

# APPETIZERS

## SEAFOOD


Fried Bay Scallops.....	7.95
Fried Calamari .....	9.95
Gator Bites.....	13.95
Grouper Nuggets .....	MARKET
Pepper Crusted Seared Tuna .....	10.95
10 Blue Crab Claws.....	9.95
20 Blue Crab Claws.....	18.95



Grouper .....	6.95
Mullet.....	6.95
Salmon .....	6.95
Trio - Grouper, Mullet, & Salmon .....	9.95

## SHRIMP

Peel N' Eat Shrimp	
1/4 Pound .....	6.99
1/2 Pound .....	10.99
1 Pound .....	20.99


 **Bacon Wrapped Sweet Carolina BBQ..... 13.95**  
*Grilled bacon wrapped gulf shrimp with Latimer Family Secret Sweet Carolina spicy honey mustard BBQ sauce. Sweet, Tangy, Salty and Delicious.*

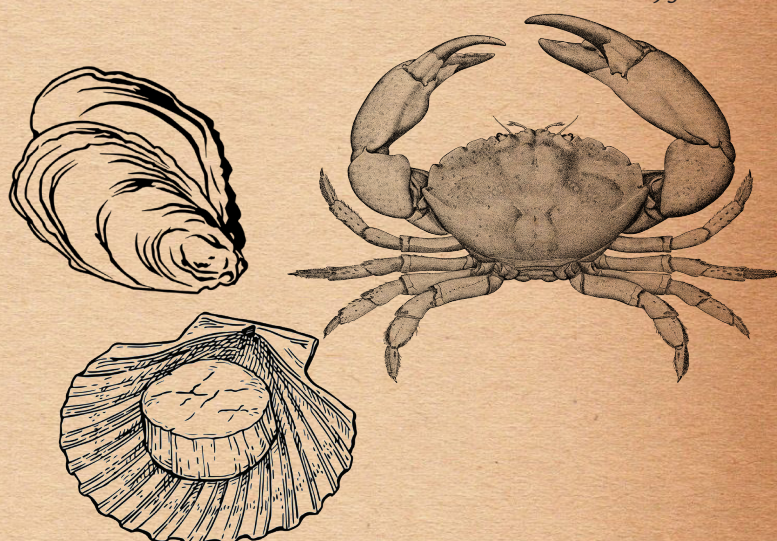
**Aunt Amanda's New Orleans BBQ..... 14.95**  
*Sautéed shell on shrimp with Aunt Amanda's secret Louisiana spiced Worcestershire spiked butter sauce. The shells are left on and French bread is provided to soak up the juices.*  
*Additional French Bread ..... 1.00*





Try one of our Fiddler's Famous items!

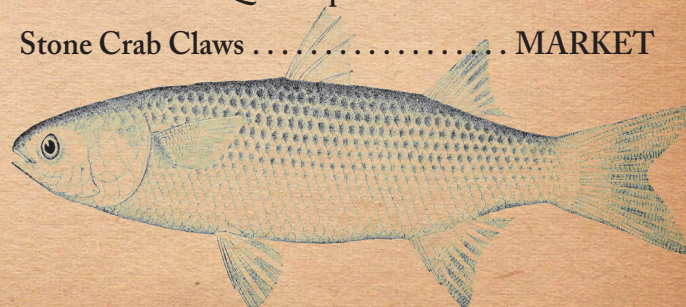
## OTHER TASTY THINGS

 Onion Loaf .....	6.95
Fried Pickles .....	6.95
Hush Puppies .....	4.95
Raw Fries .....	4.95
Chicken Wings	
5 Count.....	7.95
10 Count.....	12.95
Blue Cheese and Celery.....	1.50
Chicken Tenders .....	7.95
Mozzarella Sticks .....	6.95



## SEASONAL ON OR IN THE SHELL ASK YOUR SERVER

Raw Oysters (Various Locations) .....	MARKET
Tony Chachere's Steamed Oysters .....	MARKET
 Garlic Parmesan Steamed Oysters .....	MARKET
Cajun Scallops.....	MARKET
 Sweet Peach BBQ Scallops .....	MARKET
Stone Crab Claws .....	MARKET



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



## OUR STORY

The Fiddler's Restaurant & Resort story dates back all the way to 1934, but it wasn't always called Fiddler's. It begins in the Great Depression, when Broward Cooley moved from Akron, Ohio with his wife Elizabeth.

