

Welcome to the
fresh,
imaginative,
and smoke-free
Wahoo Grille.



Serving you the freshest possible foods is of utmost importance to us. Every morning, we buy dozens of types of the freshest fish, shrimp, lobster, crab, fruits, vegetables, and dairy products. Every day we chop, slice, mix and bake over one thousand separate ingredients to make the hundreds of different dishes we proudly serve - all on premises.



We offer a vast selection of imaginative items in our very large menu, as well as serving you some classic favorites. And we're proud of how our often-humorous and always-tempting descriptions won us First Place in the 1992 Florida Restaurant Association menu design competition, too.



We took that same innovative approach to designing the Wahoo Grille's interior, putting together a team of artists and craftspeople who created the colorful shadowboxes you see on the walls around you. These original artworks combine thousands of lures, plugs, flies, spinners, jigs and other real fishing tackle into hundreds of colorful, unique designs. Just like snowflakes, no two are alike.



We installed individually-controlled lamps above each indoor table so you can make it as bright or dim as you see fit. We designed our own colorful plates and dishes to be eye-appealing and distinctive, and gave you upholstered chairs with arms, because they're so much more comfortable.



We even had our front doors specially designed. Unlike the ones you find on most buildings, where one or the other is locked or only opens in the direction you don't want to go, our double-hinged, double-direction, double-handled doors make everyone's life a little easier.



Last but not least, we designed our own four-channel video console, the control module for the fishing, diving, and boating tapes we play on the twenty-four color monitors above you. On occasion, we'll turn on the kitchen camera so you can see our staff creating some of their masterpieces, live and in color.



Our pledge to you:
Fresh foods,
prepared in imaginative ways,
served by friendly people
in a unique,
smoke-free environment.

A Few Words About T

FISH

We buy only the freshest, highest quality fish available in South Florida. Ours come from local fleets that go out early every morning to fish our Caribbean waters, cut the fish to our exacting specifications and deliver them directly to us - always fresh and never frozen.

SHRIMP

We buy the freshest shrimp available in four different sizes for our many different dishes, using the largest of these (16 to 20 per pound) for our shrimp cocktails and most of our shrimp entrees, and the smallest (71 to 90) in salads.

SNOW CRABS

With little snow locally, we send out to Alaska for these. They're rinsed free of salty brine and the best we can get.

Shrimp

Grilled Tropical Shrimp 10.95
Six large shrimp, flame-grilled with fresh pineapple, peppers and passion fruit sauce. Served with Black Beans and Island Rice.

Lumpy Rutherford 11.95
Golly, Beav! Five big crabmeat-stuffed shrimp topped with bacon, baked in a 400-degree oven for 12 minutes and topped with red chili sauce. Golly. Beans and rice, too.

Temper, Temper 8.95
Lightly batter-dipped, coated with soy sauce and lime and quick-fried, these tempura-style shrimp come with nifty dipping sauces, lime wedges, Black Beans and Island Rice at no extra charge.

King Creole 9.95
Elvis' favorite dish. Every now and then you can see him sitting in the shadows of a back corner table, eating these fresh shrimp, sauteed with peppers, onions, Creole spices, tomato and light cream and served on a big, fluffy bed of spicy Island Rice. Ve-ry spi-cy.

Island Stir-Fry 7.95
Shrimp, mixed with fresh vegetables, water chestnuts and bean sprouts, sauteed in our soy-sesame-ginger sauce and poured over spicy Island Rice.

Q-Fly Pie 5.95
A terrific shrimp quiche we bake ourselves in a hand-rolled pie crust with Spanish onions, Monterey Jack cheese and fresh tarragon, chives and black pepper.

Our Favorites

Every morning we buy our four favorite fresh fish. Depending on availability, freshness and price, we shark and swordfish from our menu due to concern.

First, select one of the day's freshest fish. Then de most fresh fish choices you can get anywhere!

Fish entrees include your favorite sauce and your Black Beans and Rice, or Roasted New Potatoes.



