

## TEASERS

### CRAB CAKES

Topped with our signature mustard sauce 10.89

### FRIED CALAMARI

Lightly dusted, flash fried & served with sweet Thai chili sauce 9.99

### SIGNATURE SHRIMP

Seasoned steamed shrimp, chilled & served with Golden Rule's famous homemade mustard sauce 12.49

### BUFFALO SHRIMP

Lightly fried shrimp hand tossed in our homemade mild buffalo sauce. Served with our homemade ranch dipping sauce 13.79

### 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 13.49

### 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 11.99

### CONCH CEVICHE\*

Freshly diced conch with diced onions, bell peppers, cucumbers, tomatoes, celery, and key lime juices, served with tortilla chips 9.89

### 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

## FRIED FAVORITES

*All Fried Favorites served with Fries & Coleslaw*

### CARIBBEAN FRIED CONCH

Lightly breaded cracked conch fried to perfection and served with our homemade cocktail sauce 14.99

### FRIED SHRIMP

Hand breaded shrimp, lightly fried & served with cocktail sauce 14.49

### COCONUT SHRIMP

Succulent shrimp dipped in a coconut batter, lightly fried & served with a tropical dipping sauce 13.79

### FRIED FISH

Delicately hand battered and fried, served with tartar sauce choice of Snapper 16.99 Mahi 14.49

### 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 22.79



## GOLDEN RULE SEAFOOD

MARKET AND RESTAURANT

## 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 mahi with crisp romaine, tomato, onion & tartar sauce on a brioche bun 16.29

### 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 14.49

### 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 24.29

### 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 12.49

### REUBEN

Grilled or blackened mahi smothered with sauerkraut, Swiss cheese, & homemade thousand island dressing, served on toasted seeded rye bread 17.29

### CHICKEN AVOCADO CLUB

Blackened or grilled chicken breast, topped with bacon, avocado, lettuce, tomato & mayo on homestyle white toast 13.79

### LOBSTER ROLL

A classic North-East favorite prepared with Maine Lobster on a New England Style roll, served with sweet potato fries 19.29

### LOBSTER GRILLED CHEESE

Your classic grilled cheese with a twist... stuffed with goat cheese & Florida Lobster meat, served in a pool of lobster bisque 18.29

### PLANT BASED BURGER

A Beyond Meat burger cooked to your desire, topped with avocado, lettuce, tomato and onion served on a brioche bun 13.79

### COURTNEY'S MESS

Golden fried snapper smothered with American cheese, caramelized onions, tartar sauce, lettuce & sliced tomatoes served on home style white toast 19.29

## 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 Crab - 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 17.79

### 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 broccoli & sweet potato mash 23.79

### FISH TACOS

3 flour tortillas stuffed with blackened mahi, cheddar jack cheese and cabbage slaw, drizzled with spicy mayo 14.99

### SHRIMP TACOS

3 flour tortillas stuffed with grilled shrimp, topped with goat cheese, spring mix & roasted corn pico de gallo, spicy mayo & champagne vinaigrette 15.49

### 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 mahi, shrimp, chicken or salmon 16.99

### BLACKENED SALMON

Fresh blackened salmon served with garlic mashed potatoes and steamed vegetables 17.49

### HONEY SRIRACHA

### GLAZED SALMON

Grilled salmon seasoned and glazed with our honey sriracha glaze, served with a side salad & asparagus 18.49

### WHOLE FRIED SNAPPER

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

### SOUTHERN FRIED SNAPPER

A local favorite...A fried snapper fillet served with fried okra, collard greens & grits 21.99

### FISH N' GRITS

A hand breaded mahi fillet fried and served over our homemade grits with a side of fried okra 16.49

### SHRIMP N' GRITS

Deliciously creamy grits topped with blackened shrimp, bacon & mushrooms 14.49

### 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 14.49

### FIESTA SHRIMP

Grilled shrimp served over a bed of rice, drizzled with our homemade cilantro aioli and topped with our pico de gallo 14.99

### 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 16.99

### TUNA OR SALMON POKE BOWL\*

Sashimi grade tuna or salmon served over a bed of rice and topped with diced cucumbers, seaweed salad, avocado, spicy mayo, sriracha & tuxedo sesame seeds. 16.49

