~ Delectable Desserts~

Miss Edna provides the best desserts that are handmade with the finest ingredients I OVFI

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Key Lime Pie	\$6.95
Peanut Butter Pie	
Pumpkin Roll.	

~ Signature Drinks~

Must be 21 and up. Enjoy responsibly.

Calculta Bloody Mary
Made with gluten free Tito's Vodka and comes with a
skewer of olives, cheese, peppers, tomato, pickle,
pepperoni, salami, and a bia ol' shrimp!

Tito's Moscow Mule \$12.00

Tito's Vodka, fresh lime juice and Ginger Beer served in a copper mug. (There is a \$30 deposit for the Tito's copper mug. Refunded when returned.)

Texas Bourbon Mule Devil's River Bourbon is a small batch handcrafted bourbon from Texas. Go wild and try this original spin on a

classic mule! Bulldog ...

Take a dive into this blend of Tito's Vodka and sour mix that is shaken and pored over grenadine and black raspberry liqueur.

Sand In Your Shorts Toes in the water and you know what in the sand! Smirnoff Raspberry Vodka, peach schnapps, watermelon liqueur

mixed with cranberry juice and OJ! High Tide Mai Tai... Captain Morgan Spiced Rum, coconut rum, Amaretto,

pineapple, OJ, and a splash of grenadine. Add a floater of Myers's Rum for just \$1.50.

Paradise Bucket...

Sit back and relax with this big of bucket of tropical paradise! Pineapple, coconut, mango and banana rums with OJ, cranberry and pineapple juice.

Captain's Rum Runner This Rum Runner is full speed ahead! Captain Morgan's, Bacardí Silver, banana liqueur, blackberry brandy, pineapple, OJ, and a splash of grenadine!

.... \$12.00 First Mate Margarita..... Patrón Silver, Gran Gala, and sweet and sour mix with fresh orange and lime squeezed in.

Get Hooked Mojito Bacardí Limón, freshly muddled lime with mint and simple

syrup. Topped with a splash of soda! House Wines - Copper Ridge

Cabernet, Merlot, Pinot Grigio, Chardonnay and White Zinfandel

Premium Wines - Cupcake Riesling

Moscato, Pinot Noir, Chardonnay

Ask about our Homemade Sangria!

Add a floater to any drink \$4.00 Make it a double! \$6.00



Fresh Seafood, Right from the Boat to Your Plate!

Get ready to embark on a culinary adventure at Get Hooked Bar & Grill, now open in the heart of Downtown New Port Richey on the Cotee River.

As a local favorite, Get Hooked is renowned for its commitment to serving the freshest seafood on the Gulf of America. With our own fishing fleet and strong partnerships with local commercial fishing captains, we ensure that every dish is crafted with the finest, locally-sourced ingredients.

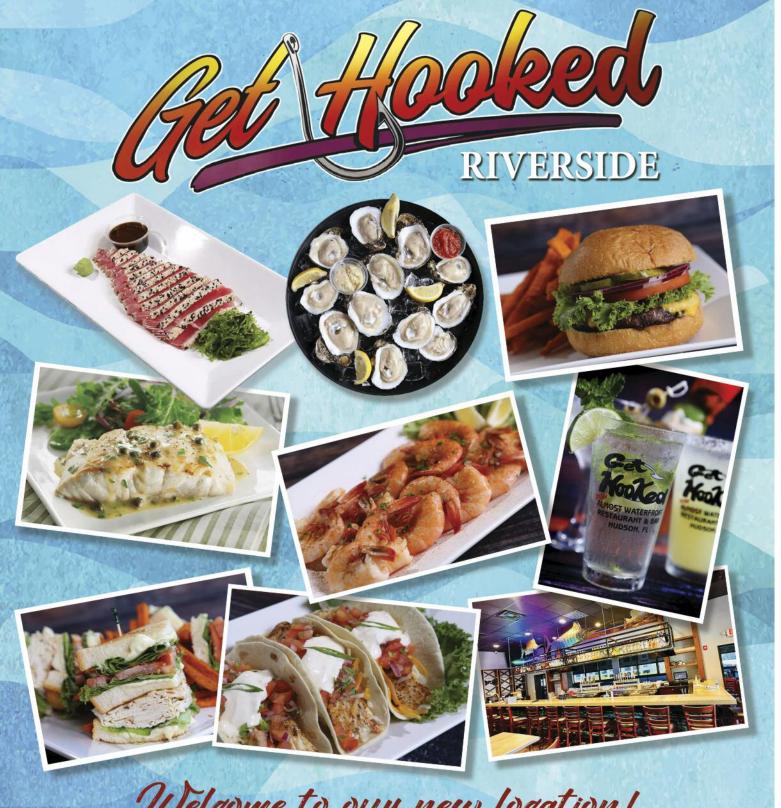
From succulent shrimp to delectable grouper, Get Hooked offers a diverse menu that caters to all seafood lovers. Whether you're craving a classic fish and chips or a gourmet seafood platter, our talented chefs will tantalize your taste buds with every bite.

