



SHAREABLES

CHICKEN WINGS (10) \$16 GF
Beach BBQ, Buffalo, or Mango Habanero Pineapple. Ranch or Blue Cheese

COCONUT SHRIMP (5) \$19
Florida pink shrimp, lightly battered, sweet Thai chili sauce

POINT JUDITH CALAMARI \$19
Lightly fried served with a tomato basil sauce

NACHOS \$16 GF
Queso, roasted corn & bean salsa, pico de gallo, guacamole [add buffalo pulled chicken breast +5]

PARMESAN ONION RING STACK \$14
Lightly fried, sriracha mayo

BUFFALO CHICKEN QUESADILLA \$16
Monterey jack cheese, pico de gallo, green onion, sour cream, guacamole, roasted jalapeno (Substitute chicken for steak +2)

LEMONGRASS CHICKEN SKEWERS \$15 GF
Bamboo skewered lemongrass marinated grilled chicken tenders, coconut-peanut sauce

TRIO SAMPLER \$16
Tabbouleh, tzatziki, garlic hummus, cucumber, olives, pita

New! MARYLAND STYLE CRAB CAKE \$19
remoulade sauce

SHAKE IT UP

HAND CRAFTED MILKSHAKE \$8
vanilla, chocolate or strawberry
MIX IT UP (+1 per mix-in)
Reeses cups, heath bar, mini m&m's, oreo pieces



PIZZA 12"

CLASSIC PIE \$16
Mozzarella cheese, red tomato sauce

New! CAULIFLOWER CRUST \$17 GF
Mozzarella cheese, red tomato sauce

MARGHERITA \$16
Fresh mozzarella, sliced tomato, basil

New! MEAT LOVERS \$18
Bacon, sweet sausage, ham, pepperoni

TOPPINGS +1.50: BACON, SWEET SAUSAGE, HAM, MUSHROOM, PEPPERS, ONIONS, PINEAPPLE, OLIVES, TRUFFLE OIL TOPPINGS +2: EXTRA CHEESE OR PEPPERONI

ENTREES Available afer 4:00 PM

We’re proud to partner with Dilly’s Fish Company, whose fishermen bring us fresh, locally caught, and sustainably sourced fish every day weather permitting

Add a side salad or cup of soup to any entree +3

TODAY’S SPECIAL CATCH MP

GULF FISH COMBO \$32
Lightly fried Florida pink shrimp, grouper bites - choose remoulade or cocktail sauce

MAHI MAHI \$28
Simply Grilled or Blackened, coconut rice, key lime butter sauce

FAROE ISLAND SALMON \$28
Simply Grilled or Blackened. Served with chefs daily vegetable

GRILLED BEEF MEDALLIONS \$38
Chefs daily vegetable, yukon gold mashed potato, mushroom demi

CLASSIC CHICKEN PARMESAN \$26
Spaghetti marinara

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SOUPS & SALADS

SEAFOOD CHOWDER \$8
Clams, grouper, and mahi fish, cream, potaoes

CHOP CHOP SALAD \$16
Napa cabbage, snow peas, carrots, toasted peanuts, soy-ginger dressing

BLACK AND BLUE STEAK SALAD \$21
Filet tips, romaine lettuce, blue cheese crumble, tomato, bacon, fried onions

THE CHICKEN BOWL \$18 GF
Marinated spiced chicken, baby greens, tzatziki, feta cheese, cucumber, tomato, white balsamic vinaigrette

GULF SHRIMP AND WATERMELON SALAD \$19 GF
Arugula, feta, mint, citrus vinaigrette

BOSTON BIBB AND SALMON SALAD \$22 GF
Grilled Faro island salmon, fresh hearts of palm, goat cheese crumbles, mango vinaigrette

CAESAR SALAD \$14 GF
Romaine hearts, croutons, pecorino, house caesar dressing

ADD A PROTEIN:
GRILLED SHRIMP +9 | CHICKEN BREAST +6 | SALMON +9 | STEAK +9

BURGERS

BONGOS CLASSIC BURGER \$17
Lettuce, tomato, onion. Choice of Swiss, cheddar or American.

