



## SMALL PLATES / SHAREABLES

**LOCAL FLORIDA PINK SHRIMP COCKTAIL** (GF) \$13

Craig's Own Cocktail Sauce

**BUFFALO CHICKEN WINGS** (GF) 6 wings \$7 10 wings \$11

Celery, Carrots and Blue Cheese Dip

**QUICK FRIED CALAMARI** \$10

Marinara Sauce, Point Judith Squid

**COCONUT SHRIMP** \$12

Local Pinks, Sweet Thai Chili Sauce

**QUESADILLA!** \$9

Cheddar and Jack Cheeses, Jalapeños, Salsa, Sour Cream

Add: Chicken \$2 Shrimp \$3

**SPICY BRUSSELS SPROUTS** (GF) \$9

Frank & Teresa's Original Anchor Bar Sauce, Crumbled Blue Cheese

**BEEF NACHOS** \$12

Cheddar and Jack Cheeses, Jalapeños, Salsa and Sour Cream

**AQUAGENE SPA SAMPLER** \$10

Tabbouleh, Tzatziki, Hummus, Cucumber, Kalamata Olives and Grilled Pita

**CONCH CHOWDER** (GF) \$6

Tomato-Based Goodness for a Local Favorite

## SALADS

**MIXED GREENS** (GF) \$6

Grape Tomato, Cucumber and Red Onion, Lemon Vinaigrette

**ROMAINE HEART CAESAR** (GF) \$7

Shaved Parmesan and Crispy Crostini

Add: Grilled Chicken \$6 Salmon\* \$8 Shrimp \$9

**GRILLED CHICKEN CHOP CHOP** (GF) \$13

Napa Cabbage, Snow Peas, Carrots, Kale and Peanuts,

Ginger-Soy Dressing

**MAINE LOBSTER** (GF) mkt

Baby Spinach, Mango, Red Cabbage, Carrots and Cashews,

Lime-Chili Vinaigrette

**SALMON COBB SALAD\*** (GF) \$17

Your Choice of Warm Grilled Salmon or Chilled Smoked Salmon over

Crispy Romaine Lettuce with Tomato, Avocado, Goat Cheese,

Hard-Boiled Egg and Ranch Dressing

**HEIRLOOM TOMATO AND MOZZARELLA** \$11

Fresh Basil, Sea Salt, Extra Virgin Olive Oil

## BURGERS

All Burgers are served with Lettuce, Tomato, Pickle and Fries

**BONGO'S BURGER\*** \$15

100% Fresh Ground Beef. Your Choice of Plain, add Bacon,

Cheddar Cheese, Grilled Onions

Add: Fried Egg \$1 Avocado \$2

**BLACK BEAN BURGER** \$11

Avocado, Pepper Jack Cheese, Housemade Salsa on a Brioche Bun

## FLATBREADS

**MARGHERITA** \$10

Tomato, Fresh Mozzarella and Basil

**COASTAL** \$14

Local Pink Shrimp, Crab, Basil Pesto, Pecorino-Romano Cheese

**NEW YORKER** \$12

Smoked Salmon, Tomato, Capers, Red Onion, Everything Bagel Seasoning

**GRILLED FISH TACOS** \$14

Slaw, Guacamole, Chipotle Aioli

**BUTTER LETTUCE TUNA TACOS** \$10

Sliced Avocado, Cucumber, Ripe Tomato, Black Beans, Fresh Cilantro

## SANDWICHES

**MAINE LOBSTER ROLL** mkt

Housemade Potato Chips

**CRISPY FISH SANDWICH** Mkt

Crispy Lettuce, Tartar Sauce, Housemade Slaw, Dill Pickle and Choice of Side Salad, Homemade Potato Chips or French Fries

**MEDITERRANEAN GRILLED VEGETABLE WRAP** \$10

Harissa, Grilled Summer Squash, Sweet Pepper, Marinated Eggplant, Hummus, Whole Wheat Tortilla and Choice of Side Salad,

