



Local Tradition Since 1973

"Thank you for choosing Wolf Bay. I know you have a lot of dining choices. I am honored you chose to dine with us. Because of you, I'm able to carry on the legacy my parents started. They believed that great food requires hard work and attention to detail. As always, your seafood is hand-battered and cooked to order. Our recipes are from scratch. We hope you enjoy your meal and come back again to be part of the Wolf Bay tradition." - Char Haber

Appetizers

COCONUT SHRIMP

Gulf shrimp breaded with sweet flour & toasted coconut, served with tropical marmalade. 11

CHA CHA'S CRAB DIP

signature cream cheese crab dip, sweet bourbon sauce, bacon & fried pita points. 14

PEEL N' EAT SHRIMP

boiled Gulf shrimp with special seasonings, served hot or cold. 13

SMOKED TUNA DIP

locally smoked, served cold with fried pita points. 12

FRIED CRAB CLAWS

blue crab claws, lightly breaded & fried. MP*

FRIED GREEN TOMATOES

topped with WB three cheese mornay sauce, scallions & diced tomatoes. 11

CAJUN POPCORN SHRIMP

bite-sized shrimp, lightly breaded & fried with Cajun seasonings. 11

PRETZELS & BEER CHEESE

Bavarian pretzel sticks with beer cheese sauce. 11

CRAB STUFFED MUSHROOMS

broiled, topped with parmesan scampi butter. 14

SHRIMP NACHOS

grilled shrimp, WB three cheese mornay sauce, scallions & diced tomatoes, over fried pita points. 14

MOZZARELLA STICKS

fried Italian mozzarella, with marinara. 12

BACON WRAPPED JALAPEÑOS

stuffed with seasoned cream cheese. 14

BANG BANG SHRIMP

fried Gulf shrimp, tossed in a sriracha, sweet chili aioli. 13

CAJUN FRIED PICKLES

lightly breaded pickle chips with Cajun seasonings. 10

Salad Bar

LUNCH

Mon.-Sat. 11am-3pm

ONE TRIP • 12

ALL YOU CAN EAT • 14 (DINE-IN ONLY)

TO-GO • 12 PER POUND

DINNER

Mon.-Sat. 3pm-close

ALL day Sunday

ONE TRIP • 8

ALL YOU CAN EAT • 10 (DINE-IN ONLY)

TO-GO • 8 PER POUND

You Hook 'Em, We Cook 'Em

YOU CATCH IT, WE'LL COOK IT!

fried, grilled or blackened, includes hushpuppies, fries & coleslaw, served family style. 18.99

(fish must be cleaned fillets with signed waiver)

Sandwiches

includes choice of fries or fresh fruit; seafood available fried, grilled or blackened; add one salad bar bowl • 4; add grilled jalapeños or crispy onion straws • 1

GRILLED MAHI SANDWICH

6oz. Mahi on a toasted potato bun, pickled red onion & WB remoulade. 16

PO BOY HOAGIE (upgrade to grouper or oysters for 18)

choice of shrimp, whitefish or catfish with shredded lettuce. 16

WOLF BAY BURGER*

Angus steak patty on a potato bun with white American cheese, caramelized onions & bacon. 14

JALAPEÑO BURGER*

blackened Angus-jalapeño steak patty on a potato bun with chipotle aioli, grilled jalapeños & cheddar cheese. 15

GRILLED RIBEYE HOAGIE*

6oz. ribeye, roasted onions & mushrooms, garlic aioli & melted Swiss. 18

BBQ CHEDDAR BURGER*

Angus steak patty on a potato bun with smoky BBQ sauce, cheddar cheese & crispy onion straws. 14

SOUTHERN STYLE CHICKEN

hand-breaded, lightly fried or grilled on a potato bun. 14

GROUPEL RUEBEN

grilled grouper on rye, topped with coleslaw, 1,000 island & Swiss cheese. 18

GROUPS OF 8 OR MORE WILL HAVE A 20% GRATUITY ADDED. ALL MENU PRICES REPRESENT CASH DISCOUNT OF 3.5%  WB SIGNATURE DISH / MP• MARKET PRICE

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. Please notify server of any dietary restrictions or allergies.

