

BREAKFAST FAVORITES

Islander Breakfast
Two eggs any style, choice of meat, and toast.

Veracruz Scramble
Scrambled eggs with chorizo sausage, topped with avocado and queso fresco. Served with beans and toast.

Huevos A La Mexicana
Scrambled eggs with tomatoes, onions, and jalapeños, topped with melted cheese and avocado. Served with beans, rice, and tortillas (no potatoes).

***Smoked Salmon & Eggs**
Roasted garlic toast topped with Atlantic smoked salmon, fresh avocado, tomato, red onion, and capers. Served with two eggs any style.

BENEDICTS

***Crab Cake Benny**
Two poached eggs on an English muffin with crab cakes, topped with hollandaise sauce.

***Veggie Benedict**
Two poached eggs, sautéed spinach, and grilled tomato on multigrain bread, topped with hollandaise sauce. Served with fresh fruit (no potatoes).

***Classic Eggs Benedict**
Two poached eggs with grilled ham on an English muffin, topped with hollandaise sauce.

***Prosciutto Benedict**
Two poached eggs with fresh arugula and sliced prosciutto on sourdough bread, topped with hollandaise sauce.

HEALTHY FAVORITES

Avocado Toast
Grilled multigrain bread topped with fresh avocado, tomato, and feta cheese.

Burrata Toast
Roasted garlic toast topped with prosciutto and creamy burrata, finished with a drizzle of olive oil. Served with fresh fruit and a side of orange marmalade.

Breakfast Salad
Arugula tossed in lemon and olive oil dressing, topped with crispy bacon, avocado, feta cheese, strawberries, and two boiled eggs.

***Smoked Salmon & Bagel**
Choice of bagel topped with Atlantic smoked salmon, arugula, red onion, and capers. Served with cream cheese and a fresh fruit cup.

OMELETS & BURRITOS

Parmesan & Cilantro
Three egg whites with fresh cilantro, onion, and parmesan cheese, topped with diced tomato.

Ham & Cheese
Three eggs with ham and melted blended cheese.

Veggie
Three eggs with broccoli, onion, tomato, mushroom, and blended cheese.

Meat Lovers
Three eggs loaded with bacon, Italian sausage, ham, and blended cheese.

Chorizo Ranchero
Three eggs with chorizo sausage, jalapeños, cilantro, and queso fresco, topped with avocado, salsa, and sour cream.

Served with seasoned potatoes

Steak & Eggs
8 oz. New York steak served with two eggs any style, seasoned potatoes, and toast.

Biscuits & Gravy
Classic buttermilk biscuits topped with country-style gravy.
Add crispy chicken

Egg & Cheese Sandwich
Scrambled eggs with melted American cheese on toast.
Add meat

SKILLETS

Mexican Skillet
Sautéed onions, bell peppers, chorizo, and potatoes, topped with avocado, queso fresco, and two eggs any style. Served with toast.

Veggie Skillet
Sautéed mushrooms, onions, tomatoes, bell peppers, and potatoes, topped with avocado and two eggs any style. Served with toast.

Corned Beef Skillet
Sautéed onions, corned beef, and potatoes, topped with Swiss cheese and two eggs any style. Served with toast.

Steak Fajita Skillet
Juicy sirloin steak sautéed with grilled onions, peppers, and mushrooms, layered over crispy tortilla chips and topped with two eggs any style, melted cheddar, jalapeños, and fresh avocado. Served with salsa and sour cream on the side. No toast included.

Yogurt Parfait
Creamy strawberry yogurt layered with fresh strawberries, blueberries, bananas, and crunchy granola.

Loaded Oatmeal
Warm oatmeal topped with fresh strawberries, blueberries, bananas, raisins, and a touch of brown sugar.

Honey Crunch Oatmeal
Hearty oatmeal topped with walnuts, pecans, almonds, honey, and brown sugar.

Classic Oatmeal
Traditional oatmeal topped with raisins and brown sugar.

Served with seasoned potatoes.
Omelets come with choice of toast.

