



## STARTERS

### Fried Green Tomatoes \$14

Panko-fried green tomatoes, goat cheese, pickled red onions, datil pepper jelly, G-funk sauce & fresh herbs

### Beet Home Fries \$9

Deep-fried roasted beets, fresh herbs, togarashi & Funk sauce

**Add:** Goat cheese +\$3

### Buffalo Shrimp \$15

Fried, wild-caught shrimp tossed in Buffalo sauce on a bed of cabbage & buttermilk ranch topped with sesame seeds

### Funky Nugz \$16

Loaded crispy Brussels sprouts topped with applewood smoked bacon, goat cheese, datil pepper jelly, G-Funk sauce, scallions & fresh herbs

### Crispy Brussels \$9

Deep-fried brussels sprouts served with G-Funk Sauce

### Fried Pickles \$11

Crispy pickles served with housemade buttermilk Ranch

### Wings (8) \$13

Jumbo chicken wings tossed in Buffalo or Peruvian sauce with a side of housemade buttermilk Ranch or Blue Cheese dressing

### Ahi Tuna Nachos \*Raw\* M/P

Premium grade marinated yellowfin tuna, crispy wontons, avocado, pickled red onions, fresh jalapeños, scallions, datil pepper jelly, G-Funk sauce & sesame seeds

## HANDHELDS

Handhelds come with choice of pasta salad, seasoned, **OR** cajun fries

**Add:** Applewood Smoked Bacon \$3 \* House-made Datil Pepper Jelly \$1 \* Sliced Avocado \$3 \* Fried Egg \$2.50 \* Goat Cheese \$3, Burger Patty \$7 \* Panko-Fried Shrimp \$6 \* Provolone Cheese \$1.50

### O.G. Burger \$18

8oz brisket/short rib/chuck blend burger patty, caramelized, onions, white American cheese, arugula & Funk sauce on a local brioche bun

### The Freddy \$23

8oz brisket/short rib/chuck blend patty, provolone, goat cheese, applewood smoked bacon, sliced avocado, house-made datil pepper jelly, Funk sauce on local sourdough

### Veggie Burger \$17

Sweet potato/quinoa/black bean patty, sliced avocado, goat cheese, housemade pickles, G-Funk sauce on a local brioche bun \*\*Vegan style available

### Fresh Catch Sandwich M/P

Blackened or fried catch, arugula, Gochujang slaw, pickled red onions, G-funk sauce on local brioche bun  
**Add:** Sliced Avocado \$3

### O.G. Grilled Cheese \$15

Provolone cheese, applewood smoked bacon, sliced avocado, house-made datil pepper jelly on local sourdough

**Add:** Fried Shrimp \$6, Fried Egg \$2.50, Goat Cheese \$3

### Pulled Pork Sandwich \$16

Braised pork shoulder, housemade pickles, gochujang slaw, pepper jelly mustard on local brioche bun

### Coastal Tacos

Cabbage, pineapple/cucumber pico, pickled red onions, G-Funk sauce, topped with sesame seeds

**Add:** Avocado \$3, Goat Cheese \$3

### Choose your protein:

Blackened **or** Fried Fresh Catch. **MP**  
Blackened **or** Fried Wild-Caught Shrimp **18**

### Parmesan-Crusted Tacos \$18

### Choose your protein:

Grilled Chicken **or** Braised Pork Shoulder  
Caramelized onions, provolone, parmesan-crusted flour tortillas

### O.G. Shrimp Sliders (3) 17

Panko-fried wild caught shrimp, Gochujang slaw, applewood smoked bacon, sliced avocado & funk sauce on Hawaiian Sweet Rolls

**Add:** Goat Cheese \$3, House-made Datil Pepper Jelly \$1

### Lump Crab Grilled Cheese \$19

Provolone, goat cheese, lump blue crab, caramelized onions, Funk sauce, datil pepper jelly on local sourdough

### Doobie Wrap

Jasmine rice, cabbage, avocado, pineapple/cucumber pico, pickled red onions, G- Funk sauce wrapped in a flour tortilla

**Add:** Goat Cheese \$3

### Choose your protein:

Blackened or Fried Fresh Catch **MP**  
Blackened or Fried Wild Caught Shrimp **19**  
Sweet Potato/Black Bean/Quinoa Fritters **17**  
Grilled Chicken **17**  
Braised Pork Shoulder **17**

We proudly use eco-friendly packaging products and goods sourced from local businesses

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code

**\*\*\* PLEASE INFORM US OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS**

### Good Vibes. Fresh Food

Our small kitchen serves up scratch-made food, fresh seafood, and housemade sauces with a whole lot of funk. When we're busy, things may take a little longer—but that's because we're making real food, not fast food.