### MANGO MAHI

Delicious mahi blackened and topped with our homemade mango glaze served over a bed of rice 15.99

### STONE CRABS (IN SEASON)

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

Golden Rule Seafood  
Same Location Since 1943  
17505 South Dixie Highway, Miami, FL 33157



SCAN ME

305.235.0661

#goldenruleseafood @goldenruleseafood

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# SIDES

**SIDE HOUSE SALAD** 3.99

**COLLARD GREENS** 3.49

**GARLIC MASHED POTATOES** 2.99

**STEAMED BROCCOLI** 3.49

**FRIED OKRA** 3.29

**LOADED MASHED POTATOES** 4.99

**GRILLED ASPARAGUS** 3.49

**FRIES** 2.99

**COLESLAW** 2.29

**SAUTEED SPINACH & MUSHROOMS** 3.49

**SWEET POTATO FRIES** 3.29

**RICE** 2.29

**SWEET MASHED POTATOES** 2.99

**RED BEANS** 2.29

**GRITS** 2.99

# SALADS

## 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

## HOUSE SALAD

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

## DRUNKEN SAILOR SALAD

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

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

**Salmon** 8.29 **Shrimp** 8.29 **Mahi** 8.29 **Yellowfin Tuna** 8.29 **Chicken** 5.29

## CAESAR SALAD

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

## DRESSINGS

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

# DESSERTS

## KEY LIME PIE

A South Florida classic...deliciously creamy key lime pie with a crunchy graham cracker crust. 6.29

## BROWNIE SKILLET

A rich homemade chocolate chip brownie topped with chocolate chip cookie dough then baked in a cast iron skillet and topped with vanilla ice cream, whipped cream and then more chocolate. This is the ULTIMATE sharable dessert 10.99

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.



**GOLDEN RULE SEAFOOD**  
MARKET AND RESTAURANT

# WINE LIST

## Tiziano, Pinot Grigio, *Fruili, Italy*

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

## Cavaliere D'Oro Valdadige, Pinot Grigio, *Italy*

Fragrant hints of floral cultivate pleasantly sweet aroma alongside the fresh Meyer lemon and ripe tropical fruits. Vibrant with a good level of acidity. A combination of saltiness and fresh tropical fruit creates a pleasant balance

## Castello Del Poggio, Moscato, *Italy*

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

## 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

## 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.

## Provenance, Sauvignon Blanc, *Napa*

The bright vibrant aromas and flavors are filled with juicy pineapple, high-tone floral notes and ripe, stone-fruit character. The partial barrel fermentation gives the wine a creamy texture with subtle spice and toastiness.

## Chateau St. Jean, Chardonnay, *California*

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.

## 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

## Willamette Valley Vineyards, Valley Riesling, *Willamette Valley, Oregon*

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

## 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!

## Chateau St Jean, Pinot Noir, *California*

This is a beautiful and classic Pinot Noir full of vivid aromas of ripe cherry and strawberry with subtle hints of baking spice. These inviting aromas lead to a smooth mouth-feel bursting with flavors of ripe fruit, vanilla and spice notes. This wine is flavorful with a lengthy pleasing finish.

## Acacia, Pinot Noir, *Carneros*

Our Carneros 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.

## La Crema, Pinot Noir, *Carneros*

Red currant, blackberry, licorice and sweet hay. On the palate, black plum, cocoa bean, savory earth spices with polished tannins and ample acidity.

## Chateau St Jean, 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.

## Chateau St Jean, Cabernet Sauvignon, *California*

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

## Louis Martini, Cabernet Sauvignon, *Sonoma County*

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

## Don Miguel Gascon, Malbec, *Argentina*

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

## 19 Crimes, The Warden, Red Blend, *Australia*

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

## Beaulieu Vineyards Tapestry Red Blend, *Napa Valley*

Aged in new French oak barrels - which heighten the overall aromatic expression and linger on the finish. The tannins provide intensity, structure and depth, ensuring this vintage will outlast many others with significant age-worthiness. This is a wine that is the perfect bridge between old and new world - showing the restraint, elegance and sophistication of Napa Valley.