Italian
Three eggs with Italian sausage, green peppers, onions, and parmesan cheese.

Stonewalls
Three eggs with seasoned beef, tomato, onion, and blended cheese, topped with black beans.

Greek
Three eggs with spinach, tomato, and feta cheese.

The White
Three egg whites with feta cheese. Served with a fresh fruit cup (no potatoes).

Create Your Own
Three eggs with blended cheese.
Add your favorite toppings

BREAKFAST COMBOS

Served with choice of meat

Pancakes
Two fluffy buttermilk pancakes with two eggs any style.

French Toast
Golden French toast with two eggs any style.

Biscuits & Gravy
Half order of buttermilk biscuits with country-style gravy, served with two eggs any style.

Waffle
Half Belgian waffle with two eggs any style.

SWEET SPECIALTIES

Fruit Waffle
Belgian waffle topped with fresh strawberries, blueberries, bananas, whipped cream, and powdered sugar.

Strawberry Waffle
Belgian waffle topped with fresh strawberries, whipped cream, and powdered sugar.

Belgian Waffle
Classic golden waffle topped with powdered sugar.
Add crispy chicken

Apple Waffle
Belgian waffle topped with vanilla ice cream, whipped cream, and powdered sugar.

Double Chocolate Waffle
Rich chocolate waffle topped with chocolate chips, whipped cream, and powdered sugar.

Crunchy French Toast
French toast coated with crunchy cornflakes, topped with fresh strawberries, whipped cream, and powdered sugar.

Cannoli Stuffed French Toast
French toast stuffed with sweet cannoli cream and chocolate chips, topped with pecans, strawberries, whipped cream, and raspberry-nut sauce.

BREAKFAST SIDES

Fruit Cup
Fruit Bowl
Yogurt

Bacon
Sausage Links
Ham
Turkey Sausage
Seasoned Potatoes

Corned Beef Hash
Sautéed corned beef, onion, mushrooms, and potatoes, topped with two eggs any style. Served with a half order of biscuits & gravy.

Grits
Creamy Southern-style grits served with two eggs any style.

Beef Tips
Grilled sirloin tips with onions and mushrooms, served with two eggs any style and two buttermilk pancakes (no extra side of meat).

FRENCH TOAST

(Gluten Free upon request)

#1 Classic
Traditional French toast with powdered sugar.

#2 Strawberries
French toast topped with fresh strawberries and whipped cream.

#3 Mixed Fruit
French toast topped with assorted fresh fruit, whipped cream, and powdered sugar.

STONEWALLS PANCAKES

(3 buttermilk pancakes, Gluten Free upon request)

#1 Classic Buttermilk
Fluffy traditional buttermilk pancakes with powdered sugar.

#2 Chocolate Chip
Pancakes with chocolate chips, topped with whipped cream.

#3 Pumpkin Pecan
Pumpkin pancakes with toasted pecans, topped with whipped cream.

#4 Double Chocolate Chip
Rich chocolate pancakes topped with chocolate chips, whipped cream, and powdered sugar.

Grits
Toast
Bagel with Cream Cheese
Homemade Muffin
Biscuits
English Muffin
Croissant

Cereal with Milk
Single Pancake
Half Order of French Toast

BEVERAGES

Juices - Orange, Citrus Peach, Apple, Cranberry

Soda - Proudly serving Pepsi products.

Hot - Lavazza Coffee, Espresso, Caramel Macchiato, Cappuccino, Cafe Mocha, Cafe Latte, Americano, Hot Chocolate

Iced - Iced Latte, Iced Mocha, Iced Coffee, Iced Caramel Macchiato.

Available Flavors:
Vanilla, Dark Chocolate, White Chocolate, Hazelnut, Caramel, Chai.
Sugar Free Flavors: Vanilla, Caramel

Alcoholic - Beer, Wine, Mimosas and Cocktails Available.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. CUSTOMERS SHOULD BE AWARE OF THE RISKS INVOLVED IN CONSUMING RAW OR UNDERCOOKED FOODS.

estd.



2010

STONEWALLS

A MODERN AMERICAN EATERY



We are dedicated to preparing fresh, healthy, delicious meals your family will love. Since 2010, we've provided Marco Island locals and visitors with a modern and diverse menu of upscale food favorites in a quick and convenient atmosphere. You can order and pay at the counter (or at your table using your cell phone by scanning the unique bar code on each table), have a seat inside or on the patio and we deliver your food to your table. We serve Breakfast, Lunch and Dinner as well as a variety of beer and wines. It's fine food fast, and it's a joy sharing the experience with you!

BREAKFAST, LUNCH AND DINNER
HOMEMADE ORIGINAL PIZZAS • DAILY SPECIALS
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WWW.MARCOSTONEWALLS.COM

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SANDWICHES & BURGERS

Includes chips or fries · Upgrade side · Soup
Gluten-free bread available

Classic Crispy Chicken

Crispy chicken breast with lettuce, tomato, pickles, and honey mustard on a toasted bun.

Grilled Chicken

Juicy grilled chicken breast with lettuce, tomato, and pickles.

Buffalo Chicken

Crispy chicken tossed in spicy buffalo sauce, with lettuce, tomato, pickles, and bleu cheese dressing.

Traditional Burger

Beef patty with American cheese, lettuce, tomato, mayo, and pickles.

SANDWICHES

Includes chips or fries. Upgrade your side · Soup
Gluten-free bread available upon request.

Classic Reuben

Tender corned beef with sauerkraut, melted Swiss cheese, and Thousand Island dressing on grilled marble rye.

Turkey Reuben

Smoked turkey with crisp coleslaw, Swiss cheese, and Thousand Island dressing on grilled marble rye.

Grouper Reuben

Crispy grouper with Swiss cheese, coleslaw, and Thousand Island dressing on marble rye.

Philly Cheesesteak

Thin-sliced steak with provolone cheese, sautéed onions, peppers, and mushrooms on a warm sub roll.

Stonewall Burger

Stacked with crispy onions, bacon, lettuce, tomato, pickles, American cheese, and BBQ sauce.

Mushroom & Onion Burger

Grilled mushrooms, sautéed onions, bacon, lettuce, tomato, pickles, and Swiss cheese.

Bacon & Blue Burger

Crispy bacon, sautéed onions, and crumbled bleu cheese over a juicy beef patty.

Cuban Sandwich

Pulled pork, ham, salami, Swiss cheese, pickles, and mustard, pressed on a toasted sub roll.

The Italian

Ham, salami, provolone cheese, lettuce, tomato, onions, olives, hot peppers, and Italian dressing on a sub roll.

Meatball Parm

Homemade meatballs with marinara sauce, provolone, parmesan, and Italian herbs, baked on a sub roll.

Salmon BLT

6 oz. blackened salmon with arugula, bacon, tomato, and mayo on toasted white bread.

Turkey Avocado Wrap

Turkey, bacon, cucumber, lettuce, and ranch dressing in a grilled wrap.

Fish & Chips

Crispy mahi-mahi served with French fries and creamy coleslaw, paired with fresh lemon, cocktail sauce, and tartar sauce. (No side)

Grouper Tacos

Three corn tortillas filled with crispy or blackened grouper, lettuce, tomato, shredded cheese, and tartar sauce.

STONEDOGS

Hebrew National all-beef hot dogs.
Served with fries or chips.

Chicago Dog

Topped with kosher pickles, onions, and tomatoes.

New York Dog

Classic with sauerkraut and yellow mustard.

Create Your Dog

Build your own Stonedog with your favorite toppings. (each)

GIANT BAKED POTATOES

Gluten-free

Southwest

Potato loaded with blackened chicken, melted cheese, and black beans.

Bacon Spud

Packed with crispy bacon and melted cheese.

Broccoli Cheese

Fresh broccoli florets smothered in melted cheese.

Porky Pig

Hearty potato filled with diced ham, crispy bacon, BBQ pulled pork, and melted cheese.

