

STARTERS

🍷 **WISCONSIN WHITE CHEDDAR BITES** _____ \$12
Premium breaded white cheddar cheese curds fried to perfection



SMOKED TUNA DIP _____ \$13
Served with freshly fried tortilla chips and a side of jalapeños

AL. E. GATOR _____ \$14
Lightly seasoned and fried alligator bites served with honey mustard

🍷 **SWEET ONION RINGS** _____ \$10
Vidalia onion rings breaded with sourdough crumbs and fried to a crispy crunch

HOT WINGS _____ \$12
10 wings fried to perfection & served with your favorite sauce on the side

Buffalo - Pineapple Teriyaki - Spicy Garlic



🍷 **PEEL N' EAT SHRIMP** _____ \$14
15 large white shrimp, seasoned and steamed. *Served chilled*

CALAMARI _____ \$14
Rings and tentacles hand breaded and golden fried. Served with marinara.

NACHOS GRANDE _____ \$13
Freshly fried tortilla chips covered with beef and bean chili and white queso, and then topped with jalapeños, sliced black olives, and Willy's pico. Sour cream served upon request.

Add Grilled Chicken - \$5

TORTILLA CHIPS AND SALSA _____ \$5
Add Guacamole - \$4 Add White Queso - \$4

FRIED DILL PICKLE CHIPS _____ \$10
Served with ranch dressing

SIDE ITEMS

- ✓ Pineapple Coleslaw - \$5.00
- ✓ Side Salad - \$3.50
- ✓ French Fries - \$2.50
- ✓ Baked Beans - \$1.00
- ✓ Corn on the Cob - \$2.00
- ✓ Hushpuppies - \$3.00
- ✓ Mashed Potatoes - \$2.00
- ✓ Steamed Broccoli - \$2.00
- ✓ Potato Chips - \$1.00
- ✓ Smoked Gouda Cheese Grits - \$5.00

Visit our other restaurant: The Wicked Wheel Bar and Grill

COLD DRINKS

• PINEAPPLE WILLY

A one of a kind drink developed by Pineapple Willy's in 1985 by Mr. Willy himself. He uses Myers Platinum Rum, gold rum, Hawaiian pineapple juice, and cream of coconut. Over 70,000 of these sold each year!

• LIME MARGARITA

• HURRICANE

• REDNECK LEMONADE

Ask Your Server About
DAIQUIRIS TO-GO!

Frozen Daiquiris

• TROPICAL PUNCH

• 190 OCTANE

• STRAWBERRY

• PIÑA COLADA

• LIME MARGARITA

• BLUE RASPBERRY



* Insulated *
REFILL - \$10

* Insulated *
REFILL - \$9

No Refills

DRINKS CAN NOT BE EXCHANGED OR REFUNDED. YOUR UNDERSTANDING IS GREATLY APPRECIATED.



SHOOT THE HOOCH! \$5

FLAVORED MOONSHINE W/ A SOUVENIR SHOTGLASS

• ORIGINAL
• CHERRY

• STRAWBERRY
• RASPBERRY

• APPLE
• PEACH

COLD BEER \$5

BUDWEISER
BUD LIGHT
MILLER LITE
MICH ULTRA
BUD LIGHT LIME
YUENGLING
COORS LIGHT
MODELO
BLUE MOON

FAT TIRE
ANGRY ORCHARD
CORONA
CORONA LIGHT
DOS XX LAGER
STELLA ARTOIS
LANDSHARK
BELL'S 2 HEARTED IPA
WALTON CO. BEACH PERMIT *(Local)*

Beverages - \$2.50

COKE - SPRITE
DIET COKE
PIBB XTRA
MELLO YELLO
PINK LEMONADE
COFFEE & ICED TEA
BOTTLED WATER \$2.00
WITH 16 OZ SOUVENIR CUP \$6.00



All alcohol drink prices include tax.

I LOVE THIS BEACH!™



PINEAPPLE WILLY'S™

PANAMA CITY BEACH • FLORIDA

Home of the Original **BBQ RIBS**
MADE WITH **JACK DANIEL'S®** TENNESSEE WHISKEY

9875 SOUTH THOMAS DRIVE - PANAMA CITY BEACH, FL



'NAWLINS PO' BOYS

Makes you feel like you're on Bourbon Street! Lettuce & tomato on a toasted po' boy roll, stuffed full of what you like. *Served With French Fries or Potato Chips.*
Add Pineapple Coleslaw for \$.50

CHICKEN	_____	\$13
OYSTER	_____	\$15
CATCH OF THE DAY	_____	\$13
SHRIMP	_____	\$13



SANDWICH SHOP

Each sandwich is served with French Fries or Potato Chips
Add Pineapple Coleslaw for \$.50

REUBEN	_____	\$13
Slow cooked corned beef, sauerkraut and Swiss cheese on toasted marble rye with a side of 1000 island dressing		

TURKEY REUBEN	_____	\$13
Honey smoked turkey, sauerkraut & Swiss cheese on toasted marble rye with a side of 1000 island dressing		

P. DUB CLUB	_____	\$13
Generous portions of honey smoked turkey, black forest ham, bacon, Swiss and cheddar cheeses stacked on toasted wheat berry bread. Garnished with lettuce and tomato		

GRILLED CHICKEN	_____	\$12
Boneless chicken breast grilled to perfection and served on a toasted brioche bun. Garnished with lettuce and tomato		

Add Cheese - \$1 Add Bacon - \$1 Add Grilled Pineapple Ring - \$1

CLASSIC TURKEY & SWISS	_____	\$10
Honey smoked turkey and Swiss piled on toasted wheat berry bread. Garnished with lettuce and tomato		

BLT	_____	\$10
The classic bacon, lettuce, and tomato piled high on toasted wheat berry bread		

