14
Make it with Baileys Irish Cream 16

TO JUPITER AND BACK
Bombay Sapphire Gin and Passion Fruit Purée 14



FROZEN FUN



KEY LIME PIE
Absolut Vanilla Vodka, J.F. Haden's Key Lime Liqueur, and Coconut Cream 14

RUM RUNNER
Sailor Jerry 92 Proof Spiced Rum, Banana Liqueur, Blackberry Liqueur, Orange, and Pineapple Juice 14

FROSE' ALL DAY
Symphonie Cru Classe' Rose', Hope Town Vodka and Kelvin Slush Organic Mix 14

DAIQUIRI
Bacardi Rum, Choice of Finest Call Purées in Strawberry, Blueberry, Raspberry, Mango, Peach, Watermelon, or Passion Fruit 13

MARGARITA
1800 Silver Tequila, Triple Sec, RIPE Agave Margarita Mix, Choice of Finest Call Purées in Strawberry, Blueberry, Raspberry, Mango, Peach, Watermelon, or Passion Fruit 14

PARTY BUCKETS

MALIBU
Malibu Mango, Malibu Passion Fruit, Malibu Pineapple, Orange Juice, Pineapple Juice, Grenadine, Served in a 32-ounce bucket 19

ABSOLUT
Absolut Lime, Absolut Grapefruit, Absolut Mandarin, Absolut Raspberri, Orange Juice, Pineapple Juice, Starry, Served in a 32-ounce bucket 19

MARGARITA
Olmeca Altos Blanco Tequila, Triple Sec, RIPE Agave Margarita Mix, Fresh-Pressed Juices, Served in a 32-ounce bucket and Topped with a Baby Corona 23

AFTER DINNER

GUINNESS FLOAT
Draft Guinness, Vanilla Ice Cream, and Baileys 15

SALTED CARAMEL ESPRESSO MARTINI
Absolut Vanilla Vodka, Kahlúa, Baileys, Owen's Espresso, and Salted Caramel Rim 15

JAMAICAN COFFEE
Grand Marnier, Kahlúa and Fresh-Brewed Coffee Topped with Whipped Cream 9

IRISH COFFEE
Jameson Irish Whiskey, Baileys, and Fresh Coffee 12

WHITE WINES

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

CHARDONNAY	Glass	Bottle
Kendall-Jackson, California	12	44
Simi, Sonoma, California	14	52
PINOT GRIGIO		
Oyster Bay, Hawke's Bay, New Zealand	12	44
Santa Margherita, Trentino-Alto Adige, Italy	17	64
SAUVIGNON BLANC		
Oyster Bay, Hawke's Bay, New Zealand	12	44
Kim Crawford, Marlborough, New Zealand	14	52
OTHER WHITES		
Caposaldo Moscato, Veneto, Italy	10	36
Relax Riesling, Germany	11	40
Château Sainte Marguerite "Symphonie" Cru Classé Rosé, Côtes de Provence, France	12	44

BUBBLES	Bottle
Lunetta Prosecco, Veneto, Italy (187 ml)	12
Lunetta Prosecco, Veneto, Italy (750 ml)	44
GH Mumm Brut, Reims, France	85
GH Mumm Rosé, Reims, France	90

RED WINES

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

PINOT NOIR	Glass	Bottle
Meiomi, Central Coast, California	13	48
La Crema, Sonoma, California	15	56
CABERNET		
J. Lohr Seven Oaks, California	12	44
Josh Cellars, California	13	48
Austin Hope, California	—	110
OTHER REDS		
Sella Antica Rosso, Tuscany, Italy	13	48
Conundrum Red Blend, California	13	48
Trivento Malbec, Mendoza, Argentina	13	48



ON TAP @ THE TUNA

ROTATING DRAFT SELECTIONS Ask your server for details

TWISTED ALE Our Specialty Ale • 5.0% ABV • Florida

SAILFISH SUNRISE CITY IPA India Pale Ale • 7.0% ABV • Florida

CIVIL SOCIETY FRESH (Brewed in Jupiter, FL) Hazy IPA • 6.2% ABV • Florida

BUD LIGHT Light Lager • 4.2% ABV • Missouri

MILLER LITE Light Lager • 4.2% ABV • Wisconsin

KONA BIG WAVE Golden Ale • 4.4% ABV • Hawaii

MODELO ESPECIAL Pilsner-Style Lager • 4.4% ABV • Mexico

GUINNESS DRAUGHT Stout • 4.2% ABV • Ireland

READY TO DRINK

ANGRY ORCHARD
Hard Cider, 5.0% ABV,
Crisp Apple with a Refreshing Finish 8

SPIKEADE
Electrolytes, Vodka, Seltzer, 4.5% ABV 8

SURFSIDE
Vodka, Real Tea, Real Juice, 4.5% ABV 8

NÜTRL
Vodka, Seltzer, 4.5% ABV, Missouri 8

SAKE

CLASSIC HOT JUNMAI
300 ml 15

TESSAKE
Sparkling Sake 300 ml 15

HAKUTSURU SAYURI JUNMAI Nigori 300 ml 21

HAKUTSURU SUPERIOR
Junmai Ginjo 300 ml 25

HAKUTSURU NAMA ORGANIC
Junmai 300 ml 23

HAKUTSURU SHO-UNE
Junmai Daiginjo 300 ml 35

ZERO PROOF

DOCKSIDE LEMONADES & ICED TEAS
Fresh Lemonade or Iced Tea Made with RIPE Fresh-Pressed-Juices Choice of Strawberry, Blueberry, Raspberry, Mango, Peach, Watermelon, or Passion Fruit 6