So, the next time you're in Downtown New Port Richey, be sure to stop by Get Hooked Bar & Grill. Indulge in the freshest seafood, enjoy the lively atmosphere, and experience the true essence of coastal cuisine.

5546 Main Street **New Port Richey, Florida 34652** 727.862.8592 www.gethookedgrill.com







Welcome to our new location!

We look forward to becoming your favorite downtown destination on the Cotee River for the best and freshest seafood in town!

Make sure to check out our Weekly Specials Board!

And enjoy one of our specialties on the Signature Drink Menu while you're here!



~ Appetizers ~

Giant Pretzel	\$12.95
U-Peel Shrimp	\$Mrkt.
(1/2lb. or 1lb. Served Hot or Cold)	
Fresh Fish Spread	\$12.95
Steamed Clams (1dz.)	\$Mrkt.
Scallops (1/2lb.)	\$Mrkt.
Steamed Mussels (1lb.)	
Calamari (11b.)	\$15.95
Crab Legs (11b.)	
Seafood Stuffed Mushrooms	
Fried Chicken Wings	\$10.95
Smoked Chicken Wings	
Ahi Tuna*	
Fried Pickles	\$9.95
Crab Cakes	\$9.95
Loaded Sidewinder Fries	
Pub Steak	\$16.95
Fresh Mozzarella Planks	\$9.95
Buffalo Shrimp	\$11.95
Ceviche*	
Conch Fritters	\$15.95
Boom Boom Shrimp	\$14.95

~ Fried Baskets~

Clam Strips	\$Mrkt.
Grouper Basket	
Oyster Basket	\$Mrkt.
Scallop Basket	\$Mrkt.
Shrimp Basket	

~ Oysters~

Raw or Steamed	\$Mrkt.
Served with Cocktail and Horseradish	
Flavored or Sampler (4 of each)	\$Mrkt.
Popper: Cheese, Jalapeño, Bacon	
Rocky: Spinach, Parmesan Cheese, Bacor	, Lemon
Scampi: Garlic, Parmesan, Butter	

~ Boups ~

Our Almost Famous	
New England Clam Chowder	\$6/\$8
A Local Favorite!	
Lobster Bisque	\$6/\$8
Rich, creamy and smooth! The real deal!	

~ Galads~

Dressing Options: Ranch, Bleu Cheese, Homemade. Italian, Greek, Honey Mustard, Thousand Island, Caesar.

Oil and Vinegar.	
Upgrades: Chicken \$9 · Shrimp \$10 · Fish \$1	4.95
House Salad	\$5/\$10
Mixed Greens, Tomatoes, Lettuce, Olives	
Greek Salad	\$8/\$13
Mixed Greens, Tomatoes, Onions, Olives, and Feta Ch	ieese
with Greek Dressing	
Caesar Salad	\$5/\$10
Freshly Chopped Romaine, Croutons, Parmesan Cl	neese,
and Creamy Caesar Dressing	
Fried Chicken Salad	\$15.95
Enjoy this Southern take on our House Salad with C	rispy

~ Side Orders ~

Fried Chicken and Fried Onion

Basket of Bread	\$2.25
French Fries	\$4.50
Fresh Vegetables	
Potato Salad	
Sweet Potato Fries	\$4.75
Add Cheese	
Extra Dressing	\$1.00
Cole Slaw	

~ Deck Hands ~

Kids Menu (12 and Under) · All meals serve	ed with fries.
Fish Basket	\$7.95
Chicken Fingers	\$7.95
Grilled Cheese	

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illnesses from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

*The Florida department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other susceptible individuals with compromised immune systems.

