

Welcome To Kretch's

Marco Island, Florida

We are dedicated to providing you with fine cuisine and excellent service in a pleasant atmosphere. Every dish is prepared in our kitchen and sautéed, broiled, baked or fried to order and receives individual attention from Owner/Chef Bruce Kretschmer

APPETIZERS

STEAMED FRESH MAINE MUSSELS *Served in garlic and white wine butter sauce with garlic bread. 7.95*

GULF SHRIMP ROCKEFELLER *Jumbo gulf shrimp topped with sautéed spinach, a combination of cheeses and toasted parmesan bread crumbs. Baked to a golden brown. 8.95*

BLACKENED YELLOWFIN TUNA BITES *Pan blackened and served with Cajun aioli. 9.95*

HALF SIZE SEAFOOD STRUDEL *Try a sample of our most popular entrée. 9.50*

BROILED FRESH MUSHROOM CAPS *Stuffed with crabmeat stuffing and topped with lobster sauce. 8.25*

ESCARGOT BOURGUIGNONNE *Served with a golden crown of puff pastry. 8.95*

SEAFOOD CRISP *Crisp flour tortilla topped with shrimp, scallops, crabmeat and a combination of cheeses. Served with sour cream, salsa, lettuce, diced tomato, black olives and jalapenos on the side. 9.50*

GULF SHRIMP COCKTAIL *Jumbo steamed gulf shrimp served with homemade cocktail sauce. 7.95*

FIRECRACKER CHICKEN SKEWERS *Chicken skewers breaded and deep fried then tossed in sweet Thai chili sauce. 7.95*

SOUPS

NEW ENGLAND CLAM CHOWDER *Chopped sea clams, diced potato, celery, onion and spices simmered in a rich creamy broth. 3.75*

BAKED FRENCH ONION SOUP *Caramelized onion in hearty beef broth with crème sherry. Topped with rye croutons and melted provolone cheese. 4.75*

HOMEMADE SOUP DU JOUR *Our soups are made fresh daily with the finest ingredients available. 3.75*

Consumer Information

There is a risk associated with consuming raw oysters, seafood and meats. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician

ENTREES

All entrees include your choice of Soup du Jour, Fresh Garden Salad, Our Homemade Caesar Salad or Cottage cheese and tomato. Served with homemade bread and butter and choice of side.

CHARBROILED PRIME STEAKS

12oz NY STRIP SIRLOIN 25.95

16oz KANSAS CITY STRIP SIRLOIN 26.95

8oz FILET MIGNON

Wrapped in bacon and served with hot au jus. 27.95

SAUTEED FRESH ONIONS 1.95

MADEIRA GLAZED FRESH MUSHROOMS 4.95

FROM THE LAND

CHICKEN PARMEGIANA *Sautéed chicken breast topped with our homemade marinara sauce and provolone cheese. Served with pasta.* 16.95

BREAST OF CHICKEN KIEV *Sautéed chicken breast finished with garlic butter and white wine.* 15.95

VEGETARIAN PASTA ALFREDO 15.50

CHICKEN FLORENTINE *Grilled chicken breast topped with sautéed fresh spinach, a combination of cheeses and toasted parmesan bread crumbs.* 16.95

FROM THE SEA

PIÑA COLADA GROUPE *Encrusted with coconut and baked to a golden brown. Topped with Mount Gay Rum sauce.* 25.95

FRESH GULF GROUPE *Sautéed, pan blackened, broiled or lager battered.* 24.95

FRESH BOSTON SEA SCALLOPS *Sautéed, pan blackened or deep fried.* 22.95

BLACKENED FRESH YELLOWFIN TUNA *Pan blackened and served with Cajun aioli.* 23.95

STUFFED BABY FLOUNDER *Stuffed with crabmeat stuffing and topped with lobster sauce.* 21.95

COCONUT FRIED SHRIMP *Jumbo gulf shrimp encrusted in coconut and fried to a golden brown.* 18.95

BROILED SHRIMP SCAMPI *Jumbo gulf prawns broiled in the shell and finished with garlic butter, white wine and spices.* 18.95