COCONUT BREEZE
Coconut and Pineapple Juice 6

MANGO WAVE
Mango Purée, Passion Fruit Purée, and Starry 6

CUCUMBER COOLER
Cucumber, Mint, and Starry 6

PINEAPPLE PARADISE
Pineapple Juice, Orange Juice, and Starry 6

WATERMELON REFRESHER
Watermelon Purée, Lime Juice, and Soda Water 7

PEPSI
DIET PEPSI
CRUSH ORANGE
MOUNTAIN DEW
MUG ROOT BEER
STARRY
TROPICANA LEMONADE
RED BULL
RED BULL SUGAR FREE
FRESH BREWED LUZIANNE TEA

SUPREME COFFEE
TWININGS HOT TEAS
GREEN TEAS
ITALIAN CAPPUCCINO AND ESPRESSO
DOLE CRANBERRY
DOLE ORANGE
DOLE PINEAPPLE
SARATOGA BOTTLED WATER STILL or SPARKLING

BEERS BOTTLES & CANS

CIGAR CITY JAI ALAI
India Pale Ale • 7.5% ABV • Florida

FUNKY BUDDHA
Wheat Ale • 5.2% ABV • Florida

SAILFISH LAGER
Lager • 4.8% ABV • Florida

DER CHANCELLOR
Kölsch • 5.3% ABV • Florida

MANGO CART
Wheat Ale • 4.0% ABV • California

BUDWEISER
Lager • 5.0% ABV • Missouri

BUD LIGHT
Lager • 4.2% ABV • Missouri

MICHELOB ULTRA
Lager • 4.2% ABV • Missouri

MILLER LITE
Lager • 4.2% ABV • Wisconsin

COORS LIGHT
Lager • 4.2% ABV • Colorado

YUENGLING
Pale Lager • 4.5% ABV • Pennsylvania

HEINEKEN
Pilsner • 5.0% ABV • Holland

CORONA
Lager • 4.5% ABV • Mexico

CORONA PREMIER
Lager • 4.1% ABV • Mexico

STELLA ARTOIS
Pilsner • 5.2% ABV • Belgium

NON-ALCOHOLIC BEER

HEINEKEN 0.0
Non-Alcoholic • 0% ABV • Holland

BEST DAY BREWING N/A
Non-Alcoholic • 0% ABV • Craft Beer • California

SEA APPETIZERS

SMOKED TUNA DIP
House-made Tortilla Shell with Crackers, Celery, Carrots and Jalapeños 17.99

TUNA POKE
Fresh Tuna, Mangoes and Avocados Tossed in Poke Sauce Topped with Crushed Crispy Wontons, Sesame Seeds and Scallions over a Bed of Seaweed and Sushi Rice 19.99

TUNA CRISPS
Seared Tuna on Crispy Wontons with Sesame Seaweed Drizzled with Mango Sauce 18.99

CRAB NACHOS
Fresh-Made Tortilla Chips Smothered in White Cheddar Cheesy Grits, Topped with Lump Crabmeat, Fresh Diced Tomatoes and Jalapeños with Salsa and Sour Cream 24.99

TODAY'S CEVICHE
House-made Tortilla Shell Filled with Citrus Marinated Seafood, Onions, Green Peppers and Fresh Tomatoes Served with Tortilla Chips 18.99

VOLCANO SHRIMP
Lightly Fried and Tossed with Our Special Spicy Sauce 15.99

MUSSELS YOUR WAY
Full Pound of Blue Mussels in Our House-made Marinara Sauce or Our White Wine Sauce 17.99

TWISTED CALAMARI
Hot Peppers, Sweet Peppers, and Calamari Tossed in Flour, Fried to Perfection, Served with Our White Wine Garlic Butter Sauce and Our Marinara Sauce 18.99

BAKED STUFFED SCALLOPS
Scallops on the Half Shell Topped with Lump Crab Stuffing Drizzled with White Wine Lemon Butter Sauce 24.99

BAHAMIAN CONCH FRITTERS
Our House-made Caribbean Style Fritters with Calypso Sauce 15.99

GROUPER FINGERS
Hand-Breaded Grouper Lightly Fried with Tartar Sauce 17.99

SEAFOOD SPINACH DIP
Baked Shrimp, Lump Crab, Spinach and Mixed Cheeses, Served with House-made Tortilla Chips 17.99

RAW BAR

See Consumer Advisory on Inside Front Cover.