Wahoo This sweetest and tenderest member of the mackerel family is also the fastest fish in the ocean. A hard-to-find fish, it is seldom available in restaurants; we buy ours, weighing as much as 150 pounds, wholesale through sportfishermen. Our namesake is best grilled, blackened or broiled. 11.95



Tuna Another member of the mackerel family, this firmly-textured, flaky fish is good prepared in every manner. While we prefer the Yellowfin, which weighs around three hundred pounds, from time to time we'll offer the huge Bluefin (1,500 lbs) or the smaller Blackfin (40 lbs) and Bonito (20 lbs). Spanish for "pretty", the bonito are so named because of the way they glitter in the water. 10.95

Choose A Preparation Method

Jerking. Grilling with special Jamaican spices.

Grilling. On a heavy metal grate over the heat source. Others will use gas or coals, but we use real wood to create an open flame. This method sears quickly, retaining the juices. It's a part of our name.

Blackening. Dusted with hot Cajun spices and pan-seared with very little oil.

Broiling. Cooking directly under a heat source. In our case, in an open oven under a gas flame.

Deep-frying. Submerged in hot, unsaturated vegetable oil.

Sauteeing. Pan frying in a lesser amount of pure, virgin olive oil that doesn't cover the food.



The Seafoods We Serve

OYSTERS

While we can get Blue Points from Connecticut and Long Island year-round, we prefer our own Gulf Oysters in the spring, when they are at the peak of perfection.

CRAB CLAWS

We serve Florida's very own, famous, you-can't-get-'em-anywhere-else Stone Crabs in season (Oct 15 to May 15).

MUSSELS

Young and plump and fresh from the cold waters of the shoals off Nantucket Island.

CLAMS

Our Middlenecks come from the Indian River area, where some of Florida's finest citrus is grown.

e Fresh Fish

Wahoo, Mahi-Mahi, Grouper, and Tuna. We will buy other types, too, although we've dropped others for the survival of these species.

Choose how you want it prepared. Have fun with the

choice of Baked Sweet Potato, Baked Idaho Potato,



Grouper These lean, firm fish range from ten to one thousand pounds, the most popular being the 200-lb Black Grouper and the 50-lb Nassau and Red Groupers. Members of the Sea Bass family, grouper are found in the Gulf of Mexico and the Atlantic Ocean and are suited for any of our delicious preparation methods. **11.95**



Mahi-Mahi To avoid a common misunderstanding between dolphins the fish (which this is), Dolphins the football team (which this is not) and dolphins the mammals (this is definitely not them, either), the Hawaiian name is often used. Weighing about 80 lbs, the firm and flavorful Mahi-Mahi is best prepared simply, as in grilling and broiling. **9.95**

We Sells Sea Shells

Snow Crab Legs **8.95**
By the pound, steamed in white wine, garlic and parsley. Great. Hot. Great hot.

An Entire Live Maine Lobster That Just Got Off A Plane At The Fort Lauderdale Airport **Mkt**
Steamed or broiled in handy one-pound sizes.

If I Were A Rich Man **Mkt**
This Maine lobster rides up front, in First Class. This Maine lobster we fill with our delicious lump crab-meat dressing.

Clambake **19.95**
Our most-photographed dish is a sight to be seen, this huge bowl of steamed clams, mussels and shrimp in a savory seafood broth with corn, rice and these great big lobster and crab shell things sticking out all over.



And Stone Crab Claws from October 15 to May 15.
You order them by the pound, and we serve them hot or cold. Did you know the law allows the taking of only one claw, leaving the stone crab with the other for protection? After harvesting, fishermen throw the crabs back in the water, where they grow new claws, called **retreads.**



FishFact: We do all our grilling over an open flame, using mesquite hardwoods.

Choose A Fresh, Homemade Sauce

Caribe. Diced red and green peppers, sweet onions, capers, lime and hot pepper sauce. Hot hot hot.

Tropicale. Our very own papaya, pineapple, coconut and rum sauce. Sweet.

Provencale. Garlic butter and diced tomatoes. Heavy on the garlic and we love it.

Meuniere. White wine, lemon, parsley. Light.

Almondine. White wine, lemon butter, toasted almonds. Medium.



