

LUNCH MENU

Served daily until 4pm



HOURS of OPERATION: 11:30 - 9:00 PM
LAST DINNER SEATING BY 8:45
WEATHER PERMITTING

STARTERS

✦ SEAFOOD HUSH PUPPIES 20

Cornmeal fritter with lobster meat and shrimp fried golden with whole grain mustard aioli

COCONUT SHRIMP 17

Side of sweet chili sauce

✦ BLACKENED SHRIMP 17

Blackened jumbo shrimp drizzled with tropical remoulade

✦ CHILI SHRIMP 17

Lightly breaded and fried, tossed in a sweet & spicy chili sauce

CALAMARI 18

Lightly breaded and fried. Served with sweet & spicy chili sauce

✦ BOCA CHICA SCALLOPS 24

Lightly blackened U-10 scallops topped with Key Lime ginger aioli

JUMBO CLAM STRIPS 17

Lightly breaded, flash fried. Served with cocktail and tartar sauces

✦ BONE-IN CHICKEN WINGS 20

Served with sauces on the side. Choice of Blue cheese or Ranch and Buffalo sauce

CHICKEN TENDERS 14

Lightly breaded and fried. Served with sauces on the side. Choice of Blue cheese or Ranch and Buffalo sauce

EXTRA SAUCES \$.50

✦ CEVICHE 22 ★

Shrimp, Mahi and grouper marinated with fresh mango, cucumbers, sweet mini peppers, jicama, red onions, herbs and citrus juices. Served with unique ancho chili infused tortilla chips

✦ SHRIMP & CRAB COCKTAIL 24

Chilled lump blue crab and shrimp meat in addition to four jumbo shrimp with house cocktail sauce

✦ PEEL & EAT SHRIMP 19

Half pound jumbo Key West pink shrimp. Served warm or chilled with cocktail sauce or drawn butter

SALADS

✓ CLASSIC CAESAR SALAD 13

Romaine lettuce, garlic croutons and parmesan cheese tossed with our house Caesar dressing

✓ GARDEN SALAD 13

Mixed greens, cucumber, red onion, tomato and garlic croutons. Choice of dressing

✦ CAPRESE 16

✓ Mixed greens, local farm fresh tomatoes, fresh mozzarella, house basil pesto, balsamic glaze

✦ BEET SALAD 18

✓ Mixed greens, red beets, red onions, mandarin oranges, toasted pistachios, feta cheese and balsamic pistachio vinaigrette

✦ FLORIDIAN PALM 18

✓ Mixed greens, hearts of palm, red onions, mandarin oranges, toasted almonds and toasted coconut with piña colada vinaigrette

add to any salad

GROUPE 14

(blackened, broiled or fried)

MAHI 13

(blackened or broiled)

SALMON 13

(blackened or broiled)

CHICKEN BREAST 7

(blackened or broiled)

TUNA SALAD 6

NAPA CHIX SALAD 7

JUMBO SHRIMP 10

(blackened, broiled chilled or fried)

COCONUT SHRIMP 10

SEA BASS 21

(blackened or broiled)

Balsamic, Ranch, Italian, Caesar, Honey Mustard, Blue Cheese, Thousand Island, Oil & Vinegar

Soup

SOUP OF THE DAY | mkt

Ask your server what the chef has prepared. Based on season and availability. Soup may not be available.

★ THIS MENU MAY CONTAIN RAW OR UNDERCOOKED FOODS. CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. SESAME SEEDS NOW CONSIDERED NINTH MAJOR FOOD ALLERGEN.

BUZZSLIGHHOUSE.COM | 239-734-9180 | 9180 GULF SHORE DR N
PARTIES OF 6 OR MORE A 20% GRATUITY MAY BE ADDED

HAND HELDS

All sandwiches served on brioche roll with Fries.
Substitute tropical rice or coleslaw.
Substitute Onion Rings 4-



GROUPE SANDWICH 25

Broiled, Blackened or Fried

MAHI SANDWICH 23

Broiled or Blackened

TUNA SALAD SANDWICH 13

White albacore tuna salad,
on brioche roll

Above sandwiches served with choice of lettuce,
local farm tomato, red onion
American Cheese 1- Fresh Mozzarella 2-

BUZZ'S BURGER 17

1/2 pound extra lean
ground beef
cooked to order

CHICKEN SANDWICH 16

Mojo marinated.
Broiled or Blackened

BUZZ'S FAMOUS GROUPE REUBEN 26

American cheese, coleslaw and
thousand Island dressing,
served on grilled Rye bread
Broiled, Blackened or Fried

LOBSTER ROLL 33

4 oz cold water lobster meat drizzled with brie butter sauce,
fresh dill, served warm on a toasted New England roll

SHRIMP PO BOY 19

Breaded shrimp, lettuce, tomato, red onion, scallions, pickle
with Tropical Remoulade on a hoagie roll

PHILLY CHEESESTEAK 17

Sirloin steak sliced thin, American cheese, and grilled onions
on a traditional Amoroso roll. Cheese served under the
meat. Cooked the real Philly Way!

NAPA CHICKEN SALAD SANDWICH 17

Creamy diced chicken breast with strawberries, dried
cranberries, grapes, pistachios and feta cheese drizzled with
strawberry aioli on a brioche roll

CHICKEN CAPRESE SANDWICH 17

Mojo marinated chicken breast, local farm tomatoes, fresh
mozzarella, basil pesto and balsamic glaze on a brioche roll



LUNCH ENTREES

CHOICE OF TWO (2) SIDES:

French Fries
Sliced Farm Tomatoes
Coleslaw

Tropical Rice
Onion Rings 4-
Roasted
Brussels sprouts 4-

* GROUPE 36

Fried, Broiled or Blackened

* SALMON 32

Broiled or Blackened

* MAHI 32

Broiled or Blackened

* CHILI SHRIMP 25

Lightly breaded and fried,
tossed in sweet & spicy
chili sauce

* LOBSTER TAIL(S) 42/78

Steamed 8 oz tail with drawn butter

* FISH & CHIPS 25

Lightly breaded fried Haddock

COCONUT SHRIMP 25

Side of sweet chili sauce

* BUTTERFLY SHRIMP 25

Lightly breaded and fried
with cocktail sauce.
Can be done blackened or broiled.
Ask your server

Seafood breading is gluten
sensitive as indicated

SIDES

✓* FRENCH FRIES 7 ✓ ONION RINGS 11
✓* HOUSEMADE COLESLAW 5
✓* TROPICAL RICE 5
✓* ROASTED BRUSSELS SPROUTS 7

✓ Vegetarian * Gluten Sensitive

We strive to provide gluten sensitive items, however, due to the size of our kitchen
all fried items, gluten and non-gluten are all cooked in the same oil. If you are
highly allergic, please do not rely on gluten sensitive items