JUMBO SHRIMP COCKTAIL
Served with Zesty Cocktail Sauce 19.99

LIGHTHOUSE PEEL & EAT SHRIMP
Seasoned Jumbo Deveined Shrimp with Shell On Served with Zesty Cocktail Sauce
15.99 Half Pound
21.99 Full Pound

TODAY'S OYSTERS
Dozen or Half Dozen MP

TWISTED OYSTERS
Topped with Seaweed Salad, Sour Cream, Masago and Our Special Chili Sauce
4.99 Each
21.99 Half Dozen

MIDDLE NECK CLAMS
Served on the Half Shell with Zesty Cocktail Sauce or Steamed
12.99 Half Dozen
21.99 Dozen

OYSTER SHOOTERS
Fresh Oyster Topped with Zesty Cocktail Sauce, Tabasco Sauce and Horseradish
2.99 Each
with Vodka 4.99 Each

RB SAMPLER FOR 2 OR 4
Maine Lobster, Snow Crab Cluster, Jumbo Shrimp and Blue Point Oysters Served on Ice with Zesty Cocktail Sauce MP



OYSTERS

LAND APPETIZERS

GATOR BITES
Fresh Florida Alligator, Hand-Breaded and Fried with Calypso Sauce 19.99

BUFFALO CHICKEN DIP
Shredded Buffalo Chicken and Blue Cheese Crumbles Mixed with Creamy Ranch Topped with Mixed Cheeses and Scallions with Tortilla Chips 14.99

NACHOS
Fresh-Made Tortilla Chips Layered with Mixed Cheeses, Black Beans, Fresh Tomatoes and Jalapeños with Guacamole, Pico and Sour Cream 15.99
ADD:
Seasoned Beef 6.99
Grilled Chicken 6.99
Grilled Shrimp 8.99
Churrasco Steak 10.99

MEATBALLS & RICOTTA
All-Beef Meatballs and Our Marinara Sauce Topped with Ricotta Cheese and Fresh Basil 13.99

TWISTED ISLAND WINGS
Grilled Chicken Wings Topped with Island Sauce and Sautéed Onions
10 Wings 18.99 • 20 Wings 29.99

CHICKEN WINGS
Deep-Fried, Tossed with Choice of Five Alarm Fire, Hot, Medium, Mild, BBQ Sauce or Italian Garlic Served with Celery and Carrots and Your Choice of Blue Cheese or Ranch Dressing
10 Wings 17.99 • 20 Wings 28.99

EDAMAME
Steamed and Topped with Sea Salt 8.99 Try with Roasted Garlic and Balsamic Glaze ADD 1.99

MOZZARELLA MOONS
Fried Mozzarella Served with House-made Marinara Sauce 12.99

JUMBO BAVARIAN PRETZEL
Served with Cheddar Cheese Sauce and Pub Mustard 12.99

FRIED PICKLES
Hand-Breaded Pickle Chips, Deep-Fried, Served with Calypso Sauce 9.99

FRESH-MADE TORTILLA CHIPS
Choice of Dip:
Twisted Queso 7.99
Guacamole 8.99
Pico Salsa 5.99
All Three Dips 18.99


SUMMER SPINACH

SALADS

ADD: Grilled or Blackened Chicken 6.99, Churrasco Steak 12.99, Shrimp 8.99, Today's Catch MP, Mahi-Mahi 10.99, Salmon 10.99, Grouper 12.99 or Seared Tuna 15.99

Dressings: Balsamic Vinaigrette, Caesar, Greek, Blue Cheese, Ranch, Honey Mustard, Wasabi Cucumber or Strawberry Vinaigrette

GARDEN OR CAESAR SALAD 9.99

LIGHTHOUSE
Mixed Greens, Grapes, Mandarin Oranges, Avocado, Tomato, Gorgonzola Cheese, Candied Walnuts, Shaved Coconut with Your Choice of Dressing 16.99

SUMMER SPINACH
Bed of Fresh Spinach, Tomato, Cucumber, Strawberry, Basil, Almonds, and Romano Cheese with Strawberry Vinaigrette 14.99

GREEK
Romaine Lettuce, Tomatoes, Kalamata Olives, Red Onion, Cucumber, Pepperoncini, Feta Cheese,
Roasted Peppers and Hard-boiled Egg with Balsamic Vinaigrette 14.99

TUNA TATAKI SALAD
Seared Tuna with Sesame Seeds, Cabbage, Romaine, Mandarin Oranges, Pineapple, Carrots, Crispy Wonton Strips, Basil and Cilantro with Wasabi Cucumber Dressing 22.99

SEAFOOD COBB
Fresh Crab, Shrimp, Mahi-Mahi, Tomato, Bacon, Gorgonzola, Avocado, Red Onion and Hard-boiled Egg
over Romaine with Balsamic Vinaigrette 21.99

CHURRASCO STEAK SALAD
Mixed Greens, Tomatoes, Cucumbers and Feta Cheese Topped with Thin Fried Onions Served with Chimichurri Dressing 27.99