In July 1932, while visiting his uncle, Broward explored the area and July Springs in Steinhatchee, Florida. The property was draped with old oaks and magnolias and sat right on the edge of the Steinhatchee River. He thought maybe it was time to trade the hustle and bustle of booming Akron for the peace and serenity of Florida.



Elizabeth and Broward built a 30 x 30 three room building where they lived and attempted to run a grocery store. It was the Depression, so as they extended credit to their customers, the credit turned to bad debt and the store failed. With the shelves empty Broward went back to Akron to earn money and Elizabeth stayed in Steinhatchee to try to salvage the remnants of their Florida stake.

Elizabeth orchestrated building four log cabins. To serve the guests she created a two table dining room in her former grocery store and in 1934 Cooley's Restaurant was born. We like to think of it as the original Old Florida Bed and Breakfast. The road looked hard indeed, starting with a three burner oil stove for cooking, a few old coal lamps for light and carrying pails of water from July Springs.

The road didn't get any easier when the Labor Day Hurricane of 1935 came ashore just south of Steinhatchee. Now battered, flooded, broke and facing desperation, the Cooley's shook it off, put the camp back together, set the table and started cooking again.

It would be 10 years before electricity, water and telephone service finally came to Steinhatchee. In that time Elizabeth added 10 tables, a larger oil stove and Broward had come home to put in a Delco light system, a water tank and water pipes into all the buildings.

It was then that the music tradition of Fiddler's was born when Broward added a radio to the Delco system. Elizabeth described the day by saying "There will never be any music sweeter, this side of heaven than that was the first time we turned it on." Now they could truly let the good times roll... and they did. Cooley's Restaurant was now a North Florida landmark.

In the late 1930's the Cooley's added rental boats so guests could explore the river and head out to fish the grass flats. In 1943, they added the offshore deep sea boat "The Lady Luck" which Elizabeth noted "that proved to be quite successful." Perhaps Elizabeth was the lucky lady.

In 1948, the "Old Steinhatchee Bridge" was installed and more people came to "Old Cooley's Restaurant". Elizabeth and Broward eventually had to build a second dining room to serve their now famous trout, fried mullet, hush puppies and steamed crab claws.



As Steinhatchee, and the surrounding areas from Old Town to Perry, from the Keaton and Dekle Beach to the Road to Nowhere grew, so did the Cooley's legend. At the direction of son Ramon Cooley, they built what is now Fiddler's Restaurant and Resort in 1973. The eldest son of Broward and Elizabeth ran Cooley's Restaurant and Motel for over a decade before hard times fell again and Cooley's closed its doors.

In 2000, it was time for the next couple to champion a restaurant at July Springs. When Jim and Joyce Hunt, who had met and married while working at McDonald's in Perry and gone on to run B.J.'s and the Hard Hat Café saw Old Cooley's Restaurant for the first time, it was literally full of thousands of fiddler crabs.

But Jim saw the bones and felt the potential, transforming the property into the best restaurant in Taylor County while building an empire with an 18 room hotel and the Chapel and Event Center at Steinhatchee Landings.

For 25 years, the Hunts made their life in Steinhatchee, raising two children and serving millions of meals and celebrating countless occasions. Under Jim and Joyce's guidance, Fiddler's continued to build the legend of Cooley's, bringing national prominence with visits from the likes of President Jimmy Carter and wife Roslyn. As the Chef, Jim was featured on multiple national television shows and spent time on air with Paula Deen and Steven Raichlan from Project Fire. As champions for Steinhatchee, Jim and Joyce revived the Chapel at Steinhatchee Landing and catered countless weddings and events and proved their love of Taylor County along the way.

Now as they retire a new generation has taken the reigns. As we should have expected, the new owners Sunny and Andy Latimer were met with the challenge of a statewide shutdown due to Coronavirus the day after they reopened the doors from remodeling. It just wouldn't be a Fiddler's Story if there wasn't a little struggle. But with the spirit of Elizabeth, Broward, Jim and Joyce... and with the help of the dedicated Fiddler's Team and partner and Chef Donovan Wulf, they put their heads down and worked harder because the effort to make it great with the determination and will to continue the tradition to build something that Steinhatchee is proud of, is what it's about.



