



Sanibel Island, FL

LUNCH MENU

APPETIZERS

CRAB CAKES 19

Two crab cakes with mango rum remoulade and tropical salsa.

SMOKED SALMON* 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 GF 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 GF 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.

OYSTERS ON THE HALF SHELL** 15 half dozen

Six or twelve freshly shucked cold water oysters. 28 dozen

FLATBREADS

Gluten free crusts are available upon request. GF

SMOKED SALMON* 19

Smoked Salmon, crème fraîche, capers, red onions and lemon.

SCAMPI 19

Buttery shrimp, mozzarella, roasted garlic, spinach, parsley, lemon, and a cream sauce.

PEAR GORGONZOLA 16

Pear, walnuts, gorgonzola on a cheesy pesto base and topped with mozzarella and balsamic glaze.

BLUEBERRY JALAPEÑO 16

Blueberries, jalapeños, goat cheese on a cheesy pesto base and topped with mozzarella.

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, avocado, goat cheese, 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

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.

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

LUNCH SPECIALTIES

Served with french fries. Can substitute for sweet potato fries or onion rings \$2.

SPICY ONION BURGER 19

Prime beef patty, onion rings, avocado, lettuce, tomato, jalapeños, pepper jack cheese.
Gluten free bun available upon request. +\$2

MUSHROOM BURGER 18

Prime beef patty, mushroom red wine demi-glace, provolone cheese, lettuce, tomato, and onion.
Gluten free bun available upon request. +\$2

FIGGY BURGER 19

Prime beef patty with fig and bourbon compote with candied bacon and pepperjack cheese.
Gluten free bun available upon request. +\$2

THE TRADITIONAL BURGER 17

Prime beef patty, cheddar cheese, lettuce, tomato, onion, and pickle.
Gluten free bun available upon request. +\$2

EL CUBANO ORIGINALLE 17

Sliced ham, shredded pork, swiss cheese, pickles, and mustard.

PHILLY CHEESESTEAK 18

Steak, mushrooms, caramelized onion, tri-colored peppers, and provolone cheese on a toasted hoagie.

FISH TACOS 18

Two soft flour or corn tortillas filled with grouper, shredded lettuce, cucumber pico de gallo, cotija cheese, and finished with a zesty avocado sauce.

SHRIMP PO-BOY 18

Fried shrimp, tomato, shredded lettuce, mango remoulade and scallions on a toasted hoagie.

GROUPE SANDWICH 27

Blackened, grilled or fried grouper filet with mango remoulade, lettuce tomato, onions.

CRANBERRY TURKEY WRAP 17

Sliced turkey, cranberry compote, goat cheese, spinach.

GARDEN WRAP 15

Cucumber, tomato, red onion, carrots, avocado, romaine lettuce, and zesty avocado dressing.
Served with fresh fruit instead of french fries.

BACON FIG WRAP 17

Bacon, figs, tomato, red onion, pepperjack cheese, romaine lettuce, and balsamic glaze.

SHRIMP & GRITS 17

Pan seared shrimp over cheddar grits with a roasted red pepper coulis.
Not served with any sides.

DESSERTS

All of our desserts are gluten free GF

DEATH BY CHOCOLATE 10

A rich dark chocolate cake

HATTER CHEESECAKE 10

Served with fresh berries

ESPRESSO CRÈME BRÛLÉE 10

A creamy custard with rich espresso flavor

AFFOGATO 8

Vanilla bean ice cream topped with warm espresso

A LA CARTE

SOUP OF THE DAY	-
VEGETABLE OF THE DAY	5
FRENCH FRIES	5
SWEET POTATO FRIES	5
ONION RINGS	5
SIDE SALAD	7
FRESH FRUIT	6

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