SOUP

TODAY'S SOUP 6.99 Cup • 9.99 Bowl

NEW ENGLAND CLAM CHOWDER
House-made Rich Cream-Based Chowder Filled with Tender Sea Clams, Potatoes, Pork and Onions
6.99 Cup • 9.99 Bowl

STEAMED PLATTERS

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

TWISTED
Snow Crab, Shrimp, Mussels & Clams MP

CRABBY
1 1/4 lb Snow Crab MP

ROYAL
Maine Lobster, Snow Crab, Shrimp, Mussels & Clams MP

MAINE
Your Choice of One 1 lb Maine Lobster or Two 1 lb Maine Lobsters MP


CRABBY PLATTER

FRIED BASKETS

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

IPSWICH CLAM
Hand-Breaded Whole Belly Ipswich Clams Fried to Perfection, Served with Tartar Sauce MP

COCONUT SHRIMP
Served with Sweet Orange Marmalade Sauce 21.99

BEER-BATTERED SHRIMP
Served with Zesty Cocktail Sauce 19.99

GROUPER FINGERS
Lightly Breaded and Fried Served with Tartar Sauce 22.99

FISH AND CHIPS
Beer-Battered Haddock Served with Tartar Sauce 21.99

JUPITER BASKET
Chicken Fingers, Beer-Battered Shrimp, Onion Rings with BBQ Sauce, Cocktail Sauce and Horseradish Sauce 22.99

CAPTAIN'S PLATTER
Beer-Battered Shrimp and Fish, Ipswich Clams and Conch Fritters with Cocktail and Tartar Sauce 29.99

CHICKEN TENDERS YOUR WAY
Plain, Italian Garlic, Volcano or Buffalo (Mild, Medium, Hot or Five Alarm Fire) Served with BBQ, Honey Mustard, Ranch or Blue Cheese Dressing 15.99

TACOS

Served with Black Beans and Rice (Make Them Lettuce Wraps! Add .99)

TODAY'S CATCH
Fried, Grilled or Blackened over Cilantro Slaw on Flour Tortillas Topped with Mixed Cheeses Served with Pico & Sour Cream MP

SEARED TUNA
Served over Cilantro Slaw on Crispy House-made Wonton Shells Topped with Mandarin Oranges Drizzled with Wasabi Cucumber Dressing 22.99

TROPICAL GROUPER
Blackened Grouper over Cilantro Slaw on Flour Tortillas Topped with Tropical Fruit Salsa and Mixed Cheeses 22.99

CHURRASCO STEAK TACO
Sliced over Cilantro Slaw on Flour Tortillas Topped with Mixed Cheeses and Thin Fried Onions Served with Chimichurri Sauce, Pico & Sour Cream 24.99

VOLCANO SHRIMP
Fried Shrimp Tossed in Our Spicy Volcano Sauce over Cilantro Slaw on Flour Tortillas with Mixed Cheeses Served with Pico & Sour Cream 18.99

MAHI-MAHI, SHRIMP OR CHICKEN
Served Grilled or Blackened over Cilantro Slaw on Flour Tortillas with Mixed Cheeses, Pico & Sour Cream 18.99

QUESADILLAS

Served with Black Beans and Rice and a Side of Pico, Guacamole and Sour Cream

SEAFOOD QUESADILLA
Grouper, Lump Crab and Shrimp Sautéed with Red and Green Peppers, Onions and Mixed Cheeses 19.99

CHURRASCO STEAK QUESADILLA
Grilled and Sliced with Red and Green Peppers, Onions and Mixed Cheeses Drizzled with Chimichurri Sauce 24.99

CHICKEN QUESADILLA
Grilled Chicken Sautéed with Mushrooms, Red and Green Peppers, Onions and Mixed Cheeses 18.99

VEGGIE QUESADILLA
Mozzarella, Portobello Mushroom, Spinach, Roasted Peppers and Onions Drizzled with Balsamic Reduction Sauce 17.99

SANDWICHES & SUCH

Served with Twisted Fries and Cilantro Slaw

Add Cheese: American, Cheddar, Provolone, Smoked Gouda, Swiss or Pepper Jack .99 each
Add Extra Toppings: Bacon, Avocado, Sautéed Onions or Mushrooms 1.99 each

MAINE LOBSTER ROLL
Maine Lobster Meat Served Chilled, Tossed in Mayo and Fresh Herbs, or Served Warm with Fresh Herbs and Drawn Butter, on a Grilled Soft Bun 32.99

MAHI-MAHI SANDWICH
Grilled or Blackened, Lettuce, Tomato, and Onion on a Potato Roll 20.99

MAHI CUBAN PANINI
Grilled Mahi and Ham Sautéed in Mojo Sauce Topped with Swiss Cheese, Dill Pickles and Yellow Mustard Layered on a Sub Roll Grilled and Pressed Thin 19.99

TWISTED GROUPER SUB
Fried Grouper Topped with Swiss Cheese and Calypso Sauce Served over Cilantro Slaw on a Sub Roll 21.99

