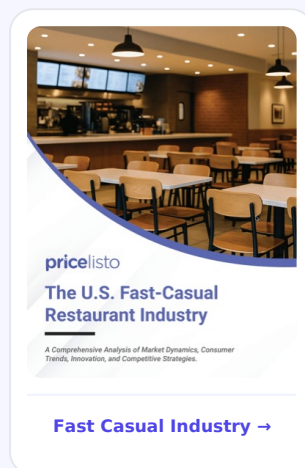




Duval's Fresh. Local. Seafood.

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Recommended	
ITEM	PRICE
Ocean Cobb Lobster tail, gulf shrimp, and lump crab over mixed greens, candied pepper bacon, bleu cheese, red onions, grape tomatoe...	\$28.00
Picked For You	
ITEM	PRICE
Duvals Famous Po Boys Baked crunchy baguette, chipotle remoulade, crisp napa cabbage, juicy tomatoes and your choice of flash fried.	\$10.00
Sandwich Combo Your choice of a half duvals club, chicken salad, or shroom sandwich paired with a soup or salad	\$10.50
Baja Tacos Lightly blackened white fish or shrimp, street slaw, pico de gallo, and chipotle remoulade on grilled tortillas.	\$14.50
The Wonderful Wedge Iceberg lettuce, candied pepper bacon, red onions, tomatoes, bleu cheese, balsamic glaze, and bleu cheese dressing.	\$10.50
Garden Fresh Gazpacho Chilled Mediterranean tomato soup with diced vegetables, garlic, and creme fraiche.	\$5.00
Soups and Salads	

ITEM	PRICE
Cup New England Clam Chowda This creamy clam chowder packed full of clams, potatoes, and celery.	\$7.00
Lobster Full Bisque Bisque accented with sherry, creme fraiche, and succulent morsels of lobster tail.	\$11.50
Garden Fresh Gazpacho (Soups and Salads) Chilled Mediterranean tomato soup with diced vegetables, garlic, and creme fraiche.	\$5.00
Duvals Signature Salad Mixed spring greens tossed in raspberry vinaigrette with red onions, bleu cheese, cashews, and grape tomatoes.	\$8.50
Classic Caesar Romaine, parmesan cheese, and focaccia croutons tossed in Caesar dressing.	\$8.50
The Wonderful Wedge (Soups and Salads) Iceberg lettuce, candied pepper bacon, red onions, tomatoes, bleu cheese, balsamic glaze, and bleu cheese dressing.	\$10.50
Arugala and Quinoa Salad Arugula, bleu cheese, red onions, quinoa, olive oil, and mango infused balsamic glaze.	\$9.50
Cup of Lobster Bisque	\$11.50

From The Kettle	
ITEM	PRICE
Garden Fresh Gazpacho (From The Kettle) Chilled Mediterranean tomato soup with diced vegetables, garlic, and creme fraiche.	\$5.00
Lobster Full Bisque (From The Kettle) Bisque accented with sherry, creme fraiche, and succulent morsels of lobster tail.	\$11.50
Cup New England Clam Chowda (From The Kettle) This creamy clam chowder packed full of clams, potatoes, and celery.	\$7.00

From The Garden

ITEM	PRICE
Classic Caesar (From The Garden) Romaine lettuce, parmesan cheese, and focaccia croutons tossed in Caesar dressing.	\$8.50
Signature Spring greens tossed in raspberry vinaigrette with red onions, bleu cheese, cashews, and grape tomatoes.	\$8.50
The Wonderful Wedge (From The Garden) Iceberg lettuce, candied pepper bacon, red onions, tomatoes, bleu cheese, balsamic glaze, and bleu cheese dressing.	\$10.50

Salad Enhancement

ITEM	PRICE
Chilled Shrimp	\$8.00
Salmon	\$9.00
Grilled Chicken	\$5.00

Value Combos

ITEM	PRICE
Soup and Salad Combo Pair any two of our soups or salads.	\$8.50
PO Boy Combo Enjoy half of any po boy with a soup or salad.	\$11.00
Sandwich Combo (Value Combos) Your choice of a half duvals club, chicken salad, or shroom sandwich paired with a soup or salad	\$10.50

