

# *The Net*

*by George*

*A Seafood Restaurant Since 1992*

Welcome to The Net by George; we are glad you are here. The Net is a scratch kitchen and a restaurant that strives to be affordable to everyone while providing the freshest and highest quality ingredients. Please be patient, as at times we get backed up and some of our dishes take longer than others. Sit back and enjoy, and again, thank you, George.

## **Dinner Menu**

### **Soups**

New England Clam Chowder Cup \$5.75

### **Appetizers**

Peel & Eat Shrimp

1/2 lb. \$13.95 • 1 lb. \$20.95

Served hot or cold

Mussels \$14.95

Steamed in garlic butter  
and white wine with a touch  
of crushed red pepper

Sesame Seared Ahi Tuna \$17.95

Served with a teriyaki sauce,  
wasabi and pickled ginger

Calamari \$14.95

Lightly breaded, fried and  
served with marinara

Buffalo Shrimp \$12.95

Fried shrimp tossed  
in sweet hot sauce

Coconut Shrimp \$13.95

Hand breaded, lightly fried  
coconut shrimp served with  
sweet Thai chili sauce

Clams \$14.95

Steamed and served  
with drawn butter

Housemade Smoked Crab Dip

1/2 lb. \$8.95 • 1 lb. \$15.95

Oysters Rockefeller \$15.95

Oysters on the Half Shell

Served raw or steamed

1/2 doz. \$13.95 • 1 doz. \$22.95

Hushpuppies (8) \$4.95

#### Consumer Information:

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

## Entree

Combo entrees include a salad or coleslaw and choice of one side item.

Linguine with garlic butter. Marinara Add 1.00 • French Fries • Roasted red potatoes with parsley butter  
Vegetable of the day • (Substitute cup of soup 2.95 extra)

Flounder \$23.95

Broiled, blackened or fried  
(florentine add \$2.00)

breaded by hand and  
fried to a golden brown

Ahi Tuna \$24.95

Sesame seared or  
blackened

Haddock \$22.95

Broiled, blackened or fried  
Topped with cracker crumbs  
and baked (Add \$1)

Fried Shrimp \$19.95

Hand breaded and  
fried golden brown

Red Snapper MK Price

Broiled, blackened or fried

Fried Oysters \$26.95

Fresh select oysters  
hand breaded and fried

Coconut Shrimp \$23.95

Hand breaded, lightly  
fried and served with a  
sweet Thai chili sauce

Lobster Tail

Market price and availability  
8 oz warm water lobster tail

Salmon \$24.95

Broiled, blackened, grilled  
or prepared lemon dill  
(Parmesan encrusted  
add \$2.00)

Fried New England Bellies

Market price and availability  
Ipswich Whole belly clams

Clam Strips \$19.95

New England clam strips,  
sweet and tender, lightly

Healthy Option: Try one of our delectable  
dishes cooked in lemon juice, olive oil,  
white wine and a dash of salt & pepper.

## Combo Platters

Seafood entrees include a salad or coleslaw and choice of one side item.

Linguine with garlic butter. Marinara Add 1.00 • French Fries • Roasted red potatoes with parsley butter  
Vegetable of the day • (Substitute cup of soup 2.95 extra)

Captains Platter \$34.95

Fried haddock, shrimp,  
oysters and clam strips

Southern Combo \$28.95

Fried select oysters  
and fried shrimp

Pick 2, Served Fried Only \$26.95

Haddock, clam strips, shrimp

Northern Combo \$32.95

Fried Ipswich whole belly  
clams and fried shrimp

# Seafood Pastas

Pasta entrees include salad or coleslaw. (substitute cup of soup 2.95 extra)

## Clams Over Linguine \$24.95

Clams sauteed in a garlic butter sauce with a touch of oregano and served over linguine

## Calamari Marinara \$22.95

Calamari sauteed in a housemade marinara sauce and served over linguine

## Mussels Marinara \$23.95

Maine black mussels sauteed in a housemade marinara sauce and served over linguine

## Shrimp Scampi \$22.95

Tender shrimp broiled in a garlic, white wine, butter sauce and served over linguine

## Shrimp Parmesan \$26.95

Sweet tender shrimp lightly breaded in Italian bread crumbs, topped with housemade marinara and mozzarella and served over linguine

# Land Lubbers

Land Lubber entrees include a salad or coleslaw and choice of one side item, If not stated over linguine Linguine with garlic butter. Marinara Add 2.00 • French Fries • Roasted red potatoes with parsley butter Vegetable of the day • (Substitute cup of soup 2.95 extra)

## Eggplant Parmesan \$19.95

Slice eggplant lightly breaded in Italian bread crumbs, topped with housemade marinara and mozzarella and served over linguine

## NY Strip Steak 12oz \$24.95

## Chicken Florentine \$21.95

Topped with florentine cream sauce, spinach light mozzarella and baked

## Chicken Tenders \$16.95

Hand cut, breaded and cooked to order

## Grilled Chicken Breast \$17.95

## Chicken Parmesan \$24.95

Chicken breast lightly breaded in Italian bread crumbs, topped with housemade marinara and mozzarella and served over linguine