TURKEY TWIST
All-Natural Turkey Topped with Smoked Gouda, Avocado, Bacon, Lettuce and Tomato on Swirled Rye with Calypso Sauce 18.99

CHICKEN CAESAR WRAP
Grilled or Blackened Chicken, Romaine Lettuce and Romano Cheese Tossed in Our Caesar Dressing Wrapped in a Soft Tortilla 16.99

GRILLED CHICKEN SANDWICH
Grilled All-Natural Chicken with Lettuce, Tomato, and Onion on a Potato Roll 15.99

BUFFALO CHICKEN SANDWICH
Fried All-Natural Chicken Tossed in Mild Buffalo Sauce, Topped with Blue Cheese Crumbles, Lettuce, Tomato, and Onion on a Potato Roll 16.99


ANGUS BURGER

ANGUS BURGER
Half-Pound Angus Beef with Lettuce, Tomato, and Onion on a Potato Roll 17.99

ALOHA BURGER
Seasoned Patty Topped with Provolone Cheese, Bacon, Sautéed Onions and Fresh Grilled Pineapple Drizzled with Poke Sauce on a Potato Roll 19.99

MEATBALL PARMIGIANA SUB
All-Beef Meatballs Topped with Our House-made Marinara Sauce and Melted Mozzarella Cheese on a Sub Roll 18.99


MAINE LOBSTER ROLL

SEA ENTRÉES



Served with Red Bliss Potatoes and Veggies
Side Substitutions 1.99 Each

TODAY'S SPECIAL CATCH
Prepared Grilled, Blackened or Fried with Your Choice of Sauce: White Wine Lemon Butter, Piccata or Tropical Salsa MP
Make it Twisted Oscar Style Add 9.99

SEARED TUNA
Sushi Grade Tuna Steak with Sesame Seeds over a Bed of Rice Noodles and Vegetables Drizzled with Cool Wasabi Cucumber Sauce 38.99

MAHI-MAHI
Blackened or Grilled 30.99

MAHI FRANCESE
Egg Battered Mahi-Mahi Sautéed in White Wine Lemon Butter Sauce 32.99

GROUPER PICCATA
Sautéed Grouper, Roasted Peppers and Capers in White Wine Lemon Butter Sauce 34.99

GROUPER OSCAR
Sautéed Grouper Topped with Asparagus, Lump Crab and White Wine Lemon Butter Sauce 42.99

SALMON
Blackened or Grilled 32.99
Make it Twisted Oscar Style Add 9.99

CRAB CAKES
Two Pan Seared Fresh Crab Cakes Drizzled with White Wine Lemon Butter Sauce Served with Red Bliss Potatoes and Grilled Asparagus 38.99



MAHI-MAHI



HOOK & COOK
You Catch It, You Clean It, We Cook It! Ask Server for Details
Served with Red Bliss Potatoes and Veggies 17.99 Per Person

LAND ENTRÉES

Served with Red Bliss Potatoes and Veggies
Side Substitutions 1.99 Each

CHICKEN FRANCESE
Egg Battered Boneless Breast Sautéed in White Wine Lemon Butter Sauce 27.99

HAWAIIAN CHICKEN
Grilled Chicken Marinated in Huli Huli Sauce with Grilled Pineapple and Scallions 27.99

CHURRASCO STEAK
8 oz Grilled and Sliced with Sautéed Red and Green Peppers and Onions Drizzled with Chimichurri Sauce Topped with Thin Fried Onions 38.99

FILET
8 oz USDA Choice Hand-Cut Filet Seasoned and Grilled to Your Liking 49.99
Make it Twisted Oscar Style Add 9.99

SURF AND TURF
8 oz USDA Choice Hand-Cut Filet & Lobster Tail MP





ZUPPA DI PESCE

PASTA ENTRÉES

SHRIMP AND SCALLOP ALFREDO Shrimp, Scallops, Fresh Spinach and Tomatoes in a Creamy Alfredo Sauce Tossed with Linguine 32.99

LINGUINE CLAM SAUCE
Whole Baby Clams in White Wine Lemon Butter Sauce Served over Linguine 27.99

SHRIMP SCAMPI
Sautéed Jumbo Shrimp and Fresh Garlic Tossed with Linguine in White Wine Lemon Butter Sauce 28.99

ZUPPA DI PESCE
Lobster Tail, Shrimp, Scallops, Calamari, Clams, Mussels and Linguine Tossed in Marinara Sauce 48.99

BLACKENED CHICKEN ALFREDO
Blackened All-Natural Chicken Breast, Fresh Spinach and Tomatoes in Creamy Alfredo Sauce Tossed with Linguine 26.99

CHURRASCO ALFREDO
Fresh Spinach and Tomatoes in Creamy Alfredo Sauce Tossed with Linguine Topped with 8 oz Grilled Churrasco and Thin Fried Onions 38.99

SIDES

All Sides 5.99 Each

Dinner Salad
Fusilli or Linguine Pasta
Twisted Fries
Sweet Potato Fries
Onion Rings
Red Bliss Potatoes
Black Beans and Rice
Mixed Veggies
Asparagus
Cilantro Slaw
Fresh Fruit
Fresh Grilled Pineapple

PIZZA

Brick Oven Thin Crust New York Style Pizza Made to Order from Our House-made Dough
*May Not Be Served at the Same Time as Other Food.