Main Street

ITEM	PRICE
Eggplant Rollatini Thin slices of eggplant stuffed with a trio of mozzarella, ricotta, and parmesan cheeses baked crisp and topped with rob...	\$11.00
Baja Tacos (Main Street) Lightly blackened white fish or shrimp, street slaw, pico de gallo, and chipotle remoulade on grilled tortillas.	\$14.50
BLT Crisp bacon, napa cabbage, roma tomatoes, and mayonnaise on baked baguette.	\$9.50
BLT (Main Street) Crisp bacon, napa cabbage, roma tomatoes, and mayonnaise on baked baguette.	\$9.50
The Burger Served with iceberg lettuce, tomatoes, and red onion on a toasted kaiser roll.	\$13.50
The Burger (Main Street) Served with iceberg lettuce, tomatoes, and red onion on a toasted kaiser roll.	\$13.50
Crab and Shrimp Cake Melt Provolone, roma tomatoes, napa cabbage, and chipotle remoulade on marble rye.	\$11.50
Duvals Club Roasted turkey breast, ham, and bacon on baked baguette with creole slaw, and roma tomatoes.	\$13.50

Desserts

ITEM	PRICE
Duvals Signature Bread Pudding Bread pudding made with a trio of danishes and baked to order producing a soft warm inside and crispy outer shell. Serve...	\$11.00
Chocolate Bombs Chocolate bombas and light espresso mousse finished with mixed berry jam, and berries.	\$10.50

Picked For You

ITEM	PRICE
Grilled Scottish Salmon Grilled and served over a bed of zucchini vermicelli with grape tomatoes. Finished with balsamic glaze and garlic herb o...	\$25.00
Cheshire Pork Chop 12oz bone in Cheshire Pork Chop seared and served with roasted potatoes, sauteed spinach, caramelized fennel and seasona...	\$32.00
Caribbean Crab and Shrimp Cakes Served over a bed of Chef's vegetables and accented with mango infused balsamic glaze.	\$25.00
The Wonderful Wedge Iceberg lettuce, candied pepper bacon, red onions, tomatoes, bleu cheese, balsamic glaze, and bleu cheese dressing.	\$10.50
Signature Spring greens tossed in raspberry vinaigrette with red onions, bleu cheese, cashews, and grape tomatoes.	\$8.50

Entrees From The Sea

ITEM	PRICE
Scallops Rockefeller Seared U10 sea scallops, fried oysters, pork belly and bacon cream sauce. Served over a bed of sauteed spinach and grits...	\$36.00
Ocean Scampi Half lobster tail, gulf shrimp, grape tomatoes, and linguini tossed in a white wine, lemon, garlic butter sauce.	\$29.00
Seafood Bouillabase Half lobster tail, gulf shrimp, PEI mussels, calamari, and todays gulf fish in a roasted tomato and fennel broth. Served...	\$36.00
Seafood Bouillabase (Entrees From The Sea) Half lobster tail, gulf shrimp, PEI mussels, calamari, and todays gulf fish in a roasted tomato and fennel broth. Served...	\$36.00
Grilled Scottish Salmon (Entrees From The Sea) Grilled and served over a bed of zucchini vermicelli with grape tomatoes. Finished with balsamic glaze and garlic herb o...	\$25.00
Lobster Mac and Cheese Half lobster tail atop cavatappi pasta, tossed in a decadent cheddar parmesan bechamel sauce, topped with corn bread cru...	\$27.00
Blackened Ahi Tuna Lightly blackened ahi tuna, seared rare, and served over Chef's rice . Finished with,arugula tomatoes, bacon lardons an...	\$30.00
Caribbean Crab and Shrimp Cakes (Entrees From The Sea) Served over a bed of Chef's vegetables and accented with mango infused balsamic glaze.	\$25.00
Ocean Cobb Lobster tail, gulf shrimp, and lump crab over mixed greens, candied pepper bacon, bleu cheese, red onions, grape tomatoe...	\$28.00
Ocean Cobb (Entrees From The Sea) Lobster tail, gulf shrimp, and lump crab over mixed greens, candied pepper bacon, bleu cheese, red onions, grape tomatoe...	\$28.00

Entrees From The Land

ITEM	PRICE
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Petite Filet Mignon	\$36.00
Six ounce center cut beef tenderloin grilled to your liking and finished with a demi glaze. Served with roasted potatoes...	

Cheshire Pork Chop (Entrees From The Land)	\$32.00
12oz bone in Cheshire Pork Chop seared and served with roasted potatoes, sauteed spinach, caramelized fennel and seasona...	