Homemade Potato Chips or French Fries

**TURKEY AND AVOCADO CLUB** \$12

Roasted Turkey, Avocado, Bacon, Dijon Mayo, Toasted Whole Grain Bread, Dill Pickle and Choice of Side Salad, Homemade Potato Chips or French Fries

**CUBAN** \$11

Pulled Pork, Ham, Swiss Cheese, Mustard, Pickles, Cuban Bread, Dill Pickle and Choice of Side Salad, Homemade Potato Chips or French Fries

**CHICKEN FAJITA WRAP** \$10

Grilled Marinated Chicken, Onions, Peppers, Avocado, Chipotle Mayo, Gluten-Free Tortilla and Choice of Tortilla Chips or Side Salad

**CALIFORNIA GRILLED CHICKEN** \$12

Ripe Tomato, Sliced Avocado and Arugula on Griddled Whole Grain Toast with Sweet Basil Dressing and Choice of Side Salad, Homemade Potato Chips or French Fries

## PIZZA

	12"	16"
<b>CHEESE</b>	\$10	\$14

<b>PEPPERONI</b>	\$13	\$18
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<b>MEAT WORKS</b>	\$15	\$21
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Pepperoni, Sausage, Ham

## SIDES \$4

**FRENCH FRIES**

Garlic, Parmesan, Old Bay, BBQ

**MICROBREW BATTERED ONION RINGS**

**GRILLED ASPARAGUS**

**ROASTED BROCCOLI AND CAULIFLOWER**

Golden Raisins, Slivered Almonds

**SWEET POTATO FRIES**

**HOMEMADE POTATO CHIPS**

**FRESH FRUIT**

## MILKSHAKES

**VANILLA OR CHOCOLATE MILKSHAKE** \$7

Choice of Mixin's: Oreos, M&M's, Heath Bar, Reese's, Strawberries, Bananas .75¢ each

## DESSERTS

**APPLE-CHEDDAR CRISP** \$6

Almond Streusel and Vanilla Ice Cream

**HOUSEMADE KEY LIME PIE** \$6

Whipped Cream

**MOLTEN CHOCOLATE CAKE** \$6

Chocolate Sauce and Vanilla Ice Cream

**TURTLE CHEESECAKE** \$6

Caramel, Pecans, Chocolate

**ICE CREAM** (GF) \$4

(GF) Gluten-Free available upon request

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## FROZEN

### 305 COLADA \$10

Club Caribe Silver Rum with Piña Colada and Strawberry

### FUNKY MONKEY \$12

Deep Eddy Vodka, Baileys, Kahlua, Chocolate Syrup, Whipped Cream, Chocolate Sprinkles

### STING-RAE \$10

Club Caribe Coconut Rum, Club Caribe Silver Rum, DeKuyper Banana, Banana Purée, Pineapple Juice, Orange Juice

### STRAWBERRY DAIQUIRI \$9

Flor de Cana 4 Year Rum, Strawberry Purée, Whipped Cream

## FAVORITES

### BAHAMA MAMA \$10.75

Kahlua, Ron Carlos Black Rum, Club Caribe Coconut Rum, Ron Carlos 151 Rum, Fresh Lemon Juice, Pineapple Juice

### MAI TAI \$11

Flor de Cana 4 Year Rum, Luxardo Amaretto, Pineapple Juice, Orange Juice, Float of Ron Carlos Black Rum

### SHARK BITE \$9.75

Captain Morgan Spiced Rum, Club Caribe Silver Rum, DeKuyper Blue Curaçao, Sweet & Sour Mix, Grenadine

### RUM RUNNER \$11

Flor de Cana 4 Year Rum, Ron Carlos Black Rum, DeKuyper Blackberry Brandy, DeKuyper Banana, Orange Juice, Pineapple Juice, Grenadine

ADD A FLOATER OF RON CARLOS DARK RUM FOR \$3

### 16 OZ. BONGO'S PIÑA COLADA \$13

Club Caribe Silver Rum, Cream of Coconut, Pineapple Juice, Blended with Ice, Garnished with Toasted Coconut, Pineapple Wedge, served in a Souvenir Cup

