



**GOOD TIMES  
GREAT FOOD  
AWESOME MUSIC**

**FIDDLERSONTHERIVER.COM**





## SEAFOOD SPREADS

**SMOKED MULLET SPREAD | \$8.95**

**SMOKED SALMON SPREAD | \$8.95**

**SMOKED GROUPER SPREAD | \$9.95**

**THE TRIPLE THREAT | \$12.95**

Fiddler's Famous Spreads are smoked and seasoned in house and served with crackers for sharing

## FIDDLER'S FAVORITES

**ONION LOAF | \$7.95**

**FRIED PICKLES | \$8.95**

**HUSH PUPPIES | \$4.95**

**HOMEMADE RAW FRY CHIPS | \$5.95**

**MOZZARELLA STICKS | \$8.95**

**BOURBON BEEF BITES | \$14.95**

**CHICKEN TENDERS | \$9.95**

**CHICKEN WINGS | 5 FOR \$9.95**

**CHICKEN WINGS | 10 FOR \$14.95**

Blue cheese and celery available \$2.50

## PEEL AND EAT SHRIMP

**HALF POUND | \$13.95**

**WHOLE POUND | \$23.95**

## OYSTERS

**DOZEN RAW | MARKET**

**GARLIC PARMESAN STEAMERS | MARKET**

**OLD BAY STEAMERS | MARKET**

## APPETIZERS

**CRAB CAKES COLLINS | \$15.95**

3 Old Florida lemon butter crab cakes topped with a touch of homemade remoulade

**MAMA'S WHITE WINE MUSSELS | \$12.95**

Mussels in white wine and lemon butter saute with basil, garlic and onion

**DEKLE BEACH FRIED BAY SCALLOPS | \$13.95**

Southern seasoned and golden fried bite sized bay scallops served with remoulade or cocktail sauce

**CAJUN BAY SCALLOPS | \$13.95**

Bay scallops in a cajun spiced white wine butter saute with just a little kick

**FRIED CALAMARI | \$14.95**

A shareable portion of fried calamari served with marinara sauce for dipping

**"GO GATORS" BITES | \$15.95**

Southern seasoned and golden fried bite sized gator tail served with remoulade or tartar sauce

**GROUPER NUGGETS | \$15.95**

Golden fried tender bite sized grouper nuggets perfect for sharing or keeping for yourself

**PEPPER CRUSTED SEARED TUNA | \$13.95**

Perfectly seared rare cooked pepper crusted tuna steak served with grilled lime and soy sauce

**BLUE CRAB CLAWS | 10 FOR \$14.95 | 20 FOR \$24.95**

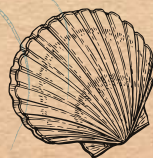
Cracked blue crab claws served fried, broiled or blackened

**CAROLINA BACON WRAPPED SHRIMP | \$14.95**

Bacon wrapped shrimp caramelized with Sweet Carolina spicy honey mustard BBQ sauce

**AUNT AMANDA'S NEW ORLEANS BBQ SHRIMP | \$18.95**

Shell on shrimp sauteed in Aunt Amanda's Louisiana spiced Worcestershire spiked butter sauce. The shells are left on and French Bread is provided to soak up the sauces.  
Additional French Bread available for \$2.50



*Follow us on Facebook or Instagram to keep up with all our upcoming events*  
**@fiddlersrestaurantandresort**

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





## SOUPS

**CLAM CHOWDER | CUP \$6.95 | BOWL \$9.95**

**GUMBO | CUP \$6.95 | BOWL \$9.95**

**SHE CRAB | CUP \$8.95 | BOWL \$12.95**

## SALADS

**CAESAR SALAD | \$9.95**

Add Chicken \$6, Shrimp \$9 or Steak \$12

**SOUTHERN FRIED CHICKEN | \$12.95**

Crispy batter chopped chicken with mixed greens topped with tomato, onions, cucumber and cheddar cheese served with ranch dressing