From The Kettle	
ITEM	PRICE
Garden Fresh Gazpacho	\$5.00
Chilled Mediterranean tomato soup with diced vegetables, garlic, and creme fraiche.	
Bowl of Lobster Full Bisque	\$13.50
Bisque accented with sherry, creme fraiche, and succulent morsels of lobster tail.	
Cup New England Clam Chowda	\$7.00
This creamy clam chowder packed full of clams, potatoes, and celery.	
Cup of Lobster Bisque	\$11.50
Cup of Lobster Bisque (From The Kettle)	\$11.50

From The Garden	
ITEM	PRICE
Classic Caesar	\$8.50
Romaine lettuce, parmesan cheese, and focaccia croutons tossed in Caesar dressing.	
Signature (From The Garden)	\$8.50
Spring greens tossed in raspberry vinaigrette with red onions, bleu cheese, cashews, and grape tomatoes.	
The Wonderful Wedge (From The Garden)	\$10.50
Iceberg lettuce, candied pepper bacon, red onions, tomatoes, bleu cheese, balsamic glaze, and bleu cheese dressing.	
Arugala and Quinoa Salad	\$9.50
Arugula, bleu cheese, red onions, quinoa, olive oil, and mango infused balsamic glaze.	
Ocean Cobb (From The Garden)	\$28.00
Lobster tail, gulf shrimp, and lump crab over mixed greens, candied pepper bacon, bleu cheese, red onions, grape tomatoe...	

Salad Enhancement	
ITEM	PRICE
Chilled Shrimp	\$8.00
Salmon	\$9.00
Grilled Chicken	\$5.00

Desserts	
ITEM	PRICE
Duvals Signature Bread Pudding	\$11.00
Bread pudding made with a trio of danishes and baked to order producing a soft warm inside and crispy outer shell. Serve...	
Chocolate Bombs	\$10.50
Chocolate bombas and light espresso mousse finished with mixed berry jam, and berries.	

Appetizers	
ITEM	PRICE

Caribbean Crab and Shrimp Cakes (Appetizers)	\$9.50
Pan seared golden brown and served with chipotle remoulade and street slaw.	
Creamy Dijon Mussels	\$14.00
One lb of Prince Edward island mussels sauteed with onion, garlic, tasso ham, and roasted potatoes in a whole grain must...	
Shrimp Cocktail	\$17.50
Five extra jumbo gulf shrimp served with zesty cocktail sauce, pickled cucumber, and lemon.	
Salmon Carpaccio	\$14.00
Smoked salmon pastrami, drizzled with dijon aioli, and finished with spinach, capers, pickled red onion, and cracked bla...	
Eggplant Rollatini	\$11.00
Thin slices of eggplant stuffed with a trio of mozzarella, ricotta, and parmesan cheeses baked crisp and topped with rob...	
Light To Medium Red (Deep Copy)	
ITEM	PRICE
Nielson Pinot Noir	\$14.00
"Brambly red fruit and cherry, mingling with hints of rose petals This wine has an elegant bouquet of black cherry, tea...	
Dinner Seasonal Fresh Catch	
ITEM	PRICE
Black Grouper	\$41.80
White meat, large flake, mild to medium flavor	
Dinner Dessert	
ITEM	PRICE
Bread Pudding	\$13.50
Our signature bread pudding made in house with cherry, cheese, cinnamon, and apple danishes, finished with caramel, crem...	
Key Lime Pie	\$13.50
Traditional house-made key lime pie	
Ice Cream	\$5.50
a la carte Sides	
ITEM	PRICE
Cole Slaw	\$7.00
French Fries	\$7.00
Rice Pilaf	\$7.00
Sweet Potato Fries	\$9.25
Roast Potatoes	\$7.00
Sauteed Spinach	\$7.00
Seasonal Vegetables	\$7.00
Cavatappi with Marinara	\$7.00
Kids Menu	
ITEM	PRICE

Kid's Chicken Bites Lightly breaded and fried crispy. Choice of side	\$14.00
Kids Pasta Cavatappi noodles topped with choice of marinara, alfredo or butter sauce. Choice of side	\$11.50
Kids Mac and Cheese House-made mac & cheese. Choice of side	\$11.50
Kids Chicken Sandwich Grilled chicken breast on a hamburger bun. Choice of side	\$10.00
Kids Cheeseburger 4oz burger patty, American cheese, hamburger bun. Cooked well done. Choice of side	\$13.00
Kids Chocolate Sundae	\$6.00
Kids Burger 4 oz. burger patty, hamburger bun. Cooked well done. Choice of side.	\$12.00
Kids Ice Cream	\$5.00
Soft Drinks	

ITEM	PRICE
Sprite	\$4.00
Ginger Ale	\$4.00
Diet Coke	\$4.00
Mr. Pibb	\$4.00
Coke	\$4.00
Coke Zero	\$4.00
Ginger Beer	\$5.50

