

SMALL PLATES/ APPETIZERS

SHRIMP COCKTAIL Creole chili dippin' sauce, citrus squeeze <i>"Our Florida Pink Shrimp is harvested from the local waters. We are committed to providing the finest and freshest product available. Florida Pink Shrimp! Nothing like it"</i>	MARKET PRICE	TORTILLA CHIPS AND SALSA	\$7
BUFFALO CHICKEN WINGS Long cut carrot, celery, with chunky bleu cheese	\$12	COCONUT FRIED SHRIMP Sweet thai chili sauce	\$12
QUICK FRIED CALAMARI Traditional marinara sauce	\$9	TOMATO BRUSCHETTA Local vine ripened Immokalee tomato, fresh basil, extra virgin olive oil, rustic toast	\$8
POPCORN SHRIMP Creole spices, remoulade sauce	\$10	AQUAGENE SPA SAMPLER Tabbouleh, tzatziki, hummus, cucumber, kalamata olive, grilled pita	\$11
LEMON GRASS CHICKEN STICKS Kimchi-style kale and napa cabbage slaw, smoked chili sauce	\$8	TOMATO BASIL SOUP	\$5
		SOUP DU JOUR	\$5

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SALADS / LIGHTER FARE

ROMAINE HEART CAESAR SALAD

\$6

Shaved parmesan cheese, crispy crostini

MEDITERRANEAN SALAD

\$10

Red-yellow tomatoes, red onion, cucumber, artichoke, sun-dried tomato, kalamata olive, bacon, feta cheese, garlic vinaigrette

CHOP CHOP SALAD

\$8

Napa cabbage, tuscan kale, julienne carrots, snow peas, roasted peanuts, ginger-soy dressing

Add grilled chicken \$6 • salmon \$8 • shrimp \$9

*SEARED YELLOWFIN TUNA SALAD

\$13

Field greens, Immokalee tomato, carrot, peapod, miso vinaigrette, wasabi

MARGARITA SHRIMP SALAD

\$14

Spring mesclun salad, Immokalee tomato, cucumber, avocado, cilantro-lemon vinaigrette

FLATBREADS

Margherita-style – tomato, fresh mozzarella cheese, basil

\$9

Coastal-style – Florida pink shrimp, crab, pesto sauce, parmesan cheese

\$12

TACOS

Served with fresh salsa and sour cream

Soft tortilla filled with lime cilantro slaw, choice of shrimp, fish of the day or fresh vegetable, topped with house made salsa verde

1 taco \$6 • 2 tacos \$11 • 3 tacos \$14

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***THE "BONGO" BURGER \$14**

A half pound of choice beef, grilled to your liking, served on an artisan roll

PORTOBELLO BURGER \$12

The meatiest of mushrooms, balsamic marinated and grilled. Served on a whole wheat roll

All burgers served with lettuce, tomato and french fries

Burgers can be enhanced by: American cheese, cheddar cheese, swiss cheese, bleu cheese crumbles, apple wood smoked bacon and crispy fried onion straws.

SANDWICHES

All sandwiches are served with french fries and a kosher dill pickle

GROUPE SANDWICH

\$17

Crispy fried classic, lettuce, tomato, tartar sauce, brioche roll

TURKEY CLUB PANINI

\$11

Apple wood smoked bacon, lettuce, Immokalee tomato, dijon mayo, pressed cuban bread

AVOCADO BLT

\$10

Crisp romaine lettuce, spinach wrap

CUBAN

\$11

Pulled cuban pork, ham, swiss cheese, mustard butter, pressed cuban bread

VEGGIE STACK

\$10

Roast red pepper, Immokalee vine ripe tomato, fresh mozzarella cheese, grilled portobello, vinaigrette, multigrain bread

BLACKENED MAHI-MAHI

\$13

Tropical salsa, smokey sweet chili mayo, sour dough bread

GRILLED BUFFALO-STYLE CHICKEN

\$9

Buffalo sauce, crumbled bleu cheese, brioche roll

GROWN UP GRILLED CHEESE

\$8

Cheddar, swiss cheese, feta cheese, pesto butter, multigrain bread

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LARGE PLATES / ENTREES

↑ LOCAL GULF GROUPER	\$25	*CUBAN STYLE ROAST PORK TENDERLOIN	\$18
↑ ATLANTIC SALMON	\$21	Crushed ginger sweet potato	
↑ MAHI-MAHI	\$22	SHRIMP LINGUINI	\$20
*STEAK FRITES	\$22	Immokalee tomato, extra virgin olive oil, white wine, fresh basil	
Marinated skirt steak, crispy fries, chimichurri sauce		CARIBBEAN JERKED CHICKEN BREAST	\$18
		Immokalee tomato, extra virgin olive oil, white wine, fresh basil, Caribbean spices, yucca fries	

↑ *Above entrees served with herb butter, fresh lemon and choice of side.*

SIDES \$4

FRENCH FRIES
SWEET POTATO FRIES
HOUSE MADE POTATO CHIPS
MICRO BREWED ONION RINGS
WILTED SPINACH

GRILLED ASPARAGUS
GREEN BEANS
SWISS CHARD
ROAST BROCCOLI & CAULIFLOWER
FRESH FRUIT

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CHILDREN'S MENU

All meals served with animal cookies, choice of juice, choice of fries, carrot sticks or steamed broccoli, crayon and place mat for coloring

GRILLED SKIRT STEAK	\$9	FRIED CHICKEN TENDERS	\$8
CHEESE BURGER	\$8	BROILED FISH	\$9
GRILLED CHEESE	\$6	CHEESE PIZZA	\$9
HOT DIGGITY DOGS	\$6	SPAGHETTI WITH MARINARA	\$7

DESSERTS

ASSORTED MINI DESSERT CAROUSEL	\$3
FULL CAROUSEL	\$12
HOUSE MADE KEY LIME PIE	\$6
MOLTEN CENTER CHOCOLATE LAVA CAKE	\$6

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PINK SHELL

BEACH RESORT & MARINA