Thanks for chillin' with us and supporting local.

## Plates & Bowls

### O.G. Sticky Rice Bowl GF

Jasmine rice, cabbage, avocado, pineapple/cucumber pico, pickled red onions, house-made datil pepper jelly, Funk sauce, sesame seeds

#### Choose your protein:

Blackened or Fried Fresh Catch MP

Blackened or Fried Wild Caught Shrimp \$20

Sweet Potato/Black Bean/Quinoa Fritters \$18

Grilled Chicken \$18

Braised Pork Shoulder \$18

### The Goods Bowl

Cavatappi pasta salad, arugula, goat cheese, pickled red onions, heirloom tomatoes, sliced avocado, house-made datil pepper jelly, G-funk sauce & fresh herbs

#### Choose your protein:

Blackened or Fried Fresh Catch MP

Blackened or Fried Wild Caught Shrimp \$20

Sweet Potato/Black Bean/Quinoa Fritters \$18

Grilled Chicken \$18

Braised Pork Shoulder \$18

### Ahi Tuna Poke Bowl \*\*RAW\*\* MP

Premium grade (raw) marinated Ahi Tuna, jasmine rice, avocado, seaweed salad, house-made datil pepper jelly, G-Funk sauce, sesame seeds

### Funkadelic Fried Shrimp \$22

Fried, wild-caught shrimp with seasoned fries, pasta salad, Funk sauce & house-made datil pepper jelly

## Salads

### Roasted Beet & Goat Cheese Salad \$14

Arugula, cabbage, roasted red beets, goat cheese, candied pecans, sliced green apples, baby heirloom tomatoes, pickled red onions served with white balsamic vinaigrette & fresh herbs

#### Add Protein:

Blackened or Fried Fresh Catch MP

Blackened or Fried Wild Caught Shrimp \$9

Sweet Potato/Black Bean/Quinoa Fritters \$7

Grilled Chicken \$7

Braised Pork Shoulder \$7

### Wedge Salad \$14

Crisp wedge of iceberg lettuce, applewood-smoked bacon, bleu cheese crumbles, baby heirloom tomatoes, pickled red onions, housemade bleu cheese dressing, brown butter crunchies, & fresh herbs

#### Add Protein:

Blackened or Fried Fresh Catch MP

Blackened or Fried Wild Caught Shrimp \$9

Sweet Potato/Black Bean/Quinoa Fritters \$7

Grilled Chicken \$7

Braised Pork Shoulder \$7

## BEVERAGES

### Fountain Drinks \$3.5

Coke \* Diet Coke \* Coke Zero \* Fanta \*

Powerade \* Sprite \* Lemonade \* Pibb

12oz Coconut Water \$5.5

16oz Black Cat Kombucha \$6

Sweet & Unsweet Tea \$3.5

Peach Yerba Mate \$6

19.2oz Liquid Death Mountain Water

Sparkling \$3.50 \* Still \$4

## DESSERTS

Made fresh by: Crème de la Cocoa

Peanut Butter Pie \$8

Florida Native Pie \$8

## LARGE SIDES

### Cajun or Seasoned Fries \$7

Served with housemade buttermilk ranch

### Cavatappi Pasta Salad \$6

## HOUSEMADE SAUCES

### Elevate every bite \$1

Funk Sauce (Roasted Poblano Cream)

G-Funk Sauce (Gochujang Sauce)

Buttermilk Ranch

Datil Pepper Jelly

Blue Cheese Dressing

Sweet Chili Ketchup

Pepper Jelly Mustard

## Little Funks

...Our friends 12 & under

### Served with fries

Cheese Burger Sliders (2) \$10

Grilled Cheese \$10

Fried Shrimp \$10

Chicken Fingers \$10

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WE  
CATER

www.FunkadelicFood.com



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