

# SANDOLLAR

## RESTAURANT

KITCHEN + BAR

### STARTERS

**LOBSTER BISQUE 9-**  
sherry-laced

**SOUP OF THE DAY 8-**  
ask your server

**SANIBEL 14-**  
baby spinach, red onion, goat cheese, candied walnuts,  
strawberries, raspberry vinaigrette

**HOUSE 11-**  
mixed greens, carrot, cherry tomato, red onion,  
cucumber, balsamic vinaigrette

**CAESAR 12-**  
crisp romaine, garlic-herb croutons, shredded parmesan,  
creamy caper dressing

**CLASSIC CAPRESE 15-**  
heirloom tomato, torn basil,  
fresh mozzarella, balsamic glaze

Add to Any Salad:  
Grilled or Blackened Chicken 8- Mahi-Mahi or Shrimp 12-

### APPETIZERS

**CHILLED GULF SHRIMP 16-**  
housemade cocktail sauce

**STEAMED MUSSELS 16-**  
garlic, parsley, white wine, butter, grape tomatoes

**CRISPY CALAMARI 15-**  
flash-fried, sweet peppers, spicy basil-marinara sauce

**COCONUT SHRIMP 16-**  
golden crispy, honey-rum dipping sauce

**JUMBO WINGS 14-**  
choice of: honey buffalo, mango-habanero, bbq, avocado-ranch dressing

### HANDHELDS

all sandwiches served with house-seasoned fries or house slaw

**BEACH BURGER\* 16-**  
signature house blend beef patty, lettuce, tomato,  
red onion, choice of swiss, cheddar or american cheese,  
toasted brioche bun  
add applewood smoked bacon 4-  
add fried egg 2

**SD DELUXE CHICKEN SANDWICH 15-**  
grilled or crispy, caramelized onions, lettuce,  
tomato, swiss cheese, spicy aioli

**BLACK 'N BLUE BURGER\* 18-**  
signature house blend beef patty, applewood smoked bacon,  
caramelized onions, melted blue cheese,  
lettuce, sliced tomato, toasted brioche bun

**OVEN-ROASTED CHICKEN FLATBREAD 15-**  
olive oil, caramelized red onion,  
sun-dried tomato, goat cheese

**TACO SAMPLER 17-**  
blackened mahi-mahi, shrimp, chicken, red onion,  
tomato, mango aioli, soft flour tortillas

**PEPPERONI FLATBREAD 13-**  
housemade pizza sauce, mozzarella, pepperoni

### ENTRÉES

**BLACKENED MAHI-MAHI 27-**  
coconut rice, fried sweet plantain, island relish

**CRISPY WHOLE RED SNAPPER MKT-**  
jasmine rice, asian slaw, ponzu sauce

**SEAFOOD LINGUINI 28-**  
local catch, roasted tomato, garlic,  
white wine, toasted croûte

**ISLAND CHICKEN 26-**  
jerk seasoning, island rice, fried sweet plantain,  
coconut curry sauce

**GUAVA BBQ PORK RIBS 26-**  
mexican sweet corn, tropical slaw

**PAN-SEARED GROUPER 29-**  
sautéed baby spinach, coconut rice, pineapple diablo

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.  
\*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

## HANDCRAFTED COCKTAILS

**TRADITIONAL MOJITO 12-**  
bacardi superior rum, agave nectar, mint and fresh lime perfectly muddled

**SPICY JALAPEÑO MARGARITA 14-**  
jalapeño-infused tequila, fresh-pressed lime, touch of orange juice and agave nectar

**FRENCH MARTINI 12-**  
new amsterdam vodka, chambord, fresh-pressed pineapple

**FRESH STRAWBERRY MARGARITA 14-**  
patrón silver tequila, fresh-pressed strawberry and lime, touch of orange juice and agave nectar

**SANIBEL DELIGHT 12-**  
bacardi coconut rum, myers's dark rum, peach schnapps, pineapple & cranberry juices

**THE DIRTY CEO 14-**  
tito's handmade vodka, blue cheese-stuffed olives & olive brine

## BEERS

### DRAFT

**SAND DOLLAR IPA 7-**  
(Clearwater, FL) 5.8% abv  
florida-inspired, medium body ipa, perfectly blended with hints of citrus

**BUD LIGHT 6-**  
(St. Louis, MO) 3.5% abv  
light-bodied, features a fresh, clean and subtle hop aroma, delicate malt sweetness and a crisp finish

**YUENGLING LAGER 6-**  
(Pottsville, PA) 5.8% abv  
medium-bodied flavor with roasted caramel malt for a subtle sweetness

**STELLA ARTOIS PILSNER 7-**  
(Belgium) 5.2% abv  
balances fruity malty sweetness with crisp hop bitterness and ends with a soft, dry finish

### BOTTLE

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Corona Extra, Corona Light, Samuel Adams Lager, Heineken, Amstel Light, Buckler N/A

## WINES

### CHAMPAGNE & SPARKLING

LISTED MILDEST TO STRONGEST

	split	bottle
Benvolio, Prosecco, Italy	11	36
Ruffino, Moscato d'Asti, DOCG, Italy	10	38
Korbel, Brut, CA		40
Moët & Chandon Impérial, France		120

### WHITE WINES

LISTED DRY LIGHT TO FULL INTENSITY

	glass	bottle
Chateau Ste Michelle, Riesling, WA		36
Fleur de Mer Côtes de Provence, Rosé, France	11	42
Kim Crawford, Sauvignon Blanc, New Zealand	11	42
Benvolio, Pinot Grigio, Friuli, Italy	10	38
La Crema, Pinot Grigio, Monterey, CA		40
William Hill Estate Winery, Chardonnay, CA	10	38
Kendall-Jackson, Vintner's Reserve, Chardonnay, CA	11	42
Sonoma-Cutrer, Russian River Ranches, Chardonnay, CA		46

### RED WINES

LISTED DRY LIGHT TO FULL INTENSITY

	glass	bottle
Murphy-Goode, Pinot Noir, CA	10	38
La Crema, Pinot Noir, Sonoma Coast		54
Columbia Crest, Grand Estates, Merlot, Columbia Valley, WA		46
Proverb, Cabernet Sauvignon, CA		36
Robert Mondavi Private Selection, Cabernet Sauvignon, CA	10	36
Silver Palm, Cabernet Sauvignon, CA	11	42
Louis Martini, Cabernet Sauvignon, Sonoma County, CA	12	46