

The SEINEYARD

SEAFOOD RESTAURANT

Appetizers

Crab Claws (fried or grilled).....	\$12.99
Fried Calamari.....	\$7.99
Deviled Crab (grilled).....	\$8.99
Fried Onion Rings.....	\$6.99
Oyster Cocktail (fried or grilled).....	\$12.99
Fried Pop Shrimp.....	\$7.99
Sammie Cake.....	\$8.99

Sandwiches

All sandwiches are prepared on a toasted bun served with lettuce, tomato, onion, pickle (burgers include mayo & mustard) and a side of French fries. Add a slice of cheese to any sandwich for \$.50. Substitute a salad, baked potato or sweet potato (when available) to any sandwich or basket for \$2.00

Catfish.....	\$9.99*	Hamburger.....	\$6.49
Mullet.....	\$10.99*	Cheeseburger.....	\$6.99
Oyster.....	\$13.99*	Db1 Cheeseburger...	\$8.99
Pop Shrimp....	\$9.99*	Chicken.....	\$8.99*
Grouper.....	\$12.99*		

(*may be Grilled, Blackened or Fried)

Kid's Menu

(for ages 10 and under & fried only)
Served with French fries.

Hamburger.....	\$5.99
Cheeseburger.....	\$5.99
Pop Shrimp.....	\$5.99
Chicken Tenders.....	\$5.99

Baskets (available 11-3 Thurs, Fri & Sat. only)

All baskets are served with hushpuppies and your choice of French fries, coleslaw or cheese grits.

Fried Only

Chicken Tenders.....	\$8.99
Catfish.....	\$8.99
Mullet.....	\$9.99
Oysters.....	\$13.99
Popcorn Shrimp.....	\$8.99

Salads

All salads are served on a fresh bed of lettuce with carrots, tomatoes, onions and peppers.

Salads can be grilled, fried or blackened.

Chicken.....	\$9.99
Shrimp.....	\$9.99

Seineyard Dressings (*homemade)

House*, Ranch*, Bleu Cheese*, Thousand Island*, Honey French, Honey Mustard, Light Ranch & Light Italian.

Dinners

All dinners are served with your choice of two sides: cole slaw, salad, French fries, cheese grits, baked potato or sweet potato (when available) and hushpuppies. Dinners can be served fried, broiled or blackened with hushpuppies.

Catfish.....	\$12.99
Grouper.....	\$18.99
Mullet.....	\$14.99
Oysters.....	\$21.99
Pop Shrimp.....	\$11.99
Scallops.....	\$12.99
Shrimp.....	\$12.99
Sammie Crab.....	\$12.99
Deviled Crab.....	\$12.99

Steaks and Chicken

Steaks are prepared rare, medium rare, medium well, well done or blackened and are served with choice of two sides and garlic bread.

16.oz Ribeye.....	\$19.99
Chicken Tenders.....	\$10.99

Platters

Combo of Two.....\$16.99
(cannot combine same two seafood's)

Seineyard Platter.....\$18.99*
(8 shrimp, 8 oyster, 8 scallops & choice of grouper, catfish or mullet. NO substitutions)

Jr. Platter\$12.99*
(4 shrimp, 4 oysters, 4 scallops & choice of catfish or mullet)

Jr. Platters with Grouper.....\$14.99*
(4 shrimp, 4 oysters, 4 scallops & grouper. NO substitutions)

*MUST ALL BE COOKED THE SAME WAY

All Seineyard dinners can be served fried, grilled, or blackened. Grilled and blackened dinners are very tasty and popular among our guests. Grilling and blackening takes more time to cook than does fried food. On busy nights please allow additional time for an order either grilled or blackened. Grilling and blackening also shrink the food as it is cooked. All of our portions are cut the same size prior to cooking.

Please be patient, we promise it's worth the wait.

Side Orders

Sweet Potato (after 5 p.m.).....	\$2.00
Baked Potato.....	\$2.50
Cheese Grits.....	\$2.00
Cole Slaw.....	\$2.00
French Fries.....	\$2.00
Side Salad.....	\$4.00

Desserts

Key Lime Pie.....	\$3.99
Coconut Crème Pie.....	\$3.99
Peanut Butter Pie.....	\$3.99

Beverages

Coke, Diet Coke, Sprite, Lemonade,
Sweet & Un-Sweet Tea.....\$1.99
Coffee.....\$1.99

"The History of the Seineyard"

After hours of fruitless research on the history of seineyards in Wakulla County, we finally realized we were looking in all the wrong places. We decided why not go straight to the source, someone who worked in the seineyards. The source, Mr. T.L. Stokley and his wife LaVerne, shared what they remember about the history of life at the seineyard, that very few people remember today.

You see, Mr. T.L. ran the seineyard at Ochlocknee/Elmer Cove. In the Fall of each year, he would move to the seineyard and not return home until the end of December. In those days local people were hired to work at the seineyard. A man could earn \$15 to \$25 per month which was considered good pay at the time. They would live in shanties, little hut-like houses, on the beach. Everyone ate together on the beach, with one cook preparing meals for everyone.

In addition to the cook, there were other special jobs. Mr. T.L. was known as the "striker". The striker had the special and rare talent of being able to spot schools of mullet. The striker would sit in a lookout stand (somewhat similar to what we know today as a lifeguard chair) to see when the mullet began "running". When the striker called that the mullet were "running", the oarsmen would take the net and encircle the mullet. Slowly, but surely, the mullet were brought to the hill (onto the beach). They would then split the mullet, salt them down in barrels, and place them in the icehouse on the beach.

Local people would come to the seineyard to buy fresh fish. Mrs. LaVerne says, "There is no better eating than a fresh mullet cooked right on the beach!" Mr. T.L. recalls that the biggest season they ever had at Ochlocknee/Elmer Cove totaled 165,000 mullet. The life of the Seineyard was good, hard, honest work.

The seineyards were also a resort spot of sorts. The Stokleys remember their parents talking about the "folks in covered wagons" coming from Georgia, mostly Cairo and Thomasville, to spend a week at the seineyard. It was a very festive time at the seineyards when the Georgia visitors were added to the locals working and visiting. Mr. T.L. remembered looking down the beach perched atop of his striker stand seeing people enjoying themselves cooking, swimming, and eating mullet. Thank goodness there are still those around like T.L. and LaVerne Stokley who can recall the "good old days".

Although the seineyards on the beach no longer exist, the tradition of the past is present in the spirit, pride, and love we put into each meal prepared especially for you.

Owners: Sam and Starr Dunlap

The Seineyard is also available for catering events with our full on-site catering service. Ask the host for more information or call us at (850) 421-9191 to schedule a date.

Consumer Advisory:

Consuming Raw or undercooked meat, eggs, poultry or seafood increases your chance of contracting a food borne illness - especially if you have certain medical conditions. Section: 3-603.11, 2001 FDA food code

The *Seineyard*



Seafood Restaurant

“A Tradition of the Past”

850-697-9191

108 Sea Pine Drive
St. Teresa, FL 32358

theseineyardatsummercamp.com



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Open:

Sunday & Thursday ~ 11:00 a.m. – 9:00 p.m.
Friday – Saturday ~ 11:00 a.m. – 10.00 p.m.

