

Starters

Soups & Chowders

Lobster Bisque

Cup 5.25 Bowl 6.49

Try our treasure of the sea!

Chilled Appetizers

Raw Oysters

Freshly shucked & served
with cocktail sauce, horseradish
and crackers.

half dozen 11.99 • dozen 17.49

Smoked Fish Spread

Served with flat bread crackers.

Nice to share. 9.29

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. 8.49

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
vinegarette and your choice of...

Sliced Tuna Sashimi...14.99

Blackened Salmon...13.99

Caesar

Romaine lettuce, creamy Caesar dressing,
asiago cheese, and garlic croutons.

Choice of Chicken, Shrimp

Salmon or Calamari 12.49

Shrimp Salad

Fresh salad greens topped with our
homemade shrimp salad, cottage cheese,
cole slaw, fresh fruit and vegetables. 12.49

Sandwiches and Burgers



Grouper Sandwich

(always FRESH - never frozen!) Your choice
of blackened, fried, grilled or broiled. 15.49

Pasadena Grilled Chicken

Tender chargrilled chicken breast topped with
BBQ sauce, bacon and Swiss cheese 10.99



Our Signature Clam Chowder

Cup 4.75 Bowl 5.99

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."

1st
Place



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



Dynamite Shrimp

Fried shrimp tossed in a creamy,
sweet and spicy Thai sauce. 9.49

Oysters Rockefeller

Our own special recipe. May be
the best you've ever had. 12.49

Calamari

Thinly sliced tender calamari, lightly breaded
and fried golden brown. Served with sides of
savory marinara and Thai chili sauce. 8.49

Onion Rings

A full pound! Hand breaded
and fried golden brown. 6.49



P.E.I. Mussels

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

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...13.99

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...12.49

Broiled Shrimp...12.49

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. 8.49

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. 14.49

Our Signature Dish

Onion Crusted Salmon

An Atlantic salmon fillet baked with our unique crisp onion topping, served over rice pilaf. 16.49

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. 16.49

Classic Combinations

Diamond Jim Flounder

Broiled flounder topped with tender bay shrimp, our famous Rockefeller blend, and Hollandaise. 15.99

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. 17.49



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! 18.49

The San Francisco

Fresh grouper, jumbo shrimp and fresh scallops baked in garlic butter and Italian bread crumbs with sauteed mushrooms. 21.49

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. 15.49

Filet Mignon

The most tender, hand cut 8 oz. tenderloin. Lightly seasoned and chargrilled to your liking. 24.99

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

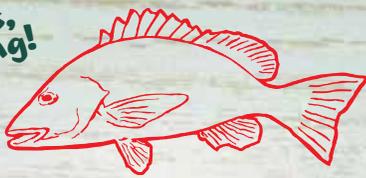
Tossed Salad
Caesar Salad
Coleslaw



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. 18.99

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. 14.49

*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. 20.49

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 15.49
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. 17.99



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. 25.49

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 15.49

Half Pound Snow Crab 9.99

Four Fried Shrimp 4.99