



ARCADIA SEAFOOD
& GRILL

The logo features the text "ARCADIA SEAFOOD" in a large, bold, serif font with a gold-to-brown gradient and a dark blue drop shadow. Below it, "& GRILL" is written in a smaller, gold-colored, cursive font. The text is framed by several golden-brown swooshes of varying lengths and curves, creating a dynamic, flowing effect.

~ Appetizers ~

Fried Calamari

*Hand cut calamari lightly fried & sprinkled with shaved parmesan cheese
Served with house made marinara – 18*

Grilled Crab Cake Appetizer

*Appetizer portion of our secret recipe jumbo lump crab cakes
Served with our signature Magnolia sauce – 20*

Seafood Fra Diavolo

*Hand cut calamari & shrimp sautéed in our house made spicy marinara sauce
Served with toasted garlic bread - 23*

Chicken Fingers Appetizer

*Hand breaded to order chicken fingers fried golden brown
Served with sauce of your choice – 14*

Basket of Hush Puppies

*Sweet & crunchy on the outside, soft & fluffy on the inside
Served with butter & honey - 10*

~ Salads ~

Garden Salad

*Fresh romaine topped with cheddar jack cheese, tomato,
cucumber, carrots, red cabbage, & sweet onions
Large - 14 Small - 8*

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*With your choice of chicken, shrimp or fresh catch when available
Chicken - 19 Shrimp - 22 Fresh Catch - *Market Price**

Magnolia's Greek Salad

*Fresh romaine topped with carrots, red cabbage, sweet onion, tomato,
cucumber, crumbled feta cheese, kalamata olives & pepperoncini
Served with house made vinaigrette - 15*

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*With your choice of chicken, shrimp or fresh catch when available
Chicken - 20 Shrimp - 23 Fresh Catch - *Market Price**

The Fruity Bleu

*Fresh romaine topped with bleu cheese crumbles, roasted almonds,
dried cranberries, Granny Smith apples, carrots, red cabbage, & sweet onion - 15*

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*With your choice of chicken, shrimp or fresh catch when available
Chicken - 20 Shrimp - 23 Fresh Catch - *Market Price**

*Dressing choices: Ranch, Bleu Cheese, Raspberry Vinaigrette,
Honey Mustard, Balsamic Vinaigrette *Extra dressings 0.75 Each**

~ Sandwiches ~

All sandwiches served with one side

Catch Sandwich

*Catch of the day prepared fried, grilled or Cajun grilled
Served on a toasted brioche with lettuce, tomato, & lemon – *Market Price**

French Dip Sandwich

*Slow roasted beef with melted smoked Gouda cheese
on a toasted sub roll with a side of French onion Au jus - 18*

Half Pound Burger

*Handmade half pound burger grilled to the temperature of your choice
Served on a toasted brioche bun with mayo, lettuce, tomato, pickle & onion on the side - 17*

Cajun Chicken Philly

*Spicy Cajun chicken breast grilled with andouille sausage,
peppers & onions with melted provolone cheese
Served on a toasted sub roll with house made remoulade – 18*

Crab Cake Sandwich

*One of our house made secret recipe jumbo lump crab cakes
Prepared fried, grilled, or blackened
Served on a toasted brioche bun with lettuce, tomato & lemon - 23*

Shrimp Po' Boy

*Shrimp prepared fried, grilled or Cajun grilled
Served on a buttery toasted sub roll with lettuce, tomato, lemon & house made remoulade - 19*

Oyster Po' Boy

*Fried oysters served on a buttery toasted sub roll
with lettuce, tomato, lemon & house made remoulade - 20*

Clam Roll Sandwich

*Fried clam strips served on a buttery toasted sub roll
with lettuce, tomato, lemon & choice of sauce - 20*

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Burger & Sandwich Toppings

*Cheddar, Provolone, Bleu cheese crumbles, Smoked Gouda, Grilled onions - 1 Each
Apple wood smoked bacon – 2*

~ Sides ~

Side of hand cut fries - 5 Mashed potatoes & gravy - 5

Basket of hand cut fries - 10 Fresh Seasonal Vegetable - 5

Cole slaw – 4 Crispy red potatoes – 5

Buttery red potatoes – 5

ARCADIA SEAFOOD
& GRILL

Formerly

Magnolia St.