SMOKEHOUSE STACK BURGER \$19
Haystack crispy onions, smoked bacon, cheddar, house bbq sauce

THE FORAGER BURGER \$19
Seasonal mushrooms, swiss cheese, arugula, truffle oil

BLACK AND BLUE BURGER \$19
Blackened seasoning, crumbled blue cheese, caramelized onion, smoked bacon

COASTAL GARDEN BURGER \$17
Vegetarian burger, avocado, island dressing

ALL BURGERS ARE SERVED WITH LETTUCE, TOMATO AND FRIES. GLUTEN FREE BUNS ARE AVAILABLE UPON REQUEST.

SUBSTITUTE FOR ONION RINGS +5 | ADD SMOKED BACON OR AVOCADO +2

HANDHELDS

ALL SERVED WITH FRIES. SUBSTITUTE ONION RINGS +5, SIDE SALAD OR FRUIT+3 FOR AN UPCHARGE.

FRESH CATCH GROUPEr SANDWICH \$29
Red grouper, blackened, grilled or fried, remoulade sauce, lettuce, tomato, pickle

New! NEW ENGLAND LOBSTER ROLL \$29
Chilled lobster claw and knuckle meat, lemon herb mayo, butter toasted brioche split roll

MAHI MAHI TACO’S (3) \$19
Cabbage slaw, cotija cheese, avocado, red onion, taco sauce

CUBANO SANDWICH \$17
Roasted pork, ham, swiss, yellow mustard, pickle, Cuban bread

SALMON CLUB \$19
Seared salmon, whole grain toast, sliced tomato, avocado, bib lettuce, dijon mayo

GRILLED SPICY CHICKEN SANDWICH \$17
Lightly spiced marinated grilled chicken breast, lettuce, tomato, jack cheese, house ranch, brioche bun

GULF SHORE CLUB \$17
House roasted fresh turkey, applewood smoked bacon, avocado, tomato, dijon mayo,toasted whole grain bread

SWEETS

MILE-HIGH CARROT CAKE \$12

HOMEMADE KEY LIME PIE \$10

NY STYLE CHEESECAKE & BERRIES \$12

CHOCOLATE FLOURLESS TORTE \$12 GF

GF INDICATES GLUTEN FREE ITEM



SIGNATURE FROZEN SERIES

SERVED IN OUR COMPLIMENTARY PINK SHELL SOUVENIR CUP

PINA COLADA \$15

Bacardi rum, cream of coconut, pineapple juice

STRAWBERRY DAIQUIRI \$15

Bacardi rum, strawberry puree

MANGO DAIQUIRI \$15

Bacardi rum, mango puree

FROZEN MARGARITA \$15

Sauza Silver tequila, triple sec, lime juice, salted rim

MUDSLIDE \$15

Three Olives vanilla vodka, kahlua, ice cream, chocolate sauce

ADD A FLOATER TO ANY FROZEN COCKTAIL +2



PINK SANDS \$16

SIGNATURE BEACH COCKTAIL

Coconut Rum, Kinky Liqueur made with Sicilian blood orange, mango and passionfruit. Blended with lemonade and pineapple juice and served in a Mason Jar thats rimmed with raspberry puree and toasted coconut.

