



FRIED FAVORITES

All Fried Favorites served with Fries & Coleslaw

TEASERS

CRAB CAKES

Topped with our signature mustard sauce 10.49

FRIED CALAMARI

Lightly dusted, flash fried & served with sweet Thai chili sauce 9.49

SIGNATURE SHRIMP

Seasoned steamed shrimp, chilled & served with Golden Rule's famous homemade mustard sauce 11.99

BUFFALO SHRIMP

Lightly fried shrimp hand tossed in our homemade mild buffalo sauce. Served with our homemade ranch dipping sauce 12.99

SOUP OF THE DAY 7.79

TUNA WONTONS*

Sashimi grade yellowfin tuna piled on fried wontons and drizzled with our homemade ponzu & spicy mayo, topped with seaweed salad 12.89

CHICKEN QUESADILLA

Stuffed with chicken & cheese, served with our homemade pico de gallo and sour cream 10.49

SEARED SEA SCALLOPS

Tender sea scallops seared and served on top of fresh tomato slices & topped with garlic butter SEASONAL PRICE

CONCH FRITTERS

Served with Golden Rule's famous homemade mustard sauce 11.29

CONCH CEVICHE*

Freshly diced conch with diced onions, bell peppers, cucumbers, tomatoes, celery, and key lime juices, served with tortilla chips 9.49

SMOKED FISH DIP

Served with sliced jalapenos, banana peppers, capers, fresh tortilla chips & roasted corn pico de gallo 9.99

OYSTERS ON THE 1/2 SHELL*

Fresh shucked 1/2 dozen Gulf oysters, served with crackers, homemade cocktail sauce & lime SEASONAL PRICE

CARIBBEAN FRIED CONCH

Lightly breaded cracked conch fried to perfection and served with our homemade cocktail sauce 14.79

FRIED SHRIMP

Hand breaded shrimp, lightly fried & served with cocktail sauce 13.29

CHICKEN TENDERS

Hand breaded chicken tenders served with your choice of sauce 10.99

COCONUT SHRIMP

Succulent shrimp dipped in a coconut batter, lightly fried & served with a tropical dipping sauce 13.49

FRIED FISH

Delicately hand battered and fried, served with tartar sauce choice of Cobia 11.29 Snapper 16.99 Mahi 13.99

FRIED OYSTER

Freshly shucked Gulf oysters, lightly dusted & fried, served with our homemade cocktail sauce 13.99

CAPTAIN JEFF'S SAMPLER

Can't decide, get your favorites fried 2 Conch fritters, 2 fried shrimp, 2 coconut shrimp & fried fish 22.29

SANDWICHES

Sandwiches are served with fries and can be made as a wrap. Add cheese to any sandwich. American, Swiss, Cheddar & Provolone add 1.29

FISH SANDWICH

Golden fried or blackened cobia with crisp romaine, tomato, onion & tartar sauce on a brioche bun 13.99 Mahi 15.99

GROUPE SANDWICH

Blackened, grilled or fried grouper with lettuce, tomato, onion, spicy tartar & your choice of cheese on a brioche bun 18.99

SHRIMP & OYSTER PO BOY

Golden fried shrimp & oysters on a hoagie roll stuffed with sweet potato fries, lettuce, tomatoes & tartar sauce 13.99

LOBSTER BLT

Steamed lobster, topped with apple wood smoked bacon, lettuce, sliced tomato and spicy mayo on a toasted rosemary focaccia roll, served with sweet potato fries 23.79

MR. B'S BURGER

Our special blended beef burger cooked to your desire, with your choice of cheese, lettuce, tomato, onion and mayo, served on a brioche bun 12.39

REUBEN

Grilled or blackened cobia smothered with sauerkraut, Swiss cheese, & homemade thousand island dressing, served on toasted seeded rye bread 14.99 Mahi 16.99

CHICKEN AVOCADO CLUB

Blackened or grilled chicken breast, topped with bacon, avocado, lettuce, tomato & mayo on homestyle white toast 13.49

LOBSTER ROLL

A classic North-East favorite prepared with Maine Lobster on a New England Style roll, served with sweet potato fries 18.99

LOBSTER GRILLED CHEESE

Your classic grilled cheese with a twist... stuffed with goat cheese & Florida Lobster meat, served in a pool of lobster bisque 17.99

PLANT BASED BURGER

A Beyond Meat burger cooked to your desire, topped with avocado, lettuce, tomato and onion served on a brioche bun 13.49

COURTNEY'S MESS

Golden fried snapper smothered with American cheese, caramelized onions, tartar sauce, lettuce & sliced tomatoes served on home style white toast 18.99



CRAZY CRUSTACEANS

All items served A la Carte and can be ordered in one of the following styles

DRY-Deliciously steamed and served with drawn butter

DUSTED-Steamed with old bay and served with drawn butter

DRENCHED-Steamed and drenched with our homemade garlic butter

Snow Crab - Local Blue Crab - Dungeness - King Crab - Maine Lobster

SEASONAL PRICE

ENTREES

SHRIMP & SCALLOP SCAMPI

Fettuccine pasta tossed with shrimp, bay scallops and our scampi sauce, served with garlic toast 17.29