Steaks & Chicken

includes choice of side, garlic knot & one trip bowl

BACON WRAPPED FILET MIGNON*

8oz. Black Angus beef tenderloin, house steak seasoning, grilled to your liking. 37

RIBEYE*

14oz. hand-cut, Black Angus ribeye, house steak seasoning, grilled to your liking. 35

CHICKEN TENDER DINNER

your choice of hand-breaded & fried or grilled. 18

Seafood Dinners

includes choice of side, two hushpuppies & one trip bowl

CAPTAINS PLATTER

stuffed crab, grouper, scallops, Gulf shrimp & lobster tail, perfectly broiled. 40

WOLF BAY PLATTER

cup of WB Seafood Gumbo or Lobster Chowder, stuffed crab, stuffed shrimp, grouper, Gulf shrimp & oysters, fried to perfection. 36

SNOW CRAB LEGS

1 pound Atlantic snow crab legs, seasoned & steamed. MP*

PEEL N' EAT SHRIMP

1 pound boiled Gulf shrimp with special seasonings, served hot or cold. 25

MAHI MAHI

lean, firm, flaky fish. 25

YELLOWFIN TUNA

grilled or blackened, best if not cooked over medium. MP* (when available)

COCONUT SHRIMP

shrimp breaded with sweet flour & toasted coconut, served with our tropical marmalade. 22

GRILLED SHRIMP KABOBS

three skewers of Gulf shrimp over rice pilaf, topped with sweet bourbon glaze. 22

CATFISH

Southern fried favorite, Cajun breaded; USA farm-raised, grain-fed. 20

GROUPER

lean, firm, flaky whitefish with a buttery flavor. 28

Add-Ons:

GULF SHRIMP • 8 / SNOW CRAB CLUSTER • MP • / LOBSTER TAIL • MP •
SCALLOPS • 9 / FRIED OYSTERS • 9 / STUFFED CRAB • 8 / CHOICE OF FISH • MP •

For Your Steak

OSCAR STYLE • 12 / SAUTÉED MUSHROOMS & ONIONS • 6
CRAB STUFFED • 10 / BACON & BLUE CHEESE CRUMBLE • 8

NEW YORK STRIP*

12oz. hand-cut Black Angus strip, house steak seasoning, grilled to your liking. 33

GOLDEN FRIED CHICKEN

Southern fried goodness, just like mom used to make. 20

BALSAMIC CHICKEN

marinated chicken, sun-dried tomatoes & scallions, served over rice pilaf. 18

Create A Platter

CHOICE OF TWO • 25 / CHOICE OF 3 • 31

fried, grilled, broiled or blackened

GULF SHRIMP • WHITEFISH • FRESH OYSTERS

POPCORN SHRIMP • SCALLOPS (ADD'L • 2)

includes choice of side, two hushpuppies & one-trip salad bar bowl

For Your Fish

OSCAR STYLE • 12 / CRAB STUFFED • 10

LOBSTER DINNER

two cold-water lobster tails, split & broiled. MP*

CRAB CLAWS

a generous portion of blue crab claws lightly breaded & fried. MP*

WHOLE GULF FLOUNDER

a WB favorite! best when ordered broiled & crab-stuffed, also available fried. MP*

SNAPPER

a local favorite! tender, flaky fish with a mild, sweet flavor. 27

STUFFED SHRIMP

Gulf shrimp, house-made seafood stuffing, fried or broiled. 3 for 20 / 5 for 26

LUMP CRAB CAKE DINNER

pan seared lump blue crab cakes, over rice pilaf with WB remoulade sauce. MP* (when available)

SEAFOOD AU GRATIN

shrimp, scallops & fish in rich cream sauce, topped with parmesan bread crumbs & baked. 24