**ALL YOU CAN EAT SALAD BAR | \$9.95**

**SOUP CUP AND SALAD BAR | \$14.95**

## LAND LOVERS

**SEVEN SPICE CHICKEN | \$15.95**

Marinated grilled chicken breast with Steinhatchee 7 Spice BBQ sauce, cheddar cheese, jalapenos and green onions

**SMOKED CHICKEN POT PIE | \$14.95**

Hardwood smoked chicken with potatoes, carrots and corn in a hearty chicken gravy baked with a golden brown crust. It takes a little longer but it's worth it.

**SOUTHERN FRIED CHICKEN | HALF \$17.95**

Brined, seasoned and deep fried to a golden perfection. Quarter available for \$14.95

## HAND HELDS

Served with one side

Add All You Can Eat Salad Bar \$6.95

**FISH TACOS | \$14.95**

Two blackened fish of the day tacos with slaw and baha sauce on a crispy flour tortilla

**SHRIMP TACOS | \$15.95**

Two lime garlic cilantro shrimp tacos on a soft flour tortilla

**SHRIMP OR FISH PO BOY | \$13.95**

Fried shrimp or fish on a hoagie roll with lettuce and tomato served with remoulade

**OYSTER OR GATOR PO BOY | \$15.95**

Fried oysters or gator tail on a hoagie roll with lettuce and tomato served with remoulade

**FRIED SOFTSHELL CRAB PO BOY | \$17.95**

Softshell crab on a hoagie roll with lettuce and tomato served with remoulade

**SQUARE GROUPER SANDWICH | \$18.95**

Fried, grilled or blackened grouper on a bun with lettuce, tomato and tartar sauce

**SWEET CAROLINA CHICKEN SANDWICH | \$13.95**

Grilled or fried with Latimer Family Secret Sweet Carolina spicy honey mustard BBQ sauce with lettuce and tomato  
Add Bacon \$2.00

**SOUTHERN FRIED CHICKEN SANDWICH | \$13.95**

Golden southern fried dark meat chicken with lettuce, tomato, pickles and mayo on a bun

**BACON RANCH CHICKEN SANDWICH | \$14.95**

Grilled chicken breast topped with bacon, lettuce, tomato and ranch dressing. Messy and delicious.  
Add Cheese \$1.00

**JIM'S PRIME DIP SANDWICH | \$13.95**

Thinly sliced prime rib on a hoagie with Au Jus and roasted peppers and onions

**ROAD TO NOWHERE BURGER | \$11.95**

Flame broiled Black Angus burger with lettuce, tomato, pickle, onion, mayo, mustard and ketchup  
Add Cheese \$1.00  
Add Bacon \$2.00  
Add Fried Egg \$2.00  
Add Double Burger \$4.00  
Directions to the Road to Nowhere FREE

*Live Music Every Friday and Saturday Night*

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





## FROGMORE STEW

South Carolina Low Country style boil with shrimp, crawfish, snow crab, smoked sausage, corn on the cob, potatoes and lemons brought to a rolling boil in Granddaddy Bob's secret blend of herbs and spices. "Just the right amount of kick". Ask for the Tony's if you want to add a little more fire. Served best with bucket of ice cold beer.

**SINGLE | \$39.95**

**DOUBLE | \$69.95**

**BOBBY'S BIG OLE BOIL | \$179.95**

## THE STEAKHOUSE

Hand cut Black Angus Choice with a garlic herb compound butter. Served with 2 sides. Add Salad Bar for \$6.95

**NEW YORK STRIP 8OZ | \$19.95**

**NEW YORK STRIP 12OZ | \$27.95**

**FILET MIGNON 8OZ | \$42.95**

**BLACK ANGUS RIBEYE 12OZ | \$42.95**

## PASTA

Add Salad Bar for \$6.95

**NOAH'S SPONGE DIVER GREEK PASTA | \$24.95**

Olive oil, garlic, Sambuca sauce with shrimp, spinach and cherry tomatoes served over hearty linguini topped with feta and oregano