Refills \$9 each

### BEACHSIDE MARGARITA \$9.5

El Jimador Silver Tequila, DeKuyper Triple Sec, Fresh Lime Juice, Sour Mix

By the Liter \$19 Two Liters \$36 Three Liters \$54

### GOLD MARGARITA \$11.25

Milagro Reposada Tequila, DeKuyper Triple Sec, Sour Mix, Orange Mandarin

### SUNSET MARGARITA \$10.25

El Jimador Reposado Tequila, DeKuyper Triple Sec, Grenadine, Orange Juice

## DRAFT BEER

BUD LIGHT \$3.75

YUENGLING \$4

STELLA ARTOIS \$5

BEER TOWERS (served in dining areas only)

Domestic Round 1 \$24

Imported Round 1 \$27

Craft Round 1 \$30

Domestic Round 2 \$18

Imported Round 2 \$21

Craft Round 2 \$24

## LOCAL CRAFT DRAFT BEER

FORT MYERS BREWERY - HIGH 5 IPA \$6.5

ISLAMORADA BREWING COMPANY - ISLAMORADA CITRUS ALE \$6.5

BURY ME BREWING - CREAMATION CREAMY ALE \$6

## CAN BEER

DOMESTIC \$4.5

IMPORT/CRAFT \$5.75

LOCAL CRAFT \$6.75

BUDWEISER, BUD LIGHT, MILLER LITE, COORS LIGHT, MICHELOB ULTRA, LANDSHARK, SHOCK TOP

CORONA, CORONA LIGHT, HEINEKEN, BUCKLER (non-alcoholic), WOODCHUCK CIDER

FORT MYERS BREWING - GATEWAY GOLD BLONDE ALE, MIAMI BREWING - MIAMI BIG ROD COCONUT ALE

## MOCKTAILS \$3.75

SHIRLEY TEMPLE

ROY ROGERS

PRETEND PLANTERS PUNCH

STRAWBERRY MARGARITA

STRAWBERRY LEMONADE

RASPBERRY LEMONADE

## BOTTLED WATER

DASANI \$2.75

FIJI \$3.5

SAN PELLEGRINO \$3.75

### VIRGIN COLADAS AND DAIQUIRIS \$7

Piña Colada, Strawberry, Banana, Mango, Raspberry, Watermelon

## WINE

### WHITES

Grandial Brut Sparkling 6 oz. \$7 9 oz. \$10 bottle \$28

Zonin Prosecco 187ml \$10

Beringer White Zinfandel \$6 \$8 \$22

Bogle Chardonnay \$7 \$10 \$28

Kendall-Jackson Vintner's Reserve Chardonnay \$10 \$14 \$38

Whispering Angel Rosé \$11 \$15 \$47

Banfi San Angelo Pinot Grigio \$9 \$13 \$34

Matua Sauvignon Blanc \$9 \$13 \$36

Schmitt Sohne Relax Riesling \$7 \$10 \$28

Sonoma-Cutrer Russian River Ranches Chardonnay \$31

Chateau St. Jean Chardonnay \$32

Iron Horse Unoaked Chardonnay \$33

### REDS

Sterling Vintner's Collection Cabernet Sauvignon 6 oz. \$8 9 oz. \$11 bottle \$30

Kendall-Jackson Vintner's Reserve Cabernet Sauvignon \$11 \$15 \$46

Bogle Merlot \$7 \$10 \$28

Old Soul Pinot Noir \$8 \$11 \$30

Ernesto Catena Padrillos Malbec \$8 \$11 \$30

Beringer Knights Valley Cabernet Sauvignon \$38

Alexander Valley Vineyards Cabernet Sauvignon \$35

19 Crimes Red Wine \$32

Banfi Chianti Riserva \$39

Sterling Vineyards Merlot \$43

La Crema Pinot Noir \$36

Kaiken Ultra Malbec \$36