



Sanibel Island, FL

DINNER MENU

APPETIZERS

CRAB CAKES 19
Two crab cakes with mango rum remoulade and tropical salsa.

SMOKED SALMON PLATE 17
Smoked salmon, herb cream cheese spread with capers and red onions served on crostini.

GARLIC SHRIMP 18
Shrimp with roasted garlic and fresh herbs served on crostini.

TUNA TARTARE 24
Yellowfin tuna, avocado, scallions, sliced cucumbers, orange ginger vinaigrette, topped with a balsamic glaze and wasabi drizzle. Served with crispy wontons

LOBSTER CARGOT 25
Cold water lobster, fresh herb garlic butter served with crostini.

FRIED GREEN TOMATOES 15
Topped with goat cheese and roasted corn cream sauce.

POLLO POPS 14
Four frenched chicken drumsticks fried and tossed in a sweet chili sauce.

QUESADILLA LOCO 18
Shredded chipotle chicken, mozzarella cheese, and guacamole. Served with pico de gallo, shredded lettuce, and sriracha aioli.

GF = Gluten Free

**There is risk associated with eating raw oysters. 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.

OYSTERS ON THE HALF SHELL**

Six or twelve freshly shucked cold water oysters.

15 half dozen

28 dozen

SALADS

OLD FLORIDA GF 13
Mixed greens, avocado, tomatoes, gorgonzola cheese, croutons, and zesty avocado dressing.

STRAWBERRY ZINFANDEL GF 14
Strawberries, blueberries, candied pecans, goat cheese, spinach, and zinfandel vinaigrette.

THE B.L.T.E. GF 14
Romaine, bacon, tomato, hard boiled eggs, goat cheese, avocado and zesty avocado dressing

CAESAR 12
Romaine, shaved parmesan, garlic croutons, and creamy caesar dressing.

QUINOA SALAD GF 15
Romaine, avocado, tomato, cucumber, goat cheese and quinoa served with vinaigrette dressing.

SALAD ADDITIONS

4oz Filet 25
Grouper 19
Grilled Salmon 16
Grilled Chicken 9

SOUP OF THE DAY

Ask your server for today's specialty soup.

WICKIES DINNER SPECIALTIES

All entrées include the vegetable of the day.
All entrées are either gluten free or can be modified upon request.

FILET MIGNON 52
Grand Western 8oz Upper 2/3 choice tenderloin of beef topped with au poivre sauce. Served with roasted garlic Yukon mash.

BRAISED SHORT RIBS 40
With red wine demi-glace, crispy shallots, and served with parmesan horseradish grits.

NY STRIP 48
Topped with a mushroom demi-glace. Served with fingerling potatoes.

SOUTHERN PORKCHOP 38
Paired with a fig bourbon compote. Served with fingerling potatoes.

STUFFED LOBSTER TAILS 59
Butter poached twin lobster tails topped with lump crab meat and served with roasted garlic Yukon mash.

CHICKEN ROLLATINI 28
Pan seared chicken rolled with ham, spinach, tri-colored peppers, mozzarella cheese and topped with a roasted corn cream sauce. Served with roasted garlic Yukon mash.

ROOT VEGETABLE RISOTTO 25
Roasted turnips, carrots, parsnips and onion risotto topped with parmesan cheese, drizzled with white truffle oil. Served with the vegetable of the day.

BLACK GROUPE 46
Pan seared and topped with a lemon herb caper butter. Served with roasted garlic Yukon mash.

HONEY GLAZED SALMON 39
Pan seared Antarctic Salmon with a honey garlic lemon glaze. Served with coconut risotto.

SCALLOPS 43
Three pan seared panko and black truffle crusted scallops, caramelized shallot beurre blanc. Served with coconut risotto.

SHRIMP & GRITS 38
Pan seared shrimp over parmesan horseradish grits with a roasted red pepper coulis.

THE COMMODORE 26
8oz Prime beef patty, pulled short rib, tempura avocado, aged cheddar cheese, and crispy shallots on a sourdough bun. Served with a side of fingerling potatoes. Gluten free bun available +\$2

FISH TACOS 28
Three soft flour or corn tortillas filled with black grouper, shredded lettuce, cucumber pico de gallo, cotija cheese, and finished with a zesty avocado sauce. Served with a side of french fries.

DESSERTS

DEATH BY CHOCOLATE 10
A rich dark chocolate cake

HATTER CHEESECAKE 10
The signature Mad Hatter crustless cheesecake

ESPRESSO CRÈME BRÛLÉE 10
A creamy custard with rich espresso flavor

AFFOGATO 8
Vanilla bean ice cream topped with warm espresso

~ All of our desserts are gluten free ~ GF

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.