**SUNNY'S SHRIMP SCAMPI | \$24.95**

Shrimp, mushrooms and scallions in lemon garlic white wine sauce served over linguini

**KEATON BEACH CAJUN PASTA | \$28.95**

Gulf shrimp, bay scallops, peppers and onions with a basil, oregano, cayenne white wine sauce served over hearty linguini

**CHICKEN ALFREDO | \$17.95**

Classic Alfredo cream and butter sauce with grated Parmesan and cracked pepper served over hearty linguini.

Shrimp Alfredo \$21.95

## SEAFOOD PLATES

Served fried with hush puppies and 2 sides. Add \$2 for broiled or blackened.

**FISH OF THE DAY | \$19.95**

**FRIED SHRIMP DINNER | \$23.95**

**FRIED SCALLOP DINNER | \$24.95**

**FRIED OYSTER DINNER | \$26.95**

**CHOICE OF TWO FROM ABOVE | \$38.95**

**CHOICE OF THREE FROM ABOVE | \$44.95**

**MULLET FILET AND BACKBONE | \$17.95**

**SOFT SHELL CRAB DINNER (2) | \$32.95**

**BLUE CRAB CLAW DINNER | \$32.95**

**FRIED SEAFOOD FEAST | \$69.95**

Feast on fried fish of the day, oysters, shrimp, scallops, blue crab claws, soft shell crab, stuffed deviled crab, hush puppies and french fries.

## SEAFOOD ENTREES

Served with 2 sides

Add Salad Bar for \$6.95

**CRAB CAKE COLLINS DINNER | \$26.95**

3 Old Florida lemon butter crab cakes topped with a touch of homemade remoulade

**ANDY'S SHRIMP AND GRITS | \$23.95**

Charleston style with shrimp, sausage and onions on top of cheese grits. Add French Bread \$2.50

**SEAFOOD GUMBO DINNER | \$19.95**

Chef Donovan's Louisiana seafood gumbo served over rice. Add French Bread \$2.50

**GROUPE SEVEN WAYS | \$44.95**

Choose from the following styles:

- Pepper crusted with a Brandy cream sauce
- Herb crusted with "Steinhatchee 7 Spice" butter
- Piccata with lemon butter caper sauce
- Potato crusted with malt vinegar
- Grilled with "Steinhatchee 7 Spice" butter
- Blackened with fresh lime and drawn butter
- Fried with tartar sauce or remoulade

**SALMON | \$26.95**

Grilled with "Steinhatchee 7 Spice" butter, blackened, or with a lemon butter saute

**SNOW CRAB DINNER 3 CLUSTER | \$49.95**

Served with drawn butter



# ALL YOU CAN EAT SEAFOOD BUFFET

FRIDAY AND SATURDAY NIGHTS ONLY FROM 6PM TO 9PM

Snow Crab, Prime Rib, Shrimp, and other Seafoods of the Day  
Plus Salad Bar and all sides and desserts

**\$49.95**

**KIDS UNDER 12**

\$19.95

**KIDS UNDER 6**

FREE

## SIDES \$4 EACH

CHEESE GRITS

COLE SLAW

FRENCH FRIES

HOMEMADE RAW FRY CHIPS

BAKED POTATO Loaded for \$2

MAC N CHEESE

SWEET POTATO FRIES

Below change nightly

RICE DU JOUR

GLAZED CARROTS

ZUCCHINI AND SQUASH MEDLEY

BROCCOLI CASSEROLE

STREET CORN ON THE COB

STEAMED BROCCOLI Add Cheese \$1

GARLIC SMASHED POTATOES

Salad Bar can  
be substituted  
for dinner side

## CUSTOMER CATCH



**YOU CATCH IT...WE COOK IT**

**\$15.95 PER PERSON**

With salad bar and one side

## DESSERT

**KEY LIME PIE | \$6.95**

Key lime pie with whipped cream

**PEANUT BUTTER PIE | \$9.95**

Reese's peanut butter pie with Oreo crust topped  
with whipped cream and chocolate sauce