Follow us on Facebook at Fiddler's Restaurant and Resort and on Instagram at @FiddlersRestaurantandResort





STEINHATCHEE

**GOOD TIMES  
GREAT FOOD  
AWESOME MUSIC**





## SALAD

### ALL YOU CAN EAT SALAD BAR 7.95

#### Southern Fried Chicken Salad..... 10.95

*Crispy batter chopped chicken on mixed greens topped with green peppers, carrots, cheddar cheese and croutons served with ranch dressings*



#### \*Fannie Salad ..... 7.95

*Fresh garlic sharp blue cheese romaine lettuce tossed with home-style croutons*

*With Chicken ..... 12.95*

*With Shrimp ..... 14.95*

#### Caesar Salad..... 7.95

*With Chicken ..... 12.95*

*With Shrimp ..... 14.95*

## SOUP

SOUP DU JOUR VARIES DAILY

### SOUP AND SALAD BAR 11.95



#### \*She Crab Soup

*Rich creamy soup made with blue crab meat, crab roe, and sherry.*

*Cup ..... 4.25*

*Bowl ..... 6.95*

#### Seafood Gumbo

*Full of shrimp, fish and sausage with a nice spicy kick this classic Louisiana file Gumbo belongs on the bayou here at Fiddler's.*

*Cup ..... 4.95*

*Bowl ..... 7.95*

#### Clam Chowder

*The ultimate comfort food with tender clams, creamy potatoes, onion and celery. (Some like a little cheese on top.)*

*Cup ..... 4.25*

*Bowl ..... 6.95*



## ALL YOU CAN EAT SEAFOOD BUFFET

FRIDAY AND SATURDAY  
NIGHT ONLY  
6 PM TO 9 PM

Snow Crab, Prime Rib, Shrimp,  
& Other Seafoods of the Day

Plus Salad Bar, all the sides and dessert

ONLY  
**39.95**

KIDS UNDER 12

19.95

KIDS UNDER 6

FREE



## SIDES

### STANDARD WITH ENTREE SIDE OPTIONAL

Cheese Grits ..... .2.00

Cole Slaw ..... 2.00

Glazed Carrots ..... 2.00

French Fries..... .2.00

Raw Fries ..... .2.00

### UPGRADE

Baked Potato ..... .2.00

*Loaded* ..... 1.00

Broccoli Casserole..... 2.00

Mac N' Cheese ..... 2.00

Rice Du Jour ..... 2.00

Sweet Potato Fries..... .2.00





## ENTREES

### SEAFOOD COMES WITH SALAD BAR AND 1 SIDE

#### Grouper 7 Ways.....MARKET

- Grilled with Steinhatchee 7 Spice butter
- Blackened with fresh lime & drawn butter
- Fried with tartar sauce or Steinhatchee 7 Spice remoulade
- Piccata with lemon butter caper sauce
- Potato crusted with malt vinegar
- Herb crusted with 7 spice butter
- Pepper crusted with brandy cream sauce

Salmon ..... 19.95  
Grilled with Steinhatchee 7 Spice butter, blackened, or sautéed with lemon butter



\*Mullet Filet & Backbone ..... 11.95  
Deep fried corn meal breaded whole mullet with 2 filets and a backbone-When Available

Shrimp Dinner ..... 15.95  
Fried or Broiled



\*Andy's Shrimp N' Grits ..... 19.95  
Old Charleston Style shrimp, smoked sausage and onions on top of cheese grits with a butter sauce  
French Bread ..... 1.00

Seafood Pot Pie ..... 14.95  
Shrimp, scallops and white fish in a velvety seafood veloute baked with a golden brown crust

Seafood Gumbo Dinner with Rice ..... 14.95  
A healthy serving of Chef Donovan's Louisiana Seafood Gumbo served over rice with a side of our French bread

### SEAFOOD PLATTER

Southern Style Golden Fried or Broiled to Perfection  
Flounder, Shrimp, Oysters, Scallops & Deviled Crab

26.95

#### CHOICE OF 3

24.95

#### CHOICE OF 2

22.95

Blue Crab Claws ..... 20.95  
Fried, Steamed, or Blackened  
Served with drawn butter, cocktail sauce, or Steinhatchee 7 Spice Remoulade

Snow Crab Legs ..... MARKET  
Served with drawn butter

### LAND LOVERS

Seven Spice Chicken..... 12.95  
Marinated, grilled chicken breast with Steinhatchee 7 Spice BBQ, cheddar cheese, jalapenos, & green onions