Create Your Own

Start with a baked potato and add your favorite toppings (2 each).

LITTLE STONEWALLERS

For kids 10 and under.
Includes chips or fries.

Kids Spaghetti

Classic spaghetti served with marinara or butter sauce.

Kids Tortellini

Cheese-filled tortellini served with marinara or butter sauce.

Chicken Tenders

Crispy, breaded boneless chicken strips.

Cheese Quesadilla

Flour tortilla filled with melted mozzarella cheese.

Grilled Cheese

Golden toasted white bread with melted American cheese.

Hot Dog

Juicy hot dog served in a soft bun.

Half Tuna Sandwich

Toasted wheat bread with tuna salad, lettuce, and tomato.

FLATBREADS

Gluten free available upon request

Chicken à la Vodka

Grilled chicken and mozzarella on a crispy flatbread, finished with creamy vodka pink sauce.

Buffalo Chicken

Grilled chicken with mozzarella, tossed in spicy buffalo sauce on a crispy flatbread.

Caprese

Fresh mozzarella, shredded mozzarella, ripe tomatoes, and basil on a light tomato sauce, drizzled with balsamic glaze.

Meat

Mozzarella, pepperoni, sausage, and bacon on a crispy flatbread with light tomato sauce.

Pulled Pork

Slow-cooked pulled pork, bacon, and blended cheese over BBQ sauce on a crispy flatbread.

Margherita

Fresh tomato slices and basil on a light tomato sauce.

HOMEMADE PIZZA

Medium 12” pizza made with our homemade sauce and mozzarella cheese.
Gluten-free available upon request.

White Pizza

Creamy ricotta, fresh garlic, mozzarella, parmesan, and olive oil. (no sauce).

Margherita

Fresh tomato slices and basil with a drizzle of olive oil on a classic base.

Prosciutto & Arugula

Topped with fresh arugula, prosciutto, parmesan, and olive oil.

Caprese

Fresh mozzarella, ripe tomato slices, basil, and balsamic glaze.

Hawaiian

Diced ham and sweet pineapple on a mozzarella base.

Chicken & Artichoke

Grilled chicken with spinach, artichokes, and parmesan cheese.

TOPPINGS:

PEPPERONI, ITALIAN SAUSAGE, GROUND BEEF, BACON, HAM, CHICKEN, MUSHROOMS, ONIONS, BROCCOLI, BLACK OLIVES, GREEN OLIVE, PINEAPPLE, SPINACH, ANCHOVIES, ARTICHOKE, RICOTTA CHEESE.

SALADS

Lemon Blue Arugula

Fresh arugula tossed in a parmesan-lemon oil dressing, topped with grapes, pecans, bacon, and blue cheese crumbles.

Coconut Shrimp

Spinach salad with coconut shrimp, pecans, strawberries, feta cheese, and red onions, tossed in an orange poppyseed dressing.

Stonewalls

Romaine lettuce with tomato, red onion, blended cheese, and olives, topped with black beans and blackened chicken. Choice of dressing.

Chicken Salad

Baked chicken with grapes, toasted coconut, and almonds, mixed in a honey-lemon dressing. Served with fresh lettuce, strawberries, and pineapple.

Greek Salad

Romaine lettuce, cucumber, tomato, red onions, banana peppers, green olives, and feta cheese, tossed in Greek dressing.

Spinach Salad

Fresh spinach with strawberries, walnuts, blueberries, and feta cheese, served with a raspberry-nut dressing.

Caesar

Crisp romaine lettuce with shaved parmesan and crunchy croutons, tossed in Caesar dressing.

Loaded Wedge

Chopped iceberg wedge topped with crumbled blue cheese, bacon, diced tomato, and your choice of dressing.

House Salad

Crisp romaine with fresh tomatoes, cucumbers, and red onion. Served with your choice of dressing.

Taco Salad

Lettuce, tomato, onions, cheddar cheese, black beans, avocado, and ranch dressing.