**CHOCOLATE RASPBERRY CHEESECAKE | \$6.95**

Cheesecake with whipped cream raspberry and  
chocolate sauce

**APPLE CRISP WITH VANILLA ICE CREAM | \$6.95**

Warm homemade apple crisp with vanilla ice  
cream on top

**JUNE'S ICE CREAM TREAT | \$6.95**

There was always ice cream  
at Grandmother Latimer's...  
Try some of her favorites.

## KIDS MENU

Served with french fries or mac n cheese

**CORN DOG | \$5.95**

**GRILLED CHEESE | \$6.95**

**CHICKEN TENDERS | \$7.95**

**CHEESE BURGER | \$8.95**

**FRIED SHRIMP | \$9.95**

## DRINKS

SWEET TEA

UNSWEET TEA

COCA-COLA

DIET COKE

COFFEE

MR PIBB

SPRITE

SPRITE ZERO

MELLO YELLO

HI-C FRUIT PUNCH

HI-C STRAWBERRY LEMONADE

GINGER ALE

In order to provide consistent pay year round and health benefits  
for our staff we include a 15% Service Fee on all checks. Additional  
tips above that amount are accepted and appreciated by the staff.

*Thank You!*

**15% Service  
Fee included  
on All Checks**

**Additional Tips  
Appreciated**







## OUR STORY

Our story begins in July 1932, when Broward and Elizabeth Cooley explored July Springs in Steinhatchee while visiting his Uncle. 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, Ohio for the peace and serenity of Florida.

So they built a 30 x 30 three room building where they lived and attempted to run a grocery store, but it was the Great Depression, so customers credit quickly turned to bad debt and the store failed. With the shelves empty, Broward went back to Akron to earn money working for Goodyear and Elizabeth stayed behind 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. She started 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 Cooleys 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 water tank and plumbing into all the buildings and Delco light system complete with a new radio. 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. In the late 1930's, they added rental boats to explore the river and 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" because Cooley's Restaurant was now a North Florida landmark.



In 1948, the "Old Steinhatchee Bridge" brought more customers and they built a second dining room to serve their now famous trout, fried mullet, hush puppies and steamed crab claws. Business boomed and in 1973, eldest son Ramon Cooley, built what is now Fiddler's Restaurant and Resort and ran Cooley's for quite some time even adding a location in Tallahassee before hard times fell again and Cooley's closed its doors.

In 2000, 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. (Hence the name Fiddler's) Jim felt the potential, and transformed 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, celebrating countless occasions and serving millions of meals. Under Jim and Joyce's guidance, Fiddler's built on the legend of Cooley's, bringing national prominence with visits from President Jimmy Carter and wife Roslyn. As the Chef, Jim was featured on national television shows and spent time on air with Paula Deen and Steven Raichlen from Project Fire. As champions for Steinhatchee, Jim and Joyce revived the Chapel at Steinhatchee Landing and catered countless weddings and events.



In 2020, Jim and Joyce retired and the new owners Andy and Sunny Latimer were met with the challenge of a statewide shutdown due to Coronavirus the day after they reopened the doors from remodeling, but it just wouldn't be a Fiddler's story if there wasn't a little struggle. So they added to the back deck and opened The Dive Bar out front so seasonal wait times would be more fun. They created events like The Steinhatchee 7 Band Jam in October, Cray Cray in the Hatch in March and made sure Live Music Lives at Fiddler's every Friday and Saturday night. This place... this life is a journey... so let there be songs to fill the air. Here's to Good Times... Great Food... & Awesome Music!



*Thank You for Being Part of the Tradition!*  
*the Latimer's*



@FIDDLERSRESTAURANTANDRESORT

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