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Duval's Fresh. Local. Seafood.

Menu Prices — October 24, 2026

Duval's Fresh. Local. Seafood. menu with prices in United States, updated October 2019: 172 items across 29 categories, prices from $2.50 to $77.00.

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Duval's Fresh. Local. Seafood. Menu with Prices (United States)

Duval's Fresh. Local. Seafood. menu with prices in United States, updated October 2019: 172 items across 29 categories, prices from $2.50 to $77.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/duvals-fresh-local-seafood

Menu categories: Recommended · Picked For You · Soups and Salads · From The Kettle · From The Garden · Salad Enhancement · Value Combos · Main Street · Desserts · Entrees From The Sea · Entrees From The Land · Appetizers · Light To Medium Red (Deep Copy) · Dinner Seasonal Fresh Catch · Dinner Dessert · a la carte Sides · Kids Menu · Soft Drinks · Domestic (Deep Copy) · Imports (Deep Copy) · Our Backyard (Deep Copy) · Light To Medium White (Deep Copy) · Soups & Salads · APPS · ENTREES · Dinner Entrees · Handhelds & Entrees · Fresh Catch · a la cart Sides

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**

ITEM	PRICE
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**

ITEM	PRICE
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
Petite Filet Mignon Six ounce center cut beef tenderloin grilled to your liking and finished with a demi glaze. Served with roasted potatoes...	**$36.00**
Cheshire Pork Chop (Entrees From The Land) 12oz bone in Cheshire Pork Chop seared and served with roasted potatoes, sauteed spinach, caramelized fennel and seasona...	**$32.00**

From The Kettle

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

From The Garden

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

Salad Enhancement

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

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**

Appetizers

ITEM	PRICE
Caribbean Crab and Shrimp Cakes (Appetizers) Pan seared golden brown and served with chipotle remoulade and street slaw.	**$9.50**
Creamy Dijon Mussels One lb of Prince Edward island mussels sauteed with onion, garlic, tasso ham, and roasted potatoes in a whole grain must...	**$14.00**
Shrimp Cocktail Five extra jumbo gulf shrimp served with zesty cocktail sauce, pickled cucumber, and lemon.	**$17.50**
Salmon Carpaccio Smoked salmon pastrami, drizzled with dijon aioli, and finished with spinach, capers, pickled red onion, and cracked bla...	**$14.00**
Eggplant Rollatini Thin slices of eggplant stuffed with a trio of mozzarella, ricotta, and parmesan cheeses baked crisp and topped with rob...	**$11.00**

Light To Medium Red (Deep Copy)

ITEM	PRICE
Nielson Pinot Noir "Brambly red fruit and cherry, mingling with hints of rose petals This wine has an elegant bouquet of black cherry, tea...	**$14.00**

Dinner Seasonal Fresh Catch

ITEM	PRICE
Black Grouper White meat, large flake, mild to medium flavor	**$41.80**

Dinner Dessert

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

a la carte Sides

ITEM	PRICE
Cole Slaw	**$7.00**
French Fries	**$7.00**
Rice Pilaf	**$7.00**

ITEM	PRICE
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) "Pours a deep honey color. Aromas and flavors of well-balanced grassy, herbal hop character with malt sweetness. Finishe...	**$3.00**

Light To Medium White (Deep Copy)

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

Soups & Salads

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

APPS

ITEM	PRICE
Garden Tower	**$12.00**

ENTREES

ITEM	PRICE
Cashew Grouper	**$50.00**

Dinner Entrees

ITEM	PRICE
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**
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**
Pan Roasted Salmon Pan roasted salmon served with citrus lemon aioli, creamer potatoes, spinach	**$42.00**
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**

ITEM	PRICE
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**

ITEM	PRICE
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**
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**