

SANDOLLAR

RESTAURANT

KITCHEN + BAR

APPETIZERS + SOUPS

CHILLED GULF SHRIMP

housemade cocktail sauce 14-

SHRIMP & CRAB CAKE

cajun remoulade, tomato-bacon jam 15-

LOBSTER BISQUE

laced with sherry
cup 6- bowl 8-

SAUTÉED MUSSELS

white wine, tomato, applewood smoked bacon,
basil, butter 14-

CRISPY SANIBEL WINGS

honey buffalo, bbq or habanero 12-

CHICKEN NOODLE SOUP

cup 5- bowl 7-

SALADS

HOUSE

mixed greens, carrot, tomato, black olives, red onion,
cucumber, feta, balsamic vinaigrette 9-

SANIBEL

spinach, red onions, goat cheese, candied walnuts,
strawberries, raspberry vinaigrette 11-

CAESAR

crispy romaine, herb croutons, shaved parmesan,
creamy caper dressing 10-

ENTRÉES

PAN-SEARED CHICKEN

herb roasted potatoes, braised onions,
red wine jus 25-

ANGEL HAIR PRIMAVERA

broccoli, bell peppers, onions, corn, asparagus,
herb cream sauce 22-

SEAFOOD SCAMPI

tomato, garlic, angel hair pasta 27-

FROM THE GRILL

LAND

choice of grilled, cajun, coffee rub or peppercorn crust

FILET* 28- RIBEYE* 30- CHICKEN 22-

FROM THE SEA

choice of grilled, blackened or seared

JUMBO SCALLOPS 26- MAHI MAHI 24- GROUPER 26-

GULF SHRIMP 24- RED SNAPPER 27-

additional sauces

steak sauce ■ lemon butter ■ mango habanero salsa

SIDES

seasonal vegetable garlic mashed potato roasted potatoes truffle fries
balsamic mushrooms & onions jasmine rice

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

bacardi superior rum, agave nectar, mint and fresh lime perfectly muddled

FRESH AGAVE MARGARITA

sauza signature blue 100% agave tequila, freshly squeezed lime juice, orange juice, agave nectar

FRENCH MARTINI

new amsterdam vodka, chambord, fresh pineapple juice

TROPICAL RHYTHM

bacardi superior rum, bacardi black rum, amaretto, fresh lime, orange & pineapple juices

SANIBEL DELIGHT

bacardi coconut rum, myers's dark rum, peach schnapps, pineapple & cranberry juices

THE DIRTY CEO

tito's handmade vodka, blue cheese-stuffed olives & olive juice

BEER

DRAFT

"Sand Dollar" IPA (Clearwater, FL) 5.8% ABV 6-

Corona Light (Mexico City) 4.1% ABV 6-

Yuengling Lager (Pottsville, PA) 5.8% ABV 5-

Stella Artois Pilsner (Belgium) 5.2% ABV 6-

BOTTLE

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

WINES

CHAMPAGNE & SPARKLING

LISTED MILDST TO STRONGEST

	split	bottle
La Marca, Prosecco, Italy	11	32
Korbel Brut, California		40

WHITE WINES

LISTED DRY LIGHT TO FULL INTENSITY

	glass	bottle
Chateau Ste Michelle, Riesling, Washington	9	34
Kim Crawford, Sauvignon Blanc, New Zealand	11	42
Ecco Domani, Pinot Grigio, Italy	9	34
Santa Margherita, Pinot Grigio, Italy	11	42
William Hill Estate Winery, