



# THE PIRATE REPUBLIC SEAFOOD & GRILL

BY RANDI AILEEN PRESS, THE DINING DUCHESS™

In 1977, Roberto and Claudia Guerios had a 98-foot wooden schooner sailboat built to begin their adventure at sea. They named the schooner the *Senhor Das Ilhas* (Lord of Islands) and set sail from Brazil.

The two spent the next 27 years chartering their sailboat in Tortola during the winter and summers from the Caribbean to Venezuela. During their charters, they met local fisherman who shared meals cooked with local spices.

In 2005, Roberto decided to find a permanent home for his family. So he brought his recipes from all over the world to Fort Lauderdale and transformed a neglected building into a beautiful clipper ship bar with a boat dock.

Roberto extends his hand out and offers a warm grin as he welcomes us. His gold hoop earrings, one in each ear, and his interesting accent, a mixture from Brazil, Italy, and Greece, captures me as he explains the style of cooking at the Pirate. Every recipe is an original concoction from his travels. Each dish is created from scratch and built with layers of specific spices. The flavor is specific to an area of travel.

He explains a trip to St. John that took three times back and forth to create a recipe for chowder. He kept returning back until he mastered the taste. He explains further that fisherman keep things simple when they cook using the most fresh ingredients and spices that translate to great flavor. All the menu items are prepared skillfully



with influences from the Caribbean, South American, Mediterranean, and America.

All those years sailing and searching for the right serene harbor eventually had the two locate in South Florida. Pirate's location is unique and well hidden. A Fort Lauderdale skyline is completely in sight. The water sparkles, pirate flags sway in the wind and tranquility comes over you while dining. Not all treasure is silver and gold. This treasure is edible and is worth walking a few planks to your seat to taste. The bounty is also reasonable for private functions, corporate events or everyday dining. Whether you dine on the main deck

in the open air at a custom made table or under a large canopy, there are great views everywhere. The dock has a lot of space and boaters may tie up for free. Or for your convenience, the Water Taxi has The Pirate Republic as a permanent stop.

A few of our favorite items are below. The full menu is large and offers a variety of great options for everyone. If you are adventurous and enjoy seafood, Republic will become a favorite of yours.



### St. John's Lobster Chowder

Roberto and Claudia traveled 550 miles over three days to meet the chef who inspired this chowder in St. John. Served in a bread bowl, the soup is rich and creamy. (\$13)



### Seafood Moqueca

Tickle your tongue and scrape the plate with this one! Red, green, and yellow peppers, garlic, and onions in a fiery tomato sauce served with a splash of coconut milk is deliciously unique. Served with rice, this meal comes in two sizes. (\$29 and \$53)



### Ubatuba Shrimp

The shrimp are large and sautéed with shallots and finished with the Republic's special creamy Brazilian Catupiry sauce. The dish is complimented by arugula salad and served with rice. (\$24)



### Grouper, Anguilla Island, Caribbean Style

Grouper fillet is sautéed with shrimp and tossed with fresh tomato, onion and garlic. Green and pink peppercorns give this a strong flavor. The grouper is served with mashed potatoes and sautéed spinach. Don't miss this style of Caribbean cooking. (\$29)



### Dulce De Leche

This dessert, served as a small layered cake, is a confection prepared by slowly heating sweetened milk to create a product that derives its taste from caramelized sugar. Literally translated, it means "candy of milk." (\$8)



## The Pirate Republic Seafood & Grill

400 SW 3rd Avenue, Fort Lauderdale, Florida 33315  
(954) 761-3500  
[piraterepublicbar.com](http://piraterepublicbar.com)

**DINNER NIGHTLY**  
Monday-Thursday  
12 p.m. – 10 p.m.  
Friday-Saturday-Sunday  
12 p.m. – 12 a.m.