CHEF'S SPECIALTIES

SHRIMP BERNADETTE *Jumbo gulf shrimp stuffed with crabmeat stuffing and tenderly baked. Topped with lobster sauce.* 20.95

SEAFOOD STRUDEL *Our Chef's original creation – Shrimp, scallops, crabmeat, broccoli and a combination of cheeses wrapped in a light Bavarian pastry. Served in lobster sauce.* 21.95

CHARBROILED DOMESTIC LAMB LOIN CHOPS *A one pound serving of the finest domestic lamb available. Served with mint jelly.* 25.95

LEMON PEPPERED FRESH SWORDFISH *Grilled swordfish finished with lemon-pepper, white wine, butter and spices.* 21.95

CHEF'S COMBO (SURF & TURF) *Broiled lobster tail and filet mignon. Served with drawn butter.* 34.95

BROILED LOBSTER TAILS *Twin warm water lobster tails broiled to perfection. Drawn butter.* 34.95

BARBEQUED BABY BACK RIBS *Slow cooked and falls off the bone. Half Rack 15.95; Full Rack 19.95*

SANDWICHES, SALADS AND MORE

Add soup du jour or tossed salad for an additional 3.75

GULF SHRIMP SALAD *Crisp salad greens topped with fresh gulf shrimp, tomato, green pepper and croutons. Citrus vinaigrette. 12.95*

KRETCH'S CAESAR SALAD *Crisp romaine hearts tossed with bacon, parmesan, croutons and our homemade Caesar dressing. 7.00*

Make it a meal:

WITH CHARBROILED 8oz NY STRIP STEAK 13.95

WITH GRILLED CHICKEN 11.95

WITH GRILLED YELLOWFIN TUNA STEAK 14.95

WITH GRILLED FRESH SNAPPER 12.95

Garnished with red onion and tomato.

CHARBROILED CHOP SIRLOIN BURGER *Half pound. Served on a fresh baked Kaiser roll with lettuce, tomato, French fries and cole slaw. 8.95*
Cheese .50

CHICKEN WINGS *Served with celery, carrots and blue cheese dressing. Choice of Teriyaki, Buffalo or Honey BBQ. Served with French fries and slaw. 8.95*

BEER BATTERED FRESH GROUPER SANDWICH
Served on a fresh baked Kaiser roll with French fries and slaw. 13.95

FISH SANDWICH *Deep fried tilapia sandwich. Served on a fresh baked Kaiser roll with French fries and slaw. 10.95*

CHICKEN CLUB *Grilled chicken breast, crisp bacon and swiss cheese. Served on a fresh baked Kaiser roll with French fries and cole slaw. 8.95*

STEAK SANDWICH *8oz NY Strip Sirloin charbroiled to your taste and served on garlic bread with French fries and slaw. 12.95*

BRING IN YOUR OWN FISH

The waters surrounding Marco Island are home to a large variety of tasty fish. Grouper, Snapper, Permit, Cobia, Snook, Trout and Pompano just to name a few. Whether you're on vacation without a kitchen or just don't feel like cooking, let us do the work! Ask your server for the chef's recommendation on how to prepare your catch.

For only 12.95:

Choice of soup du jour, tossed salad or Caesar salad.

Fresh baked bread and butter.

Your catch prepared to your taste.

Choice of baked potato, potato du jour or vegetable.

SIDE DISHES

BAKED POTATO 1.95

POTATO DU JOUR. 1.95

VEGETABLE DU JOUR. 1.95

COLE SLAW. 1.95

FRENCH FRIES. 1.95

SWEET POTATO FRIES. 2.50

BASKET OF BREAD AND BUTTER *If not included with your meal. 1.95*

NO SEPARATE CHECKS FOR PARTIES OF 6 OR MORE. \$3.00 CHARGE FOR SHARING MEALS.
WE ALWAYS TRY TO ACCOMMODATE ANY DIETARY NEEDS. GLUTEN-FREE MENU AVAILABLE.