CHEESE PIZZA

12" Cheese Pizza 14.99

16" Cheese Pizza 18.99

Toppings: 12" 1.99 Each • 16" 2.49 Each

Pepperoni, Sausage, Meatballs, Bacon, Ham, Chicken, Fresh Mushrooms, Peppers, Anchovies, Fresh Tomatoes, Onions, Fresh Basil, Pineapple, Olives, Extra Cheese

SPECIALTY PIZZA

TWISTED PIE
Your Choice of 5 Toppings: Pepperoni, Sausage, Meatballs, Bacon, Ham, Chicken, Fresh Mushrooms, Peppers, Anchovies, Fresh Tomatoes, Onions, Fresh Basil, Pineapple, Olives, Extra Cheese 12" 23.99 • 16" 28.99

MARGHERITA
Light Sauce, Buffalo Mozzarella, Tomatoes, Fresh Basil and Romano Cheese 12" 19.99 • 16" 24.99

BIANCA (WHITE PIZZA)
Ricotta, Mozzarella, Romano and Parsley
12" 20.99 • 16" 25.99

CHICKEN PARMIGIANA
Breaded Chicken, Marinara, Mozzarella, Romano and Parsley 12" 23.99 • 16" 28.99

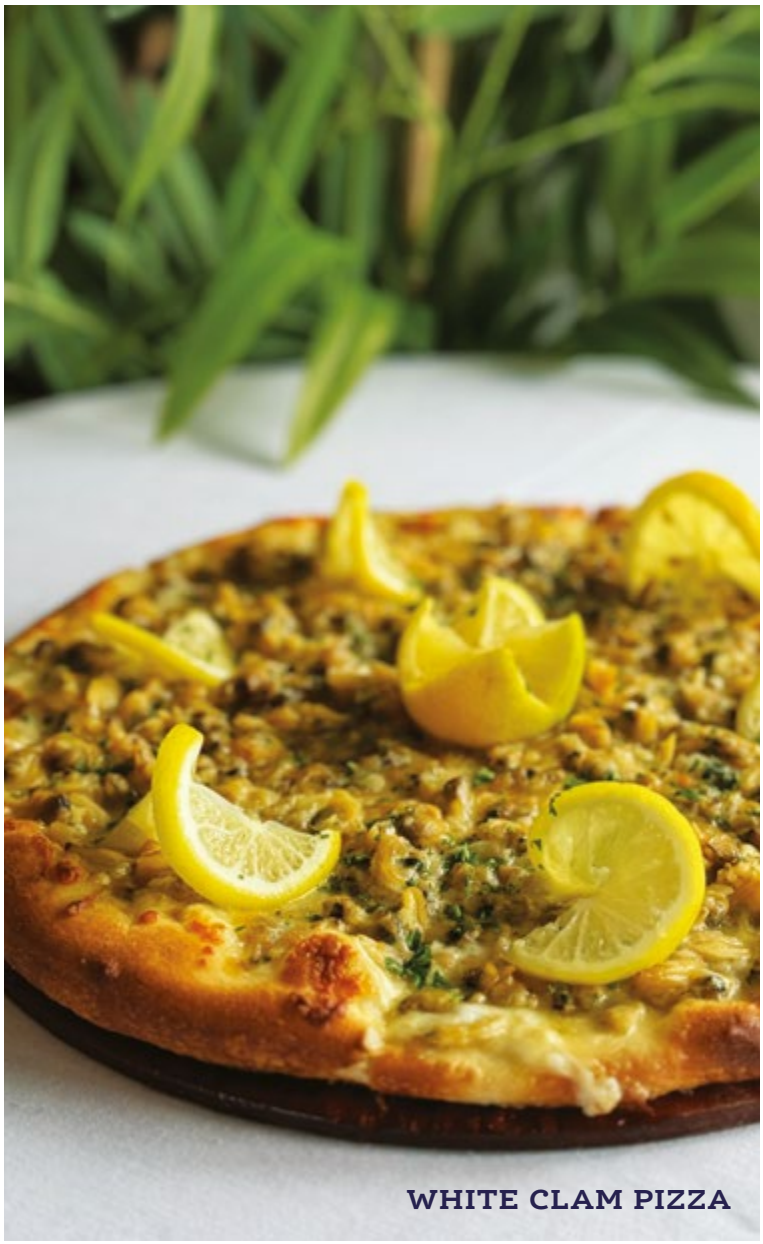
BUFFALO CHICKEN
Crispy Chicken Tossed in Mild Buffalo Sauce and Pizza Sauce Topped with Mozzarella and Gorgonzola Cheese 12" 23.99 • 16" 28.99