Smoked Chicken Pot Pie ..... 12.95  
Hardwood smoked chicken with potatoes, carrot and corn with a hardy chicken gravy baked with a golden brown crust

Southern Fried Chicken  
Brined, seasoned and deep fried to a golden crispy perfection  
Quarter..... 11.95  
Half..... 13.95

### HANDHELDS COMES WITH ONE SIDE

ADD SALAD BAR FOR 3.95

Fish Tacos ..... 9.95  
Two blackened white fish tacos with slaw and baha sauce on a crispy flour tortilla

Shrimp Po-Boy ..... 12.95  
A New Orleans classic  
Fried shrimp on a hoagie with lettuce & tomato served with remoulade

Oyster Po-Boy..... 10.95  
Fried shrimp on a hoagie with lettuce & tomato served with remoulade

Square Grouper Sandwich ..... MARKET  
Fried, Grilled, or Blackened Grouper on a bun with lettuce and tomato

Sweet Carolina Chicken Sandwich ..... 8.95  
Grilled or Fried with Latimer Family Secret Sweet Carolina spicy honey mustard BBQ sauce served with lettuce & tomato  
Add Bacon ..... 2.00

Southern Fried Chicken Sandwich ..... 9.95  
Golden southern fried dark meat chicken with lettuce tomato and pickles on a bun



\*Bacon Ranch Chicken Sandwich ..... 10.95  
Grilled chicken breast topped with bacon, lettuce, tomato and ranch dressing  
Add Cheese..... 1.00



\*Jim's Prime Dip Sandwich ..... 12.95  
Thinly sliced prime rib on a hoagie with Au Jus and roasted peppers and onions

Road to "Know"where Burger ..... 8.95  
Flame broiled Angus burger with lettuce tomato pickle and onion  
Add Cheese..... 1.00  
Add Bacon ..... 2.00

### DO YOU KNOW WHERE NOWHERE IS?





## CUSTOMER CATCH YOU CATCH IT...WE COOK IT

12.95 per person



### PASTA ADD FRENCH BREAD FOR \$1



\*Sponge Divers Greek Pasta ..... 18.95  
*An olive oil, garlic and Sambuca sauce with shrimp, spinach and cherry tomatoes served over hearty linguini noodles and topped with feta cheese and oregano.*

Shrimp Scampi ..... 19.95  
*Gulf shrimp sautéed to a tender perfection and tossed in a garlic butter white wine sauce which is complimented with a bright hint of lemon, served over hearty linguini noodles.*

Cajun Shrimp and Scallop Pasta ..... 22.95  
*Sautéed Gulf shrimp and bay scallops with peppers, onions, oregano, basil and Cajun spices in a white wine cream sauce with a little cayenne kicker served over linguini.*

Chicken Alfredo ..... 14.95  
*Classic Alfredo heavy cream and butter sauce with grated Parmesan cheese, cracked pepper and nutmeg over hearty linguini noodles.*  
Shrimp Alfredo ..... 16.95

### KIDS MENU COMES WITH ONE SIDE

Corn Dog ..... 5.95  
Grilled Cheese ..... 5.95  
Chicken Tenders ..... 5.95  
Cheese Burger ..... 5.95  
Fried Shrimp ..... 7.95

### BEVERAGES 2.29

Sweet Tea	Mr Pibb
Unsweetened Tea	Sprite
Coffee	Sprite Zero
Coca-Cola	Hi-C Fruit Punch
Diet Coke	Hi-C Strawberry
Mello Yello	Lemonade
	Ginger Ale

### STEAK

New York Strip  
8oz ..... 14.95  
12oz ..... 21.95

Filet Mignon  
8oz ..... 24.95

Black Angus Ribeye  
12oz ..... 32.95  
16oz ..... 42.95

Let's Go Surfin'...  
Add Fried or Broiled Shrimp ..... 9.95  
Add Snow Crab ..... Market  
Add Grouper Filet ..... Market

### DESSERT



\*Apple Crisp with Vanilla Ice Cream ..... 6.95  
*Hot Apple Crisp with vanilla ice cream and topped with chocolate syrup*

Chocolate Meltdown & Vanilla Ice Cream ... 6.95  
*Oozing chocolate cake topped with vanilla ice cream chocolate syrup and whipped cream*

Chocolate Raspberry Cheesecake ..... 5.95

Key Lime Pie ..... 4.95

Peanut Butter Pie with Oreo Crust ..... 4.95