Domestic (Deep Copy)	
ITEM	PRICE
Michelob Ultra (Single) "Michelob ULTRA is a light lager brewed with the perfect balance of Herkules hops and wholesome grains, producing a ligh...	\$2.50
Bud Light (Single) "Bud Light, the top-selling beer in the U.S., is a light-bodied brew with a fresh, clean and subtle hop aroma, delicate...	\$2.50

Imports (Deep Copy)	
ITEM	PRICE
Corona (Single) "Corona is lighter than some of its competitors, with a light yellow hue in the glass that's reminiscent of straw or fad...	\$3.00
Stella Artois (Single) "Stella Artois is a classic Belgian lager, golden in color with a floral, hop aroma, well-balanced fruity malty sweetnes...	\$3.00
Becks NA (Single) Non-alcoholic European pale lager	\$2.50

Our Backyard (Deep Copy)	
ITEM	PRICE

Circus City - IPA - Big Top Brewing Company, Sarasota (Single)	\$3.00
"Pours a deep honey color. Aromas and flavors of well-balanced grassy, herbal hop character with malt sweetness. Finishe...	

Light To Medium White (Deep Copy)	
ITEM	PRICE
Terre Di Rai Pinot Grigio	\$13.00
"Intense, wide, complex, with floral notes (eglantine and orange blossom) and hints of tropical fruit, citrus and aprico...	
BTL Dr. Loosen "Gray Slate" Riesling	\$44.00
"This top-selling Loosen Bros. wine is Ernst Loosen's "ambassador" for the Mosel region and for the Riesling variety. It...	
BTL Clay Shannon Sauvignon Blanc	\$42.00
"In the nose you find lime, apricot, passion fruit, and flowery peach as well as some herbaceous notes like bell pepper...	
BTL La Perriere Sancerre	\$77.00
"The nose is intense with notes of citrus and exotic fruit (mango, grapefruit, lemon). On the palate, the wine is very f...	
BTL Loveblock Sauvignon Blanc	\$60.00
"Dense fruit core of juicy melon and peach complemented by hints of ripe herbs and florals. Beautifully rounded with lay...	

Soups & Salads	
ITEM	PRICE
Caesar Salad	\$12.50
Chopped romaine, parmesan cheese, croutons, Caesar dressing	
Signature Salad	\$14.00
Mixed greens, raspberry vinaigrette, bleu cheese, cashews, grape tomato, red onion	
Cup Lobster Bisque	\$14.00
Sherry, diced lobster, crème fraiche	
Bowl Lobster Bisque	\$16.00
Sherry, diced lobster, crème fraiche	
Chef's Wedge	\$15.50
Crumbled bleu cheese, candied bacon, sweet onion, grape tomato, bleu cheese dressing, balsamic reduction	

APPS	
ITEM	PRICE
Garden Tower	\$12.00

ENTREES	
ITEM	PRICE
Cashew Grouper	\$50.00

Dinner Entrees	
ITEM	PRICE
LG Fish n' Chips	\$31.00
3 Pieces of Duval's battered fresh cod french fries, tartar sauce, lemon. Selecting a different side will replace fre...	
SM Fish n' Chips	\$25.00
2 Pieces of Duval's battered fresh cod, french fries, tartar sauce, lemon. Selecting a different side will replace fr...	
Pan Roasted Salmon	\$42.00
Pan roasted salmon served with citrus lemon aioli, creamer potatoes, spinach	

ITEM	PRICE
Duval's Seafood Sampler Grilled lobster tail, shrimp, & U10 sea scallops over roasted potatoes, spinach, garlic, & onions. Served with garlic he...	\$71.00
Lobster Mac n' Cheese 1/2 lobster tail, lobster morsels, cavatappi pasta, creamy cheese sauce, hint of garlic, topped with panko bread crumbs	\$38.00
Seafood Bouillabaisse 1/2 lobster tail, shrimp, PEI mussels, calamari, filet of fish, tomato fennel broth	\$49.75
Crispy Fried Chicken Cutlet Parmesan Marinara, provolone, parmesan, cavatappi pasta, crispy fried chicken breast	\$30.75
Ocean Scampi 1/2 lobster tail, shrimp, lemon, white wine, garlic, butter, gremolata, linguini	\$43.00
6oz Filet Mignon 6oz filet mignon served over potato gnocchi, beech mushrooms, spinach, carrots with a peppercorn sauce and balsamic redu...	\$54.00