TIKI DRINKS & POOLSIDE FAVORITES

UPGRADE ANY COCKTAIL WITH A PREMIUM (+3) OR SUPER PREMIUM LIQUOR (+5)

PINK’S PREMIUM MARGARITA \$17

Casamigos blanco, cointreau, fresh lime, black lava salt rim



TROPICAL RUM RUNNER \$12

Bacardi light and dark rum, blackberry brandy, banana liqueur, orange juice, pineapple juice, grenadine

MAI TAI \$12

Bacardi light rum, triple sec, orgeat almond syrup, sour mix and a Bacardi dark floater

PAINKILLER \$12

Myers dark rum, cream of coconut, pineapple juice, a splash of orange juice and a dusting of nutmeg to finish

PALOMA \$12

Sauza silver tequila, lime juice, grapefruit juice and lemon-lime soda with a salted rim

HURRICANE \$12

Bacardi light and dark rum, passionfruit puree, orange juice and a splash of grenadine

SPICY MARGARITA \$15

Ghost spicy tequila, triple sec, fresh lime, jalapeno with a black lava salt rim

CLASSIC MOJITO \$12

Bacardi light rum, fresh mint, fresh lime, simple syrup and club soda

DARK N STORMY \$12

Bacardi dark rum, lime juice, ginger beer

BAHAMA MAMA \$12

Bacardi dark rum, coconut rum, kahlua, fresh lime, pineapple juice

PLANTERS PUNCH \$12

Myers dark rum, fresh lime, simple syrup, angostura bitters, club soda

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CLASSICS: OLD & NEW

MOSCOW MULE \$12

Deep Eddy vodka, lime juice, ginger beer

ESPRESSO MARTINI \$16

Deep Eddy vodka, Luxardo espresso liqueur, Owens espresso mix

OLD FASHIONED \$16

Bulleit Bourbon, Angostura bitters, sugar, orange, and cherry

SERVED OVER 2x2 ICE ROCK

LONG ISLAND ICED TEA \$16

Premium rum, vodka, gin, tequila and triple sec

APEROL SPRITZ \$16

Aperol, Prosecco, sparkling water and orange

FMB BLOODY MARY \$14

Deep Eddy vodka & ZingZang bloody mary mix, blue cheese olive, pepperoncini and fresh celery garnish.

BEER & SELTZER

DRAFT BEER

MICHELOB ULTRA \$8

YUENGLING \$8

MODELO ESPECIAL \$9

FORT MYERS GATEWAY GOLD \$10

FORT MYERS HIGH 5 IPA \$10

FUNKY BUDDHA TROPICAL

FLORIDIAN HEFEWEIZEN \$10

SELTZER

WHITE CLAW BLACK CHERRY \$8

NUTRL ORANGE \$8

NUTRL PINEAPPLE \$8

CANNED BEER

MICHELOB ULTRA \$7

BUD LITE \$7

MILLER LITE \$7

COORS LIGHT \$7

TWISTED TEA \$7

MODELO ESPECIAL \$8

CORONA LIGHT \$8

CORONA \$8

HEINEKEN \$8

HEINEKEN 0.0 N/A \$8

FORT MYERS HIGH 5 IPA \$10

WINE BY THE GLASS

SEASONAL SANGRIA \$12

CHALK HILL CHARDONNAY \$14

KIM CRAWFORD SAUVIGNON BLANC \$12

BANFI SAN ANGELO PINOT GRIGIO \$14

ELVIO TINTERO MOSCATO D’ASTI \$12

WHISPERING ANGEL ROSE \$14

PORTLANDIA PINOT NOIR \$12

BONANZA BY CAYMUS CABERNET SAUVIGNON \$12

MOCKTAILS

BLACKBERRY MOJITO \$10

Blackberry puree, lime juice, mint, club soda

PRICKLY PEAR MARGARITA \$10

Prickly pear syrup, lime juice, sour mix, club coda

GUAVA LEMONADE \$10

Guava puree, pink lemonade

ALOHA BREEZE \$10

Orange juice, pineapple juice, lime juice, almond syrup, bitters



PLEASE ASK TO SEE OUR FULL SPIRITS SELECTION

Menu items are subject to change without notice, substitutions may be implemented from time to time. 100% of the 18% service charge goes to our associates. 6.5% tax applied to each check.