7 24

9 33

7 24

7 24

7 24

11 40

7 24

13 43

9 29

10 31

7 24

13 43

10 49

7 24

7 24

9 34

7 24

9 34

50

# COCKTAILS

## MARGARITAS

### CLASSIC MARGARITA

El Jimador Tequila, fresh lime juice, agave nectar 11

### JALAPENO MARGARITA

Tanteo Jalapeno Tequila, diced jalapenos, freshly squeezed lime juice & agave nectar 13

### STRAWBERRY MARGARITA

Milagro Silver Tequila, freshly muddled strawberries, agave nectar & freshly squeezed lime juice 12

### GRANDE TIKI MARGARITA

Patron Silver Tequila, freshly squeezed lime juice & agave nectar topped with a shot Grand Marnier liqueur 15

### MANGO MARGARITA

Milagro Silver Tequila, fresh lime juice & Réal Mango purée 12

## MOJITOS

### CLASSIC MOJITO

Flor De Cana White Rum, simple syrup, mint leaves, freshly squeezed lime juice, topped with club soda, served on the rocks 10

### COCONUT MOJITO

RumHaven Coconut Rum, simple syrup, mint leaves, cream of coconut, freshly squeezed lime juice, topped with club soda, served on the rocks 11

### MANGO MOJITO

Flor De Cana White Rum, simple syrup, mint leaves, freshly squeezed lime juice & Réal mango purée, topped with club soda, served on the rocks 11

### BLUEBERRY MOJITO

Stoli Blueberi Vodka, simple syrup, mint leaves, freshly squeezed lime juice & blueberries, topped with club soda, served on the rocks 11

## SIGNATURE COCKTAILS

### CUCUMBER DILL-LICIOUS

Crop Organic Cucumber Vodka, muddled cucumbers, fresh lime juice, agave nectar, garnished with sliced cucumber and dill 9

### THE STOLI MULE

Stoli Vodka & fresh lime juice, topped with ginger beer 9

### MILE MARKER 141

Sailor Jerry Spiced Rum, RumHaven Coconut Rum, grenadine, fruit juices and club soda Served by the Glass 10 or by the Bucket (32oz) 18

### BLOODY MARY

With a Golden Rule twist including our Signature Shrimp, Blackie's Hot Sauce, Old Bay & Stoli Vodka 13

### STRAWBERRY BASIL COOLER

Stoli Strasberi Vodka, fresh Basil, fresh muddled strawberries topped with citrus soda 10

### PINEAPPLE BREEZE

Stoli Vodka, pineapple juice, OJ, soda & a splash of blue curacao 10

### BLACKBERRY BOURBON LEMONADE

Woodford Bourbon, Real blackberry purée, fresh lemon juice & simple syrup served over ice 12

### TIKI KIWI

Flor de Cana rum, Real kiwi puree & fresh lime juice, shaken and served on the rocks. 9

### THE PAMELA

Patron Silver Tequila and grapefruit juice, lime & triple sec, garnished with rosemary & salted rim 13

### OLD FASHIONED

Woodford Bourbon, bitters & orange zest, stirred & served on the rocks 10

### HENDRICK'S LEMONADE

Hendrick's Gin, lemon juice, simple syrup & soda water 11

# FROZEN DRINKS

**PINA COLADA** 10

**MARGARITA** 10

**STRAWBERRY DAIQUIRI** 10

**RUM RUNNER** 10

# BEER

## BOTTLES

## DRAFT

14 oz 20 oz

**CORONA**

**WYNWOOD LA RUBIA**

**MILLER LITE**

**WYNWOOD POP'S PORTER**

**HEINEKEN**

**FUNKY BUDDHA FLORIDIAN**

**BLUE MOON**

**FOUNDERS ALL DAY IPA**

**RED STRIPE**

**CIGAR CITY JAI ALAI**

**BUDWEISER**

**VICTORY GOLDEN MONKEY**

**MICHELOB ULTRA**

**BUD LIGHT**

**COORS LIGHT**

**CORONA LIGHT**

**SAMUEL ADAMS BOSTON LAGER**

**YUENGLING**

**MONK IN THE TRUNK**

**STELLA ARTOIS**

**SAINT PAULIE GIRL**