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We buy the freshest shrimp available in four different sizes for our many different dishes, using the largest of these (16 to 20 per pound) for our shrimp cocktails and most of our shrimp entrees, and the smallest (71 to 90) in salads.

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CLAMS

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Shrimp

Stuffed Tropical Shrimp 10.95
Large shrimp, flame-grilled with fresh pineapple, peppers and passion fruit sauce. Served with Black Beans and Island Rice.

Smoky Rutherford 11.95
Oh, Beav! Five big crabmeat-stuffed shrimp topped with bacon, baked in a 400-degree oven for 12 minutes and topped with red chili sauce. Golly. Beans and rice, too.

Tempura, Temper 8.95
Lightly batter-dipped, coated with soy sauce and lime juice, quick-fried, these tempura-style shrimp come with our nifty dipping sauces, lime wedges, Black Beans and Island Rice at no extra charge.

Creole 9.95
The chef's favorite dish. Every now and then you can see us sitting in the shadows of a back corner table, eating these fresh shrimp, sauteed with peppers, onions, garlic, whole spices, tomato and light cream and served on a fluffy bed of spicy Island Rice. Ve-ry spi-cy.

Stir-Fry 7.95
Shrimp, mixed with fresh vegetables, water chestnuts and bean sprouts, sauteed in our soy-sesame-ginger sauce and poured over spicy Island Rice.

Quiche Pie 5.95
A terrific shrimp quiche we bake ourselves in a hand-rolled pie crust with Spanish onions, Monterey Jack cheese and fresh tarragon, chives and black pepper.

Our Favorite Fresh Fish

Every morning we buy our four favorite fresh fish: Wahoo, Mahi-Mahi, Grouper, and Tuna. Depending on availability, freshness and price, we will buy other types, too, although we've dropped shark and swordfish from our menu due to concerns for the survival of these species.

First, select one of the day's freshest fish. Then decide how you want it prepared. Have fun with the most fresh fish choices you can get anywhere!

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Broiling. Cooking directly under a heat source. In our case, in an open oven under a gas flame.

Deep-frying. Submerged in hot, unsaturated vegetable oil.

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Caribbean cooking is colorful, starting with only the freshest fruits and vegetables.
 Caribbean cooking is exotic spices with wonderful names
 like sofrito, massala and cassareep.

Fresh Pastas With Fresh Sauces



Seafood Fettucine Alfredo 10.95
 Scallops and shrimp swim in a heavy cream sauce with shallots, garlic, nutmeg and Parmesan cheese. A classic and a favorite.

Rotelli Marinara Oceana 10.95
 Those very same scallops and shrimp in a thick, spicy Italian tomato sauce made with onion, garlic, oregano and basil. An old Gardella recipe.

Angel Hair Jardiniere 8.95
 Julienne zucchini, yellow squash and carrots with peas and green onions in our lightest cream sauce over our thinnest pasta.

Seafood Cioppino 19.95
 Created by Italian immigrants in San Francisco, of all places. Our Caribbean version includes fresh fish, lobster, shrimp, mussels and vegetables in a rich tomato broth served over pasta.

JustaPasta, Waita 6.95
 Some like it plain; Alfredo or Marinara sauce over your choice of noodles without seafoods. Light and quick.

Hail Mary!



Our very special Wahoovian version of the classic Bloody Mary has been named The Best In Florida by Robert Tolf, food critic for the Sun-Sentinel.



We start with our own fresh seven-vegetable juice, add fresh lime juice, Worcestershire and Tabasco, freshly-ground black pepper, horseradish and celery seed.



We serve the Hail Mary! with Absolut vodka and garnish it with celery, olives, lemons and limes.

4.50

Black Angus



The best beef money can buy.
 Our tender, juicy, six-ounce certified prime Black Angus filet is marinated in soy sauce, pineapple juice and rum, grilled to perfection and served with sweet potato and plantains.

15.95





Caribbean cooking is also a wonderful technique called "jerk". It is the special seasonings that make jerk what it is: the fruit of the wild spice pimento tree, finely-ground habanero and serrano peppers and freshly-ground black peppercorns, scallions, onions, thyme and nutmeg, with just a touch of sugar and salt.

Chicken



Jamaican Jerk 6.95

Not a nice thing to say, but a great way to cook. Hot and spicy herbs to marinade in and spicy herbs to grill with. Served with Black Beans and Island Rice.

Mango Q 6.95

Hot from the grille, we drench this breast with our own tangy mango barbeque sauce and add a generous helping of Black Beans and Island Rice.

Okra Winfrey 8.95

Plump chicken, sauteed in a thick brown okra- and pepper-based gravy and poured over Island Rice. Every day on this channel.

Stir-Crazy 7.95

Chunks of fresh chicken, mixed with a dozen fresh vegetables, water chestnuts and bean sprouts. All sauteed together in a soy-sesame-ginger sauce and served over Island Rice. Wunnerful.

Tropical 7.95

Flame-grilled, served with fresh pineapple and drenched in a delightful passion fruit sauce with beans and rice.



We marinate all our fresh chicken breasts in citrus juices and light spices so they're always tender and juicy.

Side Orders



Black Beans and Island Rice 1.95/2.95

By the Cup or Bowl.

Baked Sweet, Baked Idaho, or Roasted New Potato 1.95

Colorful Cajun-Fried Potatoes 1.95

With diced red and green peppers and onions.

Corn on the Cob 1.95

Succulent golden corn from Zellwood, Florida.

Steamed Broccoli 2.95

With Cheddar cheese or Hollandaise sauces.

Fried Plantains .95

Caramelized and sweet to eat.

Tropical Coleslaw .95

Cool, colorful, creamy sweet and tangy.

Spicy Fries .95

Crisp, spicy, deep-fried potatoes.

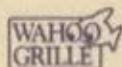
Breads 1.95

Our own Bimini or Garlic.

Beverages



We offer a wide variety of wines, beers, cocktails, soft drinks, flavored iced teas and fruit juices, which we fresh-squeeze ourselves, just like you knew we would.





Did you notice the yellow-slickered fisherman up on the widow's walk?
That's Mike, and he's a reminder of the Fisherman, a Fort Lauderdale
dining landmark for over twenty years.

Desserts Made Fresh In Our Kitchen



The Wahoo Grille serves each of our wonderful, homemade desserts in two sizes.

While most prefer whole portions of dessert, others
(and you know who they are) want just a taste of something sweet.

For them, we've invented slivers,
little-bitty portions that are so small we've been assured
the calories hardly count at all.

I'd Row All The Way To Bimini .95/1.95

For this pudding made with Bimini bread, cinnamon, raisins, vanilla, rum and almonds. An island favorite served with a smooth, creamy lemon custard sauce.

Honest Key Lime Pie .95/1.95

We're among the few who use the authentic, very small, very tart, yellowish lime from the Florida Keys. Golden graham crust and a sweetened whipped cream topping surround cool pastel flavor.

The Marilyn 1.95/2.95

Rich, creamy cheesecake, of course, with hot fudge or fresh fruit.

Sugar Pie Honey Bunch .95/1.95

You know that I love you. Can't help myself around this fabulous homemade sweet potato pie.

Mondo Condo 1.95/2.95

Thick, sweet, gooey, dark chocolate layer cake.

Whoa Back Betty .95/1.95

Rich and classic buttery fudge brownie made with semi-sweet chocolate and walnuts.

I Can't Decide 6.95

And you don't have to! A sliver of each of our six wonderful desserts for your sampling pleasure.

The Wahoo Grille is completely smoke-free indoors for several reasons.

First, we know that only one person in four smokes.

Second, we believe the overwhelming scientific evidence that cigarette smoke is unhealthy not only for the smoker, but for those subjected to the smoke of others.

Third, we believe that our fine, fresh foods taste their absolute best when diners are not forced to breathe the smoke of others while they're eating.

And finally, clean air smells better. Breathe deeply and enjoy the unique freshness of the smoke-free Wahoo Grille.



Tropical Seafood

3880 N. Federal Highway
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