Side Dishes

HUSHPUPIES • 5 / FRENCH FRIES • 5 / LOCAL SAUTÉED VEG • 5 / RICE PILAF • 5
MASHED POTATOES • 5 / SMOKED GOUDA GRITS • 5 / BAKED SWEET POTATO • 5
BAKED POTATO • 5 (LOADED WITH BACON, CHEESE & CHIVES • 6)
SWEET POTATO FRIES • 5 / FRIED OKRA • 5 /  BRUSSEL SPROUTS • 6

Pasta & Grits

includes garlic knot & one trip bowl

PASTA ALFREDO

house made alfredo sauce & penne pasta topped with parmesan & parsley. 15
add grilled or blackened: chicken 5 / shrimp 8

TRADITIONAL SEAFOOD PASTA

tender sea scallops, shrimp & Cajun tasso ham with creamy Cajun alfredo sauce over penne pasta. 25

🦞 SIGNATURE SHRIMP & GRITS

smoked Gouda grit cake with WB three cheese mornay sauce, sautéed shrimp, scallions & diced tomatoes. 23

SHRIMP SCAMPI

sautéed Gulf shrimp with lemon garlic butter, fresh herbs, tomatoes, green onions & angel hair, topped with parmesan & parsley. 23

Desserts

CHEESECAKE OF THE DAY • 8
KEY LIME PIE • 8
STRAWBERRY CAKE • 8

COCONUT CAKE • 8
CHOCOLATE ECLAIR • 8
BREAD PUDDING • 8

🦞 WB SIGNATURE DISH / MP • MARKET PRICE

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Soup & Salad

add grilled or blackened: shrimp 8 / chicken 5

🦞 SEAFOOD GUMBO

our famous recipe, unchanged since 1973; dark Creole roux based with shrimp, crab meat & fish. cup 8 / bowl 10

LOBSTER CHOWDER

velvety chowder with lobster.
cup 7 / bowl 9

SUMMER SALAD

mixed greens, mandarin oranges, almonds, strawberries, blue cheese crumbles, raisins, candied pecans, croutons & sesame Asian dressing. 14

ICEBERG WEDGE

iceberg lettuce, blue cheese crumbles, bacon, cherry tomatoes & house Bayou blue cheese dressing. 12

CLASSIC CAESAR

romaine hearts, creamy caesar dressing, shredded parmesan & ground pepper. 12

GRILLED GREEK SALAD

char-grilled heart of romaine, pickled red onion, kalamata olives, sun-dried tomatoes, feta, parmesan & cucumbers with Greek vinaigrette & balsamic drizzle. 14

Lunch Menu

available Mon.-Sat. 11am-3pm;
includes one trip bowl

CHICKEN TENDERS

fried to perfection, served with a garlic knot & choice of side. 14

SHRIMP & GRITS

smoked Gouda grit cake with WB three cheese mornay sauce, five sautéed shrimp, scallions & diced tomatoes. 14
includes a garlic knot

HAMBURGER STEAK

fresh, house-ground steak burger with mushroom gravy, caramelized onions & choice of side. 14
includes a garlic knot

COASTAL TACOS

choice of chicken, fish or shrimp, fried, grilled or blackened, served in soft tortilla shells with taco slaw, shredded cheese & chipotle tartar. 14
includes house made salsa & chips

BALSAMIC CHICKEN

marinated chicken, sun-dried tomatoes & scallions over rice pilaf & choice of side. 14
includes a garlic knot

CAJUN WHITEFISH

grilled whitefish over rice pilaf with Cajun cream sauce, two hushpuppies & choice of side. 14

POPCORN SHRIMP

lightly breaded & fried bite-sized shrimp, two hushpuppies & choice of side. 14

SMALL SHRIMP

lightly breaded & fried Gulf shrimp with two hushpuppies & choice of side. 14

SMALL MIX

lightly breaded & fried Gulf shrimp & oysters with two hushpuppies & choice of side. 15

GRILLED SHRIMP KABOBS

two skewers of Gulf shrimp over rice pilaf with sweet bourbon glaze, two hushpuppies & choice of side. 14

CHICKEN PARMESAN

breaded & fried, topped with marinara, mozzarella & parmesan over angel hair. 14
includes a garlic knot