~ Meat Without Feet ~

Your choice of grilled, fried, blackened or steamed on a brioche bun. With or served with lettuce, tomato, onion and pickle. With your choice of fries or coleslaw.

Fresh Local Grouper	\$Mrkt.
Fresh Local Snapper	\$Mrkt.
Mahi-Mahi	
Salmon	\$Mrkt.
Shrimp Po'Boy	\$17.95
Large white gulf shrimp (fried) with a spicy ren	noulade sauce
on an Amoroso roll.	
Oyster Po'Boy	\$Mrkt.
Oysters fried to perfection with a spicy remou	lade sauce.
Smoked Salmon BLT	
Slow smoked and seasoned with sweet orang	ge habanero
dry rub. Topped off with applewood bacon of	n a brioche
bun.	
Grouper Rueben	\$Mrkt.
Blackened or grilled with Swiss cheese, 1000	Island
Dressing, sauerkraut on marble rye.	
Lobster Roll	\$11.95
Delicious lobster sensation on a New England	d style
split-top bun.	
Fried Fish Sandwich	\$13.95
Atlantic Cod fried to perfection on a brioche b	oun.
Fish Tacos	\$17.95
3 tacos - With your choice of Mahi-Mahi, Sna	
Shrimp on flour tortillas. Does not include side	es.

~ [and [ubbers ~

With or served with your choice of fries or coleslaw.

Grilled, Buffalo or

Ask your server about our special!

Blackened Chicken Sandwich
Tender Chicken Breast with lettuce, tomato and onion on a
brioche bun.
Almost Island Style Chicken Sandwich \$15.95
Blackened Chicken Breast with grilled pineapple,
provolone, honey mustard, lettuce, tomato and onion on a
brioche bun.
Big John Burger (A Local Favorite!) \$14.95.
1/2lb. Angus Beef with lettuce, tomato, pickle, onion, and
cheese.
Smoked Turkey Club with Bacon
Mouth watering smoked turkey piled high with lettuce,
tomato and mayo.
Pulled Pork Sandwich\$13.95
Slow smoked pork stacked high and smothered in tangy
BBO sauce.
Artisan Flatbread
Our kitchen creates new combinations weekly!

Plant Based Burger (1/4/b.) \$13.95

Antibiotic, hormone, GMO, soy and gluten free!

~ Specialty Dishes~

Served with side salad and house dressing.

Get Hooked Captain's Feast\$42.95 Fried and big enough for 2 people! 1lb. clams, 1/2lb. shrimp, 1lb. calamari and 1/2lb. of grouper fried to perfection and served with fries. Seafood Medley \$24.95 for 1 \$38.95 for 2 Oysters, clams, mussels, shrimp, red potatoes, and corn steamed in a lemon butter garlic sauce. Scallops can be added for an additional charge (Market Price). The Diablo A heaping plate of clams, mussels, and shrimp! Steamed and served on a bed of linguine, topped with mild or hot red pasta sauce. Shrimp and Grits Southern style blackened shrimp, served over a bed of homestyle grits.

~ Entrees~

Served with side salad, house dressing; choice of vegetables or rice; and choice of sweet potato or garlic mash. Add \$1.50 for loaded mash.

Fresh Gulf Grouper or Snapper\$Mrkt.
Your choice of the freshest catch of the Gulf!
Mahi-Mahi\$23.95
Fresh filet of firm and sweet flavor. Have it grilled, fried or
blackened.
Salmon
Thick filet of fresh Atlantic salmon perfectly grilled, fried or
blackened.
Scallop Platter

Sea scallops lightly sauteed in olive oil and garlic butter.

Seafood Stuffed Grouper..... A hearty portion of fresh grouper. Stuffed with our fabulous stuffing and grilled to perfection.

Pasta Entrees

Served with salad.

Shrimp Parmesan.... Lightly breaded and fried to golden brown and served on a bed of linguine and marinara. Shrimp Scampi..... Gulf shrimp sauteed in white wine and garlic butter, served over linguine. Chicken Parmesan..... \$19.95 Lightly breaded and fried. Served on a bed of linguine with marinara. Grilled or blackened shrimp over our creamy homemade

alfredo with fettuccine pasta. Grouper Parmesan

Gulf grouper fried to golden brown and served on a bed of linguine with marinara.

Chicken Alfredo

Juicy chicken breast in our creamy homemade alfredo with fettuccine pasta.