— SEAFOOD & GRILL —



117 West Oak St
Arcadia, Florida 34266
863-491-6916

~ Entrées ~

Steak of the day

Featuring only aged USDA Choice & Prime steaks – *Market Price*

Make it a Surf & Turf

Add Shrimp - 12 Fresh Catch – *Market Price*

Catch of the day

Prepared grilled fried or Cajun grilled & served with 2 sides – *Market Price*

Peel & Eat Shrimp Boil

Seasoned & steamed to order with red potatoes, corn on the cob, andouille sausage. Served with lemon, cocktail sauce & drawn butter on the side
½ LB – 17 / Full Pound – 25

Chimichurri Chicken

Grilled chicken breast topped with house made chimichurri sauce
Served with sautéed vegetable & crispy red potatoes – 21

Crab Cake Entrée

Two of our secret recipe cakes loaded with jumbo lump crab meat
Your choice of grilled, blackened or fried
Served with hand cut fries, slaw, & lemon – 42

Fish & Chips

Icelandic cod hand breaded & fried to order
Served with hand cut fries, slaw, & lemon – 23

Fried Oysters

Fresh oysters hand breaded and fried to order
Served with hand cut fries, slaw, & lemon – 25

Fried Clam Strips

Tender clam strips hand breaded and fried to order
Served with hand cut fries, slaw, & lemon – 25

Shrimp Entrée

Our shrimp prepared fried, grilled, Cajun grilled, or garlic sautéed
Served with hand cut fries, slaw, & lemon – 23

Shrimp & Grits

Shrimp & andouille sausage sautéed to order in spicy pan sauce
served over cheesy fried polenta cakes, topped with chopped bacon & scallions
Served with steamed broccoli – 25

Chicken Fingers Dinner

Hand breaded to order chicken fingers fried golden brown
Served with hand cut fries & slaw – 19

Magnolia's Classic Alfredo

Your choice of chicken or shrimp sautéed to order with creamy Alfredo sauce
Tossed with fettuccine & served with garlic bread
Chicken – 25 / Shrimp – 28 / Chicken & Shrimp – 32

The Cajun

Your choice of blackened chicken or shrimp sautéed to order with
fresh vegetables & andouille sausage with spicy Cajun cream sauce
Tossed with fettuccine & served with garlic bread
Chicken – 25 / Shrimp – 28 / Chicken & Shrimp – 32

Beer and Wine

White Wine

	<u>Glass</u>	<u>Bottle</u>
Voga - Moscato - Lombardy, Italy	9	32
Altos Del Plata - Chardonnay - Mendoza, Argentina	10	35
Tavernello - Pinot Grigio - Veneto, Italy	8	28
Jeunesse - Pink Moscato - California	8	28



Red Wine

	<u>Glass</u>	<u>Bottle</u>
Songbird - Pinot Noir – California	10	35
Altos Del Plata - Cabernet Sauvignon - Mendoza, Argentina	10	35
Altos Del Plata - Malbec - Mendoza, Argentina	10	35



Beer By The Bottle

	<u>Bottle</u>
Budweiser	4
Bud Light	4
Miller Lite	4
Coors Light	4
Michelob Ultra	4.50
Yuengling Lager	4.50
Yuengling Black & Tan	4.50
Stella Artois	6
Corona Extra	6

~ Beverages ~

**Coca Cola, Coke Zero Sugar, Sprite, Minute Maid Lemonade
Pibb Xtra, Barq's Root Beer, Sweet & Unsweet Iced Tea, Coffee**