



## SALADs & BOWLS

### SUPERFOOD SALAD

Galley House Greens with Walnuts, Kale, Avocado, Heirloom Tomatoes, Arugula, Romaine, Goat Cheese and Spinach, with Citrus Vinaigrette.

10

### GALLEY GREEN SALAD

Fresh Arugula, Romaine, & Heirloom Tomatoes with Carrot & Celery Ribbons, and Your Choice of Dressing.

8

### SUPERFOOD BOWL

Quinoa, Kale, Broccoli, Avocado, Edamame, Walnuts with Choice of Sauce.

9

Tofu +3 • Chicken +3 • Salmon +5 • Grouper +6 • Filet +6

### FLORIDA CONCH CHOWDER

A Florida Take on an Up-North Classic with Fresh Florida Conch.

8

## LUNCH BREAK

*Available only Monday thru Friday until 3pm*

**PICK 2:** Sand + Soup or Salad with Your Choice of Soft Drink

Galley Dog • T.B. Turkey Sand • Tavern B.L.T.

Kid Grilled Cheese • Potato Leak Soup • Galley Green Salad

9

## TAVERN APPs

### BAYSIDE BUFFALO SHRIMP

The Tampa Bay Finger Food Tradition with Ranch Breading & Bleu Cheese over a Bed of Carrot & Celery Strings.

11

### MOLE SHRIMP COCKTAIL

Six Chilled Gulf Shrimp with a Red Mole Cocktail Sauce and a Horseradish Lemon Sour Cream.

11

### NACHO CUBANO

Mojo Pork, Cured Ham, and Mustard Aioli with Black Bean Puree on Top of Crispy Tostones.

9

### T.B. CRABCAKE

Two House-Made Lump Crab Cakes Over a Bed of Arugula with Galley Ranch Sauce.

12

### GATOR TACOS

Two Soft Shell Tacos Loaded with Crispy Fried Alligator, Citrus Slaw, and Spicy Creole Sauce. (Sub Grouper +3)

10.5

### TAVERN WINGS

Crispy Drumettes and Flaps Tossed in Your Choice of Our Signature Sauces with House Bleu Cheese Dressing on the Side  
Mojo • Old Bay • Pacifico • Sriracha Hot

11

### PICKLE-FRIED OKRA

Southern Fried Pickled Okra, with Galley Ranch for Dipping.

8

### HEIRLOOM CAPRESE

House Made Mozzarella with Colorful Heirloom Tomatoes, Balsamic and Fried Basil.

8

### TEMPURA 'SHROOMS

Sharable Portion of Tempura-Style Button Mushrooms along with Galley Ranch for Dipping.

8

### GULFPORT FISH SPREAD

Seasonal Local Catch, Smoked In-House and Spread over Wholesome 7-Grain Crackers.

9.5



## STAPLE SANDS

(Served with Your Choice of Steak Fries or Galley Greens)

### ST. PETE GROUPER SAND

The Iconic Florida Gulfcoast Fish Sandwich, Grilled, Fried or Blackened, on a Fresh Cuban-Style Bun with Fried Capers and House Pickle Aioli.

15

### T.B. CUBAN SAND

Our Version, with Mustard Aioli, Tender Mojo Pork, Ham, Salami, House Pickles and Havarti Cheese on Real Cuban Bread.

11 

### 7-GRAIN GRILLED CHEESE

Havarti, Gooey House Made Mozz, Arugula & Fresh Avocado on Crispy Buttery 7 Grain Bread.

9 

### FOURTH STREET STEAKBURGER

Our Juicy Endeavor with Short Rib, Thick-Cut Nueske Bacon, Romaine and Creamy All American Cheese on a Fresh Cuban-Style Bun with Pickle Aioli.

11.5 

### AUBERGINE VEGGIE SAND

Sauteed Eggplant, Arugula, with Creamy Goat Cheese and Chimichurri Sauce on Toasted 7-Grain Bread.

10 

### FLA. CRACKER CHICKEN SAND

Crispy Beer-Battered Chicken with Sriracha Aioli, Chopped Romaine with House Made Pickles on Cuban Bun.

10 

### VEGAN BUFFALO SAND

Crispy Sriracha Buffalo Tofu, with Vegan Ranch, Chopped Romaine and Heirloom Tomatoes on a Fresh French Hoagie

11 

### GALLEY DOG

A Jumbo All Beef Dog with Sweet & Sour Island Relish on a Flavorful Top-Sliced Tavern Roll.

8 

### “FILET” CHEESESTEAK

You only Live once! Thin Sliced Filet Mignon Tenderloin, Bell Peppers, Pickled Shiitake Mushrooms, Onion Crisps, and Havarti Cheese, with Cognac Cream Sauce & Bone-Marrow Butter on a Fresh Baked Hoagie.

20 

## MAINS

(SERVED DAILY AFTER 4PM)

### SUNCOAST SURF AND TURF

6 oz. Filet Mignon Au Poivre Style with Our Catch of the Day, alongside Garlic Mash and Asparagus.

36 

### GALLEY FILET MIGNON

6oz Filet Tenderloin, Served Au Poivre, with a Cognac Cream Sauce, Garlic Mash and Asparagus.

23

### SUPER SALMON SALAD

Fresh Citrus Seared Salmon on Top of Galley House Greens with Walnuts, Kale, Avocado, Heirloom Tomatoes, Arugula, Romaine, Goat Cheese and Spinach, with Citrus Vinaigrette.

15 

### OCTOPUS A LA CHORIZO

Chorizo Sausage, Sous Vide Octopus with Potato, Sauted Kale, and Paprika Aioli.

16 

### SWEET POTATO GNOCCHI

House Made Yam Pasta in a Brown Butter Sauce with Shittake Mushrooms.

14 

### ALLEY-GATOR ETOUFFEE

Classic Sweet & Spicy Cajun Style Etouffee with Crispy Fried Alligator, and Jasmine Rice.

15 

### NICE SEAFOOD DINNER

Chef's Daily Seafood Special, Served Artfully with Fresh Catch, over Nutritious Starches and Vegetables.

Ask Your Bartender about Today's Bounty.

Market Price

## SWEETS

### RUM CAKE

House Baked, Sailor Jerry Spiced, Plaintain Rumcake with Fresh Whipped Cream, Strawberries and Mint Garnish.

7 

### CHEF'S DESSERT OF THE DAY

Our Weekly Dessert Feature, Made from Scratch



## SIDES

Steak Fries • Sautéed Kale & Spinach • Garlic Mash  
Galley House Greens • Quinoa  
Sweet Potato Steak Fries

## BEVs

Coke • Diet Coke • Sprite • GingerAle • Tonic Water  
Iced Tea • Green Tea • Sweet Tea • Kahwa Coffee  
Espresso • Cappuccino • Red Bull

## THE GALLEY, A ST. PETE TAVERN

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