# Early Birds

4 pm - 6 pm

Early bird entrees include coleslaw and choice of one side item, if not stated over linguine  
Linguine with garlic butter. Marinara Add 1.00 • French Fries • Roasted red potatoes with parsley butter  
Vegetable of the day • (Upgrade to a salad (2.95 extra) or Substitute cup of soup (2.95 extra)

## Shrimp Scampi \$16.95

Tender shrimp broiled  
in a garlic, white wine,  
butter sauce and  
served over linguine

## Fried Shrimp \$16.95

Hand breaded, lightly  
fried to a golden brown  
and served with your  
choice of one side

## Mussels Marinara \$18.95

Maine black mussels  
sauteed in a housemade  
marinara sauce and  
served over linguine

## Chicken Parmesan \$18.95

Chicken breast lightly  
breaded in Italian bread  
crumbs topped with  
housemade marinara  
and mozzarella and  
served over linguine

## Shrimp Parmesan \$18.95

Sweet tender shrimp  
lightly breaded in  
Italian bread crumbs  
topped with housemade  
marinara, mozzarella and  
served over linguine

## Eggplant Parmesan \$16.95

Sliced eggplant lightly  
breaded in Italian bread  
crumbs topped with  
housemade marinara,  
mozzarella and served  
over linguine

## Haddock \$17.95

Broiled or fried and  
topped with cracker  
crumbs and baked (Add \$1)

## Grilled Chicken Breast \$16.95

Served with your  
choice of one side

## Flounder \$17.95

Broiled or fried and served  
with your choice of one side

## Beverages

Soda \$3.75 *Coca-Cola*  
Coca-Cola, Diet Coke,  
Coke Zero, Sprite, Lemonade  
(Soda includes one  
complimentary refill)  
Coffee or hot tea \$3.75  
Iced tea \$3.75  
(sweet or unsweetened)  
Milk \$3.75

## Sides

Side Salad \$4.95  
Vegetable of the day \$4.95  
Linguine with garlic butter \$4.95  
with marinara \$5.95  
Roasted red potatoes  
with parsley butter \$4.95  
French Fries \$4.95  
Coleslaw \$2.95

***Please ask your server for wine,  
beer and dessert recommendations***

**Tuesday \$10.95   Wednesday \$14.95   Thursday \$14.95**  
**Fish Fry   Liver & Onions   Shrimp Night**

Consumer Information: Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. If unsure of your risk consult a physician.

**1916 South Ocean Shore Boulevard • Flagler Beach, Florida 32136**

**386.338.3358**

**3% Credit Card Fee**

**\$10 minimum charge on credit cards**



**CASH TIPS ARE GREATLY APPRECIATED!!!**

Please ask about  
additional beers.

## DOMESTIC BOTTLES

\$5.00

Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling  
Heineken 0.0

## IMPORT/SPECIALTY BOTTLES

\$6.00

Angry Orchard  
Blue Moon  
Corona Light  
Heineken  
Langunitas IPA  
Modelo Especial  
Peroni  
Stella Artois

White Claw Seltzer \$6.00

Sangria \$9.00

HOUSE  
WINES  
By the Glass

\$8

Chardonnay • Pinot Grigio  
White Zinfandel • Merlot  
Cabernet Sauvignon



## PREMIUM WINE LIST By the glass or Bottle

FRENZY SAUVIGNON BLANC

\$9 Glass / \$31 Bottle

FERNHOOK SAUVIGNON BLANC (New Zealand)

\$10 Glass / \$34 Bottle

Ripe white peach and pineapple

TIZIANO PINOT GRIGIO

\$9 Glass / \$30 Bottle

GABRIELLA PINOT GRIGIO (Italy)

\$9.50 Glass / \$33 Bottle

Peach and melon

PAUL BARN RIESLING (Germany)

\$9.50 Glass / \$33 Bottle

Citrus with good minerality

SANTA MARINA PROSECCO

\$8.50 Glass / \$31 Bottle

M-A-N CHARDONNAY

\$9 Glass / \$31 Bottle

LA PERLINA MOSCATO

\$8.50 Glass / \$25 Bottle

COASTAL CHARDONNAY (California)

\$9 Glass / \$30 Bottle

Pineapple, pear and tropical fruits

MADONNA CHARDONNAY (California)

\$11.50 Glass / \$41 Bottle

Organic, creamy texture with butterscotch and apple

JOY PINOT NOIR (California)

\$10 Glass / \$35 Bottle

Black cherry and raspberry

VENTOUX ROSE (France)

\$11 Glass / \$41 Bottle

Fruity and floral

MARIETTE'S MERLOT (California)

\$10 Glass / \$35 Bottle

Licorice, blackberry jam and clove

MAIRENA MALBEC (Argentina)

\$11 Glass / \$39 Bottle

Plum, violet, toast and spice