Appetizers

ITEM	PRICE
Caribbean Crab and Shrimp Cakes 2 crab & shrimp cakes served with spiced chipotle remoulade	\$16.50
Siesta Key Calamari Spice rubbed and crispy fried calamari, cucumber, banana peppers, bell peppers, pineapple ginger beer gastrique	\$19.00
Shaved Steak Spring Rolls Shaved ribeye, knucklehead sauce, diced sweet onion, roasted garlic cheese blend	\$18.00
Eggplant Rollatini Thinly sliced and fried eggplant, mozzarella, marinara, parmesan, garlic herb oil	\$16.00

Handhelds & Entrees

ITEM	PRICE
Chicken Po Boy Fried chicken breast served on baguette with napa cabbage, tomato, chipotle remoulade. Choice of side.	\$18.00
LG Fish n' Chips 3 Pieces of Duval's battered fresh cod french fries, tartar sauce, lemon. Selecting a different side will replace fre...	\$31.00
Duval's BLT Candied pepper bacon, street slaw, tomato, chipotle remoulade, served on a baguette. Choice of side	\$18.00
Oyster Po Boy Fried oysters served on baguette with napa cabbage, tomato, chipotle remoulade. Choice of side.	\$20.50
Caesar Wrap Chopped romaine, croutons, parmesan cheese, caesar dressing in a flour tortilla. Choice of side	\$8.25
Shrimp Po Boy Fried shrimp served on baguette with napa cabbage, tomato, chipotle remoulade. Choice of side.	\$19.50
Chicken Parmesan Sandwich Crispy fried chicken breast with marinara and provolone served as sandwich on baguette. Choice of side	\$21.00
Pan Roasted Salmon Pan roasted salmon served with citrus lemon aioli, roasted creamer, and spinach	\$29.00
Duval's Burger 1/2 pound burger blackened with chipotle remoulade, candied pepper bacon, cheddar jack cheese, shredded lettuce, tomato,...	\$19.00
SM Fish n' Chips 2 Pieces of Duval's battered fresh cod, french fries, tartar sauce, lemon. Selecting a different side will replace fr...	\$25.00

Fresh Catch

ITEM	PRICE
Fresh Catch The freshest fish the market has to offer, Chef-selected, and filleted in-house.	\$31.00

Soups & Salads

ITEM	PRICE
Caesar Salad Chopped romaine, parmesan cheese, croutons, caesar dressing	\$13.75
Wedge Salad Iceberg wedge, crumbled bleu cheese, candied bacon, tomatoes, onions, bleu cheese dressing, balsamic reduction	\$15.25
Signature Salad Mixed greens, raspberry vinaigrette, bleu cheese, cashews, grape tomatoes, onions	\$14.00
Bowl Gazpacho Traditional gazpacho made with tomatoes, green peppers, and garden vegetables, Served cold.	\$8.50
Cup Gazpacho Traditional gazpacho made with tomatoes, green peppers, and garden vegetables, Served cold.	\$7.00

Desserts

ITEM	PRICE
Key Lime Pie Traditional house-made key lime pie	\$13.50
Bread Pudding Our signature bread pudding made in house with cherry, cheese, cinnamon, and apple danishes, finished with caramel, crem...	\$13.50
Ice Cream	\$5.50

a la cart Sides

ITEM	PRICE
Sweet Potato Fries	\$8.00
French Fries	\$6.50
Street Slaw	\$6.50
Sauteed Spinach	\$6.50
Seasonal Rice Pilaf	\$6.50
Roasted Potatoes	\$6.50

Kids Menu

ITEM	PRICE
Kids Chicken Sandwich Grilled chicken breast on a hamburger bun. Choice of side	\$10.00
Kid's Chicken Bites Lightly breaded and fried crispy. Choice of side	\$14.00

ITEM	PRICE
Kids Cheeseburger 4oz burger patty, American cheese, hamburger bun. Cooked well done. Choice of side	\$15.00
Kids Burger 4 oz. burger patty, hamburger bun. Cooked well done. Choice of side.	\$14.00
Kids Mac and Cheese House-made mac & cheese. Choice of side	\$14.00
Kids Ice Cream	\$6.00
Kids Chocolate Sundae	\$7.00
Kids Pasta Cavatappi noodles topped with choice of marinara, alfredo or butter sauce. Choice of side	\$13.00

Soft Drinks

ITEM	PRICE
Coke	\$4.00
Coke Zero	\$4.00
Diet Coke	\$4.00
Ginger Ale	\$4.00
Ginger Beer	\$5.50
Mr. Pibb	\$4.00
Sprite	\$4.00