CRAB STUFFED LOBSTER

A butterflied Florida lobster tail stuffed with blue crab meat, mozzarella cheese and lobster bisque. Served with sauteed spinach & garlic mashed potatoes 29.99

LEMON BUTTER SNAPPER

A snapper fillet sauteed on a sizzling skillet, drizzled with a lemon butter sauce, & topped with capers, served with steamed vegetables & sweet potato mash 23.29

FISH TACOS

3 flour tortillas stuffed with blackened cobia, cheddar jack cheese and cabbage slaw, drizzled with spicy mayo 14.49

SHRIMP TACOS

3 flour tortillas stuffed with grilled shrimp, topped with goat cheese, spring mix & roasted corn pico de gallo, spicy mayo & champagne vinaigrette 14.99

BLACKENED ALFREDO

Fettuccine pasta tossed in fresh alfredo sauce and drizzled with balsamic glaze, served with garlic toast and topped with your choice of blackened cobia, shrimp, chicken or salmon 16.49

BLACKENED SALMON

Fresh blackened salmon served with garlic mashed potatoes and steamed vegetables 16.99

HONEY SRIRACHA

GLAZED SALMON

Grilled salmon seasoned and glazed with our honey sriracha glaze, served with a side salad & asparagus 17.99

WHOLE FRIED SNAPPER

Whole fresh snapper golden fried, served on a bed of garlic mashed potatoes with a side of steamed vegetables SEASONAL PRICE

SOUTHERN FRIED SNAPPER

A local favorite...A fried snapper fillet served with fried okra, collard greens & grits 21.49

FISH N' GRITS

A hand breaded mahi fillet fried and served over our homemade grits with a side of fried okra 15.99

SHRIMP N' GRITS

Deliciously creamy grits topped with blackened shrimp, bacon & mushrooms 13.99

CILANTRO CHICKEN

A char-broiled chicken breast, drizzled with a homemade cilantro aioli, served with red beans & rice topped with our homemade pico de gallo 13.99

FIESTA SHRIMP

Grilled shrimp served over a bed of rice, drizzled with our homemade cilantro aioli and topped with our pico de gallo 14.29

BABY BACK RIBS

Slow roasted, seasoned with a homemade brown sugar dry rub then brushed with our in house smokey BBQ sauce, served with fries & coleslaw Half rack 15.99

TUNA OR SALMON POKE BOWL

Sashimi grade tuna or salmon served over a bed of coconut rice and topped with diced cucumbers, seaweed salad, avocado, spicy mayo, sriracha & tuxedo sesame seeds. 15.99

MANGO MAHI

Delicious mahi blackened and topped with our homemade mango glaze served over a bed of coconut rice 14.99

STONE CRABS (IN SEASON)

Fresh Florida stone crab claws, served with Golden Rule's famous homemade mustard sauce and coleslaw SEASONAL PRICE





SIDES

SALADS

SIDE HOUSE SALAD 3.99

STEAMED BROCCOLI 3.49

GRILLED ASPARAGUS 3.49

SAUTEED SPINACH & SHIITAKE MUSHROOMS 3.49

COLLARD GREENS 3.49

FRIED OKRA 3.29

FRIES 2.99

SWEET POTATO FRIES 3.29

SWEET MASHED POTATOES 2.99

GARLIC MASHED POTATOES 2.99

LOADED MASHED POTATOES 4.99

COLESLAW 2.29

COCONUT RICE 2.29

RED BEANS 2.29

GRITS 2.99

MEDITERRANEAN SALAD

Chopped romaine hearts with tomatoes, red onions, kalamata olives, cucumber, red pepper, pepperoncini & feta cheese, served with a feta Greek vinaigrette 10.79

DRUNKEN SAILOR SALAD

Mixed greens, tomatoes & cucumbers topped with drunken cranberries, candied walnuts & goat cheese, served with a champagne vinaigrette 12.79

CAESAR SALAD

Chopped romaine hearts, croutons & parmesan cheese served with a creamy Caesar dressing 10.29

HOUSE SALAD

Chopped romaine, red onion, grape tomatoes, and croutons with your choice of dressing 10.29

ASK YOUR SERVER ABOUT HOW TO TOP OFF YOUR SALAD WITH ONE OF THESE PROTEINS:

Salmon Shrimp
Mahi Yellowfin Tuna Chicken

DRESSINGS

Champagne vinaigrette, Balsamic vinaigrette, 1000 Island, Ranch, Greek feta vinaigrette, Honey Mustard, Caesar & Blue Cheese

18% gratuity is added to parties of 6 or larger

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Wine List

Tizizno, Pinot Grigio, *Fruili, Italy*

An easy drinking white showing juicy flavors of candied apricot, apple and green melon. A wonderful day wine

7.00 23.00

Campanile, Pinot Grigio, *Italy*

A light straw-yellow color with subtle fragrant floral notes filling the nose. The dry medium-bodied palate fills the mouth with nutty flavors of almond, a fresh acidity, and finishes long with a light and pleasant almond taste

7.00 23.00

Castello Del Poggio, Moscato, *Italy*

Intense and very inviting; sweet but not all boring; well balanced with an extremely refined fruitiness.