HAWAIIAN
Mozzarella, Ham, Bacon and Pineapple
12" 21.99 • 16" 26.99

WHITE CLAM
Chopped Baby Clams Sautéed in a Garlic White Wine Sauce Topped with Light Mozzarella Cheese
12" 25.99 • 16" 30.99

MEAT LOVER
Pepperoni, Sausage, Meatballs, Bacon, Ham, Mozzarella 12" 23.99 • 16" 28.99

VEGGIE DELIGHT
Mozzarella, Portobello Mushrooms, Spinach, Roasted Peppers and Onions Drizzled with Balsamic Glaze 12" 19.99 • 16" 24.99
Cauliflower Pizza Crust - 10"
(only size available) 20.99



WHITE CLAM PIZZA

OTHER ITALIAN FAVORITES

Made to Order from Our House-made 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 Toppings Listed Above 2.49

CHEESE CALZONE
Ricotta, Mozzarella and Romano Cheese 16.99

STROMBOLI
Ham, Pepperoni, Salami, Mozzarella and Romano Cheese 19.99

MEATBALL & RICOTTA ROLL
All-Beef Meatballs with Ricotta Cheese and Fresh Basil 16.99

SUSHI APPS

See Consumer Advisory on Inside Front Cover.
*May Not Be Served at the Same Time as Other Food.
All Sushi Items are Based on Market Availability. Gluten-Free Soy Sauce Available Upon Request.

EDAMAME
Steamed and Topped with Sea Salt 8.99 with Roasted Garlic and Balsamic Glaze ADD 1.99

TAKO SUNOMONO SALAD
Sliced Octopus, Kani & Cucumber Mixed with Kimchi and Ponzu Sauce, Topped with Sesame Seeds and Masago 18.99

SEAWEED SALAD 6.99

KANI MIX
Chopped Kani, Masago, Sesame Seeds and Japanese Mayo 9.99

I LOVE TUNA!
3 pc Tuna Sashimi, 2 pc Tuna Sushi and a Tuna Roll 19.99

TUNA CRISPS
Seared Tuna on Crispy Wonton with Sesame Seaweed Drizzled with Mango Sauce 18.99

TUNA TATAKI
Sliced Seared Tuna, Seaweed, and Ponzu Sauce 21.99

KIMCHI TUNA BOWL
Fresh Tuna, Cucumber, Jalapeños Tossed in Kimchi Sauce and Sesame Seeds over Sushi Rice Topped with Sliced Avocado 23.99


TUNA CRISPS

SUSHI / SASHIMI

	Sushi (2 pc)	Sashimi (3 pc)
Premium Fresh Tuna	11.99	14.99
Fresh Tuna, Fresh Salmon, Smoked Salmon, Hamachi (Yellowtail), Kanpachi (Amberjack), Octopus, Shrimp, Unagi (Japanese BBQ Eel), Hotate (North Japan Scallop), Tamago (Sweet Egg Omelette)	10.99	13.99

CLASSIC SUSHI ROLLS

I/O = Inside-Out

CALIFORNIA
Real Lump Crab, Cucumber, Avocado, I/O with Masago and Sesame Seeds 14.99

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

JB ROLL
Smoked Salmon, Scallions and Cream Cheese I/O with Sesame Seeds 11.99

GOLDEN JB
Tempura Style Roll with Fresh Salmon, Scallions and Cream Cheese with Eel Sauce 13.99

SHRIMP TEMPURA
With Avocado, I/O Topped with Sesame Seeds Served with a Side of Eel Sauce 13.99

RAINBOW
Lump Crab, Cucumber, I/O Topped with Tuna, Salmon, Hamachi, Shrimp, Avocado and Sesame Seeds 18.99

VEGGIE
Avocado, Asparagus, Carrots, Cucumber and Takuan, Wrapped in Rice and Soy Paper with a Side of Ginger Sauce 12.99
Try it with Tuna or Salmon 18.99

I/O = Inside-Out

SPECIALTY SUSHI ROLLS

TWISTED TUNA
Spirulina Blue and White Rice, Fresh Tuna, Yamagobo, Cilantro, I/O Topped with Masago Served with Wasabi Cucumber Sauce 18.99

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

LOBSTER LOVER
Full Maine Lobster with the Lobster Tail Meat Tempura Made into a Roll with Cucumber, Asparagus I/O Topped with Lobster Salad, Masago, Sesame Seeds, Tempura Crunch and Scallions, then Extra Lobster Salad Stuffed in the Tail as Pictured Below 42.99

SPICY OCTOPUS
Crab, Avocado, Cucumber I/O Topped with Sliced Octopus, Kani, Jalapeños, Kimchi, Ponzu Sauce and Wasabi Tobiko 23.99

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

BLACK DRAGON
Fresh Tuna, Cucumber and Cream Cheese I/O Topped with Eel, Avocado, Masago and Sesame Seeds 20.99

SPICY DRAGON
Shrimp Tempura, Asparagus, I/O Topped with Spicy Tuna, Scallions, Masago, Sesame Seeds and Tempura Flakes 20.99