Add your choice of protein: Grilled chicken · Ground beef

ADD PROTEIN:

Chicken, Blackened Chicken, Tuna Salad, Crab cake, Grouper, Shrimp, Salmon

House Salad

Fresh greens with tomato, cucumber, and onion with your choice of dressing.

Loaded Wedge

Crisp iceberg wedge topped with bacon, tomato, and blue cheese crumbles.

Coleslaw

Classic creamy coleslaw.

French Fries

Chips

APPETIZERS

Garlic Bread

Fresh garlic bread with butter, served with marinara sauce. Add mozzarella cheese

Burrata Crostini

Toasted crostini with pesto, topped with prosciutto and creamy burrata, finished with a drizzle of olive oil and balsamic glaze.

Shrimp Cocktail

Eight jumbo shrimp served chilled with homemade cocktail sauce and a fresh lemon wedge.

Fried Calamari

Crispy golden calamari served with marinara sauce and a fresh lemon wedge.

Boneless Wings

Eight tender boneless wings tossed in your choice of hot, mild, teriyaki, or BBQ sauce. Served with cucumber, carrot sticks, and your choice of blue cheese or ranch.

Coconut Shrimp

Six jumbo coconut-breaded shrimp served with homemade orange poppyseed sauce.

Crab Cakes

Two lump crab cakes served with our homemade honey Dijon-mayo sauce.

Crispy Shrimp

Eight crispy fried shrimp served with marinara sauce and a fresh lemon wedge.

ENTRÉES

All entrées include a side Caesar or House salad, vegetables, and potatoes.

Salmon

Pan-seared Atlantic salmon served over a refreshing cucumber salad.

Grouper Française

Fresh grouper fillet lightly egg-battered and sautéed in a white wine lemon sauce.

Stuffed Salmon

Atlantic salmon stuffed with crabmeat and topped with a creamy onion-dill sauce.

Mahi-Mahi

Prepared to your liking: fried, blackened, grilled, broiled, or with lemon butter.

Crab Cakes

Two lump crab cakes served with our homemade honey Dijon-mayo sauce.

Homemade Meatloaf

A hearty blend of ground beef, green peppers, onions, and mushrooms, topped with rich marsala sauce.

Lemon Butter Chicken

Chicken breast sautéed with artichokes, mushrooms, and garlic in a lemon butter sauce.

Chicken Piccata

Chicken breast lightly egg-battered and sautéed in white wine lemon butter sauce, topped with capers.

Caprese Chicken

Grilled chicken breast topped with fresh tomato, mozzarella, and basil, finished with a light tomato sauce.

Chicken Pot Pie

Tender chicken with peas, carrots, and pearl onions, topped with flaky puff pastry.

Chicken Marsala

Sautéed chicken breast with mushrooms in a classic marsala wine sauce.

Baby Back Ribs (Half Rack) / (Full Rack)

Slow-cooked, fall-off-the-bone tender ribs glazed with BBQ sauce.

New York Strip Steak

Hand-cut 10 oz. New York strip, grilled to perfection.

PASTAS

All pastas include salad (Caesar or House).
Gluten-free pasta available upon request.

Grouper Veracruz

Fresh sautéed grouper with green and black olives, capers, ripe tomatoes, and spinach in a light Veracruz-style sauce. Served over angel hair pasta.

Salmon Pasta

Fresh salmon topped with garlic, parsley, parmesan, and breadcrumbs. Served over angel hair pasta in pesto sauce.

Stonewalls Signature

Sautéed shrimp with broccoli and mushrooms, tossed in a creamy vodka pink sauce over penne pasta.

Shrimp Scampi

Sautéed shrimp with fresh garlic in a lemon-butter sauce, served with angel hair pasta.

Lobster Ravioli

Ravioli stuffed with lobster meat, finished in a rich brandy cream sauce.

Tortellini Carbonara

Cheese-filled tortellini with bacon, spinach, mushrooms, and peas in a creamy sauce.

Garlic Oil Pasta

Andouille sausage, broccoli, and tomato sautéed in garlic oil. Served over penne pasta with fresh arugula.

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