BONGO'S

BEACH BITES & STARTERS

BONGO BEACH NACHOS 16 GF
Crispy tortilla chips piled high with house-made guacamole, pinto bean and corn relish, pico de gallo, jalapeños, and cool sour cream.
ADD BUFFALO CHICKEN +6

New! ### GULF GROUPER NUGGETS 18
Lightly fried local Gulf grouper bites served golden brown with signature Bang Bang sauce and fresh lemon.

CRISPY CALAMARI 17
Tender calamari flash-fried until crisp and served with marinara sauce and fresh lemon wedges.

New! ### ½ POUND PEEL & EAT FLORIDA PINK SHRIMP 18 GF
Chilled Florida pink shrimp seasoned with Old Bay and served with house-made zesty cocktail sauce. A Florida favorite.

CHICKEN WINGS (10) 18
Jumbo wings tossed in your choice of Beach BBQ, Buffalo, or Pineapple Habanero Sauce

MEDITERRANEAN BEACH SAMPLER 16
Hummus, cool tzatziki, tabbouleh, olives, cucumber, and warm pita bread.

COCONUT PINK SHRIMP 19
Florida pink shrimp coated in coconut and fried golden brown, served with sweet chili dipping sauce.

LEMONGRASS CHICKEN SKEWERS 15 GF
Marinated grilled chicken skewers finished with Thai peanut sauce.

BUFFALO CHICKEN QUESADILLA 17
Monterey Jack cheese, pulled buffalo chicken, flour tortilla, pico de gallo, guacamole, sour cream.

PARMESAN ONION RING STACK 14
Lightly fried, siracha mayo

BONGO'S BEACH BURGERS

ALL BURGERS ARE SERVED WITH LETTUCE, TOMATO, SEASONED FRENCH FRIES, AND A PICKLE.

New! ### BONGO'S BURGER BUNDLE 22
Hamburger or cheeseburger served with your choice of a draft beer, house wine, or fountain soda.

BONGO'S CLASSIC BURGER 18
Cheeseburger topped with your choice of Swiss, cheddar, or American cheese.

SMOKE HOUSE STACK BURGER 19
Topped with cheddar cheese, smoked bacon, crispy onions, and smoky BBQ sauce.

BONGO'S SMASH BURGER 22
Two beef patties smashed to perfection and topped with your choice of cheese.

SUBSTITUTE FRENCH FRIES FOR ONION RINGS +5, ADD SMOKED BACON OR SLICED AVOCADO +2, GLUTEN FREE BUN AVAILABLE

COASTAL ENTREES

AVAILABLE AFTER 4:00 PM

LOCAL MAHI-MAHI 31 GF
Fresh local mahi-mahi grilled or blackened and served with tropical fruit salsa and coconut rice.

GULF FISH COMBO 28
Golden Gulf grouper nuggets and Florida pink shrimp served with French fries and beach slaw.

FAROE ISLANDS SALMON 30 GF
Simply grilled or blackened, served with Chef's daily vegetable and starch.

STEAK & FRITES 34 GF
Grilled center cut filet accompanied by French fries, seasonal vegetables, and classic béarnaise sauce.

SIDES

FRENCH FRIES 6
ONION RINGS 7
MAC & CHEESE 7
FRESH BROCCOLI 7
COCONUT RICE 6

GF INDICATES GLUTEN FREE ITEM

SOUPS & SALADS

SEAFOOD CHOWDER 8
New England-style chowder featuring fresh local seafood, tender potatoes, celery, and light cream served with oyster crackers.

CHOP CHOP SALAD 16
Napa cabbage, carrots, snow peas, toasted peanuts, and a vibrant soy-ginger dressing.

SHRIMP COBB SALAD 24 GF
Spiced grilled local Florida pink shrimp, sliced avocado, roasted corn, smoked bacon, tomatoes, hard-cooked egg, cotija cheese atop crisp greens, dressed with a lively citrus vinaigrette.

BLACKENED STEAK SALAD 22
Tender beef filet tips coated in our signature blackened seasoning and served over baby greens with blue cheese crumbles, bacon, tomatoes, crispy onions, and peppercorn ranch.

BEACH CHICKEN BOWL 18 GF
Marinated grilled chicken breast with cucumber, tomatoes, feta cheese, and tzatziki over fresh greens.

HOUSE CAESAR SALAD 14
Crisp romaine hearts tossed with house-made Caesar dressing, Pecorino Romano, and garlic croutons.
ADD CHICKEN +6, SHRIMP +9, SALMON +9, FILET TIPS +10

PIZZA

CLASSIC PIE 16
Topped with mozzarella cheese and house-made tomato sauce.

CAULIFLOWER CRUST PIZZA 17 GF
Cauliflower crust topped with mozzarella and tomato sauce.

New! ### COASTAL SHRIMP FLATBREAD 24
Flatbread topped with garlic-Parmesan cream sauce, Florida pink shrimp, mozzarella, and basil pesto.

MARGHERITA PIZZA 16
Fresh mozzarella, vine-ripened tomatoes, basil, and tomato sauce finished with extra virgin olive oil.

MEAT LOVERS PIZZA 22
Loaded with pepperoni, sweet Italian sausage, bacon, ham, and mozzarella cheese.

HANDHELDS

ALL HANDHELDS ARE SERVED WITH SEASONED FRENCH FRIES AND A PICKLE.
SUBSTITUTE FRIES FOR ONION RINGS, FRESH FRUIT OR HOUSE SIDE SALAD +5

BONGO'S CUBAN SANDWICH 18
Slow-roasted pork, ham, Swiss cheese, mustard, and pickles pressed on authentic Cuban bread.

New! ### ULTIMATE APPLEWOOD BLT 20
Thick-cut applewood-smoked bacon, vine-ripened tomatoes, crisp lettuce, mayonnaise served on toasted sourdough.

NEW ENGLAND LOBSTER ROLL 29
Generous chunks of cold-water lobster tossed in lemon herb mayonnaise and served on a buttered brioche roll.

FRESH CATCH GROUPER SANDWICH 25
Fresh Gulf grouper grilled, blackened, or fried and served with Key West tartar sauce.

GULF SHORE CLUB 19
Turkey, applewood-smoked bacon, avocado, tomato, and Dijon aioli stacked on toasted whole grain bread.

New! ### GRILLED CHICKEN CAPRESE PANINI 18
Fresh mozzarella, grilled chicken, vine-ripened tomato, arugula, pesto aioli, and balsamic glaze on ciabatta.

ISLAND MAHI-MAHI TACOS (3) 21
Fresh mahi-mahi topped with cabbage slaw, cotija cheese, avocado, red onion and creamy taco sauce.

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

We're helping protect our beaches and oceans by cutting back on straws, but if you truly need one, we've got you covered. Ask your server for assistance.

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. A 6.5% tax is applied to each check.

BONGOS

SIGNATURE FROZEN SERIES 16

SERVED IN OUR COMPLIMENTARY PINK SHELL SOUVENIR CUP

PINA COLADA 16
Bacardi rum, cream of coconut, pineapple juice

STRAWBERRY DAIQUIRI 16
Bacardi rum, strawberry puree

MANGO DAIQUIRI 16
Bacardi rum, mango puree

FROZEN MARGARITA 16
Sauza Silver tequila, triple sec, lime juice, salted rim

MUDSLIDE 16
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 that's rimmed with raspberry puree and toasted coconut.

TIKI DRINKS & POOLSIDE FAVORITES

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

LONG ISLAND ICED TEA 16
Premium rum, vodka, gin, tequila and triple sec

MOSCOW MULE 14
Deep Eddy vodka, lime juice, ginger beer

MAI TAI 14
Bacardi light rum, triple sec, orgeat almond syrup, sour mix and a Bacardi dark floater

PAINKILLER 16
Myers dark rum, cream of coconut, pineapple juice, a splash of orange juice and a dusting of nutmeg to finish

PALOMA 14
Sauza silver tequila, lime juice, grapefruit juice and lemon-lime soda with a salted rim

HURRICANE 14
Bacardi light and dark rum, passionfruit puree, orange juice and a splash of grenadine

APEROL SPRITZ 16
Aperol, Prosecco, sparkling water and orange

OLD FASHIONED 16
Bulleit Bourbon, Angostura bitters, sugar, orange, and cherry
SERVED OVER 2x2 ICE ROCK

BAHAMA MAMA 14
Bacardi dark rum, coconut rum, kahlua, fresh lime, pineapple juice

We're helping protect our beaches and oceans by cutting back on straws, but if you truly need one, we've got you covered. Ask your server for assistance.

PREMIUM COCKTAILS

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 15
Bacardi light and dark rum, blackberry brandy, banana liqueur, orange juice, pineapple juice, grenadine

CLASSIC MOJITO 16
Bacardi light rum, fresh mint, fresh lime, simple syrup and club soda

SPICY MARGARITA 16
Ghost spicy tequila, triple sec, fresh lime, jalapeno with a black lava salt rim

FMB BLOODY MARY 16
Deep Eddy vodka & ZingZang bloody mary mix, blue cheese olive, pepperoncini and fresh celery garnish.

ESPRESSO MARTINI 16
Deep Eddy vodka, Luxardo espresso liqueur, Owens espresso mix

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

CANNED BEER
MICHELOB ULTRA 7
BUD LITE 7
MILLER LITE 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

SELTZER
WHITE CLAW BLACK CHERRY 8
NUTRL ORANGE 8
NUTRL PINEAPPLE 8

WINE BY THE GLASS 6 OUNCE

SEASONAL SANGRIA 14
SONOMA CUTRER CHARDONNAY 15
KIM CRAWFORD SAUVIGNON BLANC 14
SANTA MARGHERITA PINOT GRIGIO 15
WHISPERING ANGEL ROSE 14
LA CREMA PINOT NOIR 15
BONANZA CABERNET 15



MOCKTAILS

BLACKBERRY MOJITO 12
Blackberry puree, lime juice, mint, club soda

PRICKLY PEAR MARGARITA 12
Prickly pear syrup, lime juice, sour mix, club coda

GUAVA LEMONADE 12
Guava puree, pink lemonade

ALOHA BREEZE 12
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.