7.00 23.00

Starborough, Sauvignon Blanc, *New Zealand*

Shows a lot of fresh grapefruit character along with honeydew melon. A classic New Zealand Sauvignon Blanc. Extremely refined fruitiness

7.00 23.00

Matua, Sauvignon Blanc, *New Zealand*

Bright aromatic herbal notes and a complete array of aromas the style is famous for. The palate has vibrant citrus and pineapple flavors with great length and structure.

7.00 23.00

Sterling Vineyards, Sauvignon Blanc, *Napa Valley*

Brilliant, light gold color in the glass and offers bright aromas of stone fruit, pear, fresh grapefruit and lemon citrus. The inviting nose leads to a quenching palate with flavors of citrus and white peach. This is a classic and excellent expression of Napa Valley Sauvignon Blanc.

9.00 29.00

Chateau St. Jean, Chardonnay Culinary Collection, *California*

Aromas of butterscotch, pear and citrus; flavors of crisp white peach and fresh apples with a brilliant finish

7.00 23.00

Beringer Vineyards, Founders Estate Chardonnay

The perfect combination of pear, apple and ripe tropical fruit flavors, with a hint of toasted almond and a classically round mouthfeel. This Chardonnay perfectly complements grilled chicken or fish.

7.00 23.00

Stags' Leap Winery, Chardonnay, *Napa Valley*

An inviting bouquet expresses aromas of creamy lemon meringue, tropical pineapple, delicate elder flower and hints of raw almond nuttiness pique interest in this crisp Chardonnay. On the palate: a classic refreshing Chardonnay with tropical fruit vibrancy that transitions to lemon curd and meringue

13.00 43.00

Willamette Valley Vineyards, Willamette Valley Riesling, *Oregon*

This semi-sweet wine opens with luscious aromas of citrus, tropical and stone fruits. The mouthfeel is juicy with bright acidity that activates the palate and displays flavors of peach, pineapple, lychee, clove and honeycomb.

9.00 29.00

Chateau Minuty, Rose M de Minuty, *Cotes de Provence*

Juicy and forward, with light nectarine, white peach and rose water flavors bouncing off each other. Grenache, Cinsault and Syrah. It's what you expect from the best of the French Riviera. Pairs great with all fish and lighter meats. Will not disappoint!

10.00 31.00

Acacia, Pinot Noir, *Cameros*

Our Cameros Pinot Noir gracefully unfolds in layers of dark and red-fruit expression, reminiscent of Bing cherries, sun-ripened wild berries and juicy burgundy plum. Nuances of teaberry, rose petal, cinnamon and vanilla add complexity to the inviting nose and expansive palate.

13.00 43.00

Etude Wines, Pinot Noir, *Cameros*

The Cameros Estate Pinot Noir exhibits intriguing and complex aromas and flavors of dark cherry, pomegranate, raspberry, plum, comes through on the palate, followed by a lush mouthfeel and silky tannins. Elegant, rich but light-hearted, with juicy acidity, balance and a memorable finish.

15.00 47.00

Beringer Founders' Estate Culinary Collection, Merlot, *California*

Lush flavors of blueberry, blackberry and plum complemented by dark chocolate and spice. Its well-balanced, soft tannins make this wine a perfect accompaniment to a variety of foods.

7.00 23.00

Beringer Vineyards, Cabernet Sauvignon

Founders Estate, California

Ripe plum, wild berry and logan berry are firm and plump full bodied, gaining depth and complexity on finish.

7.00 23.00

Louis Martini, Cabernet Sauvignon, *Sonoma County*

A dense ruby purple color, followed by abundant aromas of black currant, cherries, & light oak.

9.00 34.00

Don Miguel Gascon, Malbec, *Argentina*

Bright forward fruit with creamy flavors of dark plum and berry. This wine has a wonderful finish.

7.00 23.00

19 crimes, The Warden, Red Blend *Australia*

Dense with bright purple hues, this wine is brooding with dark cherry, black-berry, boysenberry, chocolate, mocha, and lifted vanilla bean. The plush tannin structure provides persistence, balance and line to this rich and generous wine.

9.00 34.00

Stags' Leap Winery, Cabernet Sauvignon, *Napa Valley*

Blackberry liqueur, roasted coffee and spring flowers all jump from the glass of the powerful rich wine that is singular in style and character. The Napa Valley Cabernet Sauvignon opens with generous dark cherry, juicy plum, currant and cassis, while accents of black pepper and chocolate give it a classic feel. h.

68.00



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