PULLED PORK	_____	\$12
Hickory smoked pork served on a toasted brioche bun		

CATCH OF THE DAY BLT	_____	\$14
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Light and flaky grilled fish filet topped with hickory smoked bacon on toasted sourdough. Garnished with lettuce and tomato

SMOKEHOUSE CUBAN	_____	\$14
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Smoked beef brisket, prosciutto ham, smoked gouda and dill pickles on a toasted brioche bun - garlic mayo on side

THE ITALIAN	_____	\$14
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Ham, Capicola, Salami, Provolone cheese, shredded lettuce, tomato and thinly sliced onion on a toasted hoagie roll served with Italian sub sauce on the side

THE WILLY PHILLY	_____	\$14
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Freshly sliced roast beef topped with white queso and sauteed peppers and onions served on a toasted hoagie roll

**** 18% gratuity will be added to parties of 7 or more ****
regardless of separate checks

WORLD FAMOUS BBQ RIBS

made with Jack Daniel's® Tennessee Whiskey



ONE POUND BUCKET	_____	\$24
EXTRA SAUCE	_____	\$1.00
ADD FRIES	_____	\$1.50

Our 8 hour process makes them unique. If these ribs weren't good enough already, we baste them with our BBQ sauce made with Jack Daniel's Tennessee Whiskey. Garlic toast, BBQ beans and pineapple coleslaw round out this incredible taste sensation. (Serving over 1,000 pounds per day!)

DINNERS

Classic dinners served with Corn on the Cob, garlic toast and your choice of French Fries or Mashed Potatoes. ****Excluding Shrimp & Grits and Jambalaya****
Substitute Broccoli for Corn on the Cob - \$1
No special orders. Thank you for your understanding.

ADD FRIED CLAM STRIPS - \$5 ADD 5 FRIED OR GRILLED SHRIMP - \$6 ADD 5 FRIED OYSTERS - \$7

SHRIMP & GRITS	_____	\$23
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Creamy stone ground white grits, blended with smoked gouda & white cheddar cheese topped with your choice of fried or grilled shrimp.

SHRIMP DINNER	_____	\$22
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15 large succulent shrimp, perfectly fried or grilled

PRIME RIB	Served after 4pm _____	\$28
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Slow roasted premium Angus prime rib. Hand cut and served with au jus **Blackened add \$2**

FRIED OYSTERS	_____	\$24
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A baker's dozen of select gulf oysters lightly breaded and fried to perfection



SEAFOOD PLATTER	_____	\$26
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A generous portion of fried seafood. Includes our catch of the day, fried shrimp, fried oysters, clam strips, and hushpuppies

CAJUN STYLE JAMBALAYA	_____	\$21
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A traditional cajun rice dish loaded with chicken, spicy sausage and topped with 5 grilled shrimp

GRILLED CHICKEN	_____	\$17
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Two boneless chicken breasts grilled to perfection and garnished with a grilled pineapple ring

GRILLED GROUPER	_____	\$28
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8 oz filet of fresh gulf Grouper, lightly seasoned and fire grilled

Blackened add \$2

GRILLED CATCH OF THE DAY	_____	\$22
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Perfectly seasoned and fire grilled

Top Your Grilled Grouper or Catch of the Day with Any of the Following:

CRAWFISH JULIE (+ \$3) A butter-cream sauce packed w/ crawfish tails, mushrooms, peppers, onion, & garlic

PINEAPPLE SALSA (+ \$2) A blend of pineapple, red peppers, red onion, cilantro, and lime juice

SAUTÉED PEPPERS & ONIONS (+ \$2) A blend of sautéed red and green bell peppers, and sweet onions

WILLY BASKETS

All baskets are golden fried and served with French Fries
Add Pineapple Coleslaw for \$.50



CHICKEN TENDERS	_____	\$12
POPCORN SHRIMP	_____	\$12
CLAM STRIPS	_____	\$12
CATCH OF THE DAY	_____	\$12

SALADS

CARIBBEAN SALAD	_____	\$8
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Salad greens topped with pineapple, macadamia nuts and red onion. Served with creamy poppyseed dressing on the side. Enjoy as is or add one of the toppers below



SEAFOOD COBB	_____	\$13
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Salad greens topped with our chopped catch of the day, imitation crab meat, shrimp, chopped bacon, egg, cucumber, black olives, tomatoes, bleu cheese crumbles, and shredded cheese blend

COBB SALAD	_____	\$13
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Salad greens topped with honey smoked turkey, black forest ham, chopped bacon, egg, cucumber, black olives, bleu cheese crumbles, tomatoes, and shredded cheese blend

ROMAINE WEDGE	_____	\$7
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Not your ordinary wedge salad. A wedge of romaine lettuce topped with bleu cheese crumbles, chopped bacon, tomatoes, and fried sweet onion rings

CAESAR SALAD	_____	\$6
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Crisp romaine lettuce tossed in caesar dressing. Topped with garlic croutons, and parmesan cheese

HOUSE SALAD	_____	\$6
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Salad greens topped with tomatoes, cucumbers, red onions, croutons, and shredded cheese blend

Salad Toppers: Fried or Grilled

CHICKEN: \$5 SHRIMP: \$6 CATCH OF THE DAY: \$7

Ranch, 1000 Island, Bleu Cheese, Country French, Honey Mustard, Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Poppyseed

DESSERTS

KEY LIME PIE	_____	\$7
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TRIPLE CHOCOLATE CAKE	_____	\$7
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TWO LAYER PINEAPPLE CAKE	_____	\$7
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Want to try one of our personal favorites? Look for this pineapple throughout the menu.

Notice: The consumption of raw or undercooked meat, poultry, seafood or shellfish may increase your risk of food borne illness.