SALMON CRUNCH
Shrimp Tempura, Crab, Avocado I/O Topped with Fresh Salmon, Habanero Masago and Tempura Crunch Served with Eel Sauce 20.99

YUZU CITRUS SALMON
Kani, Cucumber, Avocado I/O Topped with Fresh Salmon, Yuzu Tobiko Drizzled with Ponzu Sauce 21.99

HOT LAVA ROLL
Shrimp Tempura, Avocado, Jalapeños I/O Topped with Baked White Fish and Lump Crab, Drizzled with Spicy Mayo, Eel Sauce, Habanero Masago and Sesame Seeds 22.99

SEXY YELLOWTAIL
Spicy Tuna, Cilantro, Yamagobo Topped with Hamachi, Avocado, Sliced Jalapeños and Wasabi Tobiko Served with Spicy Sauce 22.99

CRUNCH
Shrimp Tempura, Crab, Avocado I/O Topped with Tempura Crunch Served with Eel Sauce 19.99


LOBSTER LOVER


SPICY OCTOPUS

SUSHI BOATS

SAILBOAT
Chef's Choice (Serves 2)
8 Pieces Sushi, 10 Pieces Sashimi and 2 Rolls
74.99

YACHT
Chef's Choice (Serves 3)
12 Pieces Sushi, 15 Pieces Sashimi and 3 Rolls
99.99

See Consumer Advisory on Inside Front Cover.

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! 11.99

SEA SALT CARAMEL CHEESECAKE
NY Cheesecake Swirled with Rich Caramel, Lightly Dusted with Sea Salt, Topped with a Thin Layer of Caramel 11.99



FIVE LAYER COCONUT DEVINE CAKE

FLORIDA SUNSHINE CAKE
100% Florida Orange Juice Fresh-Squeezed into Every Layer, Filled with Fresh Orange Mousse and Covered in Silky Buttercream Frosting 12.99

FIVE LAYER COCONUT DEVINE CAKE
Fresh Coconut and Real Coconut Milk in all Five Every Layers of this Exquisite Cake. Smooth and Rich Coconut Cream Pie Pudding Between Each Scratch Baked Coconut Cake Layer. Iced in Velvety Buttercream with Fresh Sweet Coconut Flakes 14.99

MEGA BITE MILKY WAY CAKE
Five Layer Deep Chocolate Cake with Layers Filled with Scratch Made Chocolate Fudge and Velvety Caramel Pudding Covered in More Rich Chocolaty Fudge and Creamy Caramel Ganache 14.99

PINEAPPLE BOWL
Jupiter's Own Annie's Tropical Italian Ice with Fresh Fruit in a Pineapple Bowl 12.99

TODAY'S DESSERT
Ask Server for Details



SEA SALT CARAMEL CHEESECAKE



THREE LAYER FLORIDA ORANGE SUNSHINE CAKE



FIVE LAYER MEGA BITE MILKY WAY CAKE

AFTER DINNER DRINKS

GUINNESS FLOAT
Draft Guinness, Vanilla Ice Cream, and Baileys 15

SALTED CARAMEL ESPRESSO MARTINI
Absolut Vanilla Vodka, Kahlúa, Baileys, Owen's Espresso, and Salted Caramel Rim 15

JAMAICAN COFFEE
Grand Marnier, Kahlúa and Fresh-Brewed Coffee Topped with Whipped Cream 9

IRISH COFFEE
Jameson Irish Whiskey, Baileys, and Fresh Coffee 12

DESSERT WINE
Caposaldo Moscato, Italy 10 Glass 36 Bottle
Relax Riesling, Germany 11 Glass 40 Bottle
Sandeman Porto Fine Tawny Port, Portugal (375 ml) Bottle 12

CORDIALS
Grand Marnier 14 | Baileys Irish Cream 12
Sambuca 12 | Munyon's Paw-Paw 15

COGNAC & BRANDY
Martell VS 14 | Hennessy VS 16

BOURBON & WHISKEY
Jefferson's Bourbon 16 | Woodford Reserve 14

SCOTCH
Macallan 12 Year 20 | Glenlivet 12 Year 17

RUM
Ron Zacapa 23 Year 28 | Bacardi Gran Reserva 10 Year 16

TEQUILA
Don Julio 1942 38 | Clase Azul Reposado 36

SUPREME COFFEE

TWININGS HOT TEAS

GREEN TEAS

ITALIAN CAPPUCCINO AND ESPRESSO

LET US HELP YOU PLAN AN AMAZING EVENT!



The Twisted Tuna boasts an upstairs dining area and bar that are perfectly suited for private functions.

Weddings, receptions, birthdays, bar/bat mitzvahs, corporate events, and much more. Along with a full bar upstairs, there is elevator access, a dance floor, and two outdoor balconies. We can accommodate events of up to 100 guests.









SCAN TO START PLANNING YOUR NEXT EVENT.

Follow us on

TheTwistedTuna.com

561.406.2188 · 353 S. US Hwy 1, Jupiter, FL 33477

Merchandise also available

CERTIFICATE of EXCELLENCE tripadvisor

OpenTable winner Diners' Choice