Discover a Treasure!

HT's Signature Seafood Boil in Foil

Steamed Bucket Sampler

Monday Fish & Chips
Fresh Beer Battered Cod

Wednesday Crab Legs
All You Can Eat

Thursday HT's Fried Seafood Trio
Cod, Deviled Crab, Shrimp

Tuesday Shrimp Creole

Hidden Treasure
SMOKED FISH DIP
Made from Mahi Mahi, Wahoo and White Fish, our best kept secret is served with our fresh house tortilla chips.

CHEESY CRAB FRITTERS
A perfect blend of cheese and crabmeat lightly deep fried. This homemade recipe will drive you crazy wanting more!

CAPTAIN'S CALAMARI
Lightly fried calamari rings, tentacles and sweet banana peppers. Served with our jalapeno bacon ranch sauce and our lemon dill aioli.

CLAM STRIPS
Our hand-breaded clam strips are served with a side of cocktail sauce.

CONCH FRITTERS
Fried to a golden brown, our flavorful HT creation is served with our jalapeno bacon ranch sauce and our lemon dill aioli.

HT'S CRAB STUFFED PORTOBELLO
One of our signature apps! Great for sharing! Served with our jalapeno bacon ranch sauce and our lemon dill aioli.

SEARED AHI TUNA
A half-pound of rare ahi tenderloin. Choice of blackened, HT's Montreal rub or sesame. (Also served ahi poke' style)

CAJUN WILD GATOR TAIL
A Floridian delicacy! Wild caught, tenderized all white gator meat, battered in cornmeal breading and deep fried, then topped with our Cajun seasoning.

SWEET CORN POPS
Sweet corn deep fried to a golden brown.

FRIED GREEN TOMATOES
Freshly sliced green tomatoes, battered and fried to perfection.

BUFFALO CHICKEN DIP
Served in a sourdough bread bowl with our fresh house chips.

PRIME & BLEU CROSTINI
Lightly toasted crostini, topped with thinly sliced prime rib and our signature bleu cheese and bacon sauce. Served with mixed greens and balsamic vinaigrette.

Wings
BONE-IN OR BONELESS
FLAVORS mild, medium, hot, teriyaki, bbq, HT's spicy bbq, garlic parmesan, new bay, caribbean jerk, key lime jerk, sriracha rub
Served with celery sticks and bleu cheese or ranch dressing. Extra celery, bleu cheese or ranch additional.
DOMESTIC BLACK MUSSELS
Served by the half-pound or pound.

NEW ZEALAND GREENSHELL MUSSELS
Served by the half-pound or pound.

TOP NECK CLAMS
Served by the half-dozen or dozen.

OYSTERS (Raw or Steamed)
Served by the half-dozen or dozen.

SHRIMP (Plain, Cajun or Key Lime Jerk)
Served by the half-pound or pound.

SNOW CRAB LEGS
Served by the half-pound or pound.

STEAMED BUCKET SAMPLER
(2 snow crab clusters, 6 oysters, 6 clams, 6 black mussels, 6 greenshell mussels and 6 shrimp)

HT'S SOUTHERN MIXED GREEN SALAD
FULL or HALF
Crisp romaine and spring mix topped with our corn and black bean blend. (Shown with shrimp add-on)

TRADITIONAL CAESAR SALAD
FULL or HALF
Crisp romaine, creamy caesar dressing, fresh parmesan and croutons.

ADD-ON PROTEIN (Served blackened, fried or grilled)
Chicken • Cod • Shrimp • Grouper • Scallops

DRESSINGS
apple cider vinaigrette, balsamic vinaigrette, bleu cheese, caesar, honey mustard, italian, ranch

Warning: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Fried Platters

Fried platters are served with our fresh house chips, coleslaw and hushpuppies. Sub fries or sweet potato waffle fries extra.

CHICKEN TENDERS
CLAM STRIPS
SHRIMP
COCONUT SHRIMP
COD
CAJUN WILD GATOR TAIL
GROUPER
FRESH CATCH

Handhelds

All handhelds are served with our fresh house chips and pickle spear. Sub fries or sweet potato waffle fries extra.

Lettuce, tomato, onion and sliced pickles upon request.

FISH SANDWICH (Served blackened, fried or grilled)
COD • GROPER • FRESH CATCH

FISH RACHLE (Served blackened, fried or grilled)
COD • GROPER • FRESH CATCH
Topped with Swiss cheese and our house coleslaw on toasted rye bread.

CRAB CAKE SANDWICH
Tender lump crab meat makes this a delicious sandwich. Served with our lemon dill aioli.

HT’S SURF & TURF BURGER
Our mouthwatering and hand patted half-pound angus burger, layered with a crab cake, and topped with our jalapeno bacon ranch sauce.

FRIED GREEN BLT
Freshly sliced fried green tomatoes, applewood smoked bacon and lettuce on Texas toast. Served with our jalapeno bacon ranch sauce.

ROSE BAY BURGER
Our mouthwatering and hand patted half-pound angus burger.

CHICKEN SANDWICH
Large chicken breast served blackened, fried or grilled.

STUFFED PORTOBELLO VEGGIE BURGER
Our homemade vegetarian burger stuffed into a portobello mushroom cap and grilled.

HT’S SPICY BBQ PORK RIBEYE SANDWICH
Our hand cut and perfectly grilled pork ribeye comes smothered in our signature spicy BBQ sauce.

SOUTHERN BURGER WRAP
A half-pound of perfectly seasoned angus ground beef served in a tomato basil or flour wrap with dirty rice, corn, black beans, red and green peppers, pico de gallo and cheddar jack cheese.

SHAVED RIBEYE HOAGIE
Thinly sliced ribeye served on a hoagie roll with grilled onions and bell peppers and topped with American and provolone cheese. Served with a side of tiger sauce.

CHICKEN, COD OR SHRIMP TACOS

CHICKEN
•
COD
•
SHRIMP
Cooked with taco seasoning and served in soft flour tortillas, then topped with lettuce, pico de gallo, cheddar jack cheese and drizzled with cilantro cream sauce. Served fried or grilled.

CHICKEN, COD OR SHRIMP WRAP

CHICKEN • COD • SHRIMP
Served in a tomato basil or flour wrap, with romaine lettuce, Caesar dressing, bacon and parmesan cheese. Served blackened, fried or grilled.

HANDHELD ADD-ONS EXTRA
white american, yellow american, cheddar jack, provolone, swiss, applewood smoked bacon, grilled portobello mushrooms, grilled onions, grilled onions & bell peppers, sweet banana peppers, sliced jalapenos, pico de gallo

CRAB CAKE SANDWICH

COD • GROPER • FRESH CATCH
Topped with Swiss cheese and our house coleslaw on toasted rye bread.

FISH RACHEL
(Served blackened, fried or grilled)

COOKED WITH TACO SEASONING AND SERVED IN SOFT FLOUR TORTILLAS, THEN TOPPED WITH LETTUCE, PICO DE GALLO, CHEDDAR JACK CHEESE AND DRIZZLED WITH CILANTRO CREAM SAUCE. SERVED FRIED OR GRILLED.
HT’s Treasured Creations

**Hidden Treasure’s Signature Dish**

Served as described or shown

**HT’s Seafood Boil in Foil**
Hidden Treasure’s Signature Dish is a wonderfully seasoned medley of shrimp, clams, mussels, andouille sausage, collard greens, baby red potatoes and corn on the cob.

**Shrimp & Grits**
Chef Edwards’ recipe adds a unique and tasty twist to a traditional southern staple. You’ll be coming back for more!

**HT’s Stuffed Chicken**
Large chicken breast stuffed with bacon and Swiss cheese then deep fried and placed on a bed of dirty rice and covered in our signature Cajun sauce.

**Chicken & Sausage Gumbo**
Served over dirty rice, this Creole-inspired dish is hearty and sure to please.

**Entrees**
Served with your choice of two sides and hushpuppies

**Key Lime Jerk Pork Ribeye**
Our hand cut pork ribeye is perfectly grilled with our signature Key Lime Jerk seasoning.

**Fish Dinner** (Served blackened, fried or grilled)
Cod • Grouper • Fresh Catch

Top your fish dinner with our made-to-order signature HT’s Key Lime Crab sauce extra.

**Shrimp Dinner** (Served blackened, fried or grilled)

**Twin Crab Cake Dinner**
Loaded with sweet, tender lump crab meat and served with our lemon dill aioli.

**Sea Scallops Dinner**
A half-pound of succulent grilled or pan seared sea scallops served with our lemon dill aioli.

**Sides**

- Fresh House Chips
- Coleslaw
- Collard Greens
- Corn & Black Bean Blend
- Grilled Corn on the Cob
- Dirty Rice
- French Fries
- Mac & Cheese
- Sweet Potato Waffle Fries

Add 6 hushpuppies or 2 slices of garlic Texas toast extra.
HiddenTreasureRestaurants.com

Authentic Florida Style Dining and Water Sports

Our Flagler Beach and Port Orange locations offer a variety of water activities. Kayaks (single and tandem), stand-up paddle boards, pedal boats, boat rentals, and more! To learn more, please visit HTWaterSports.com or ask the hostess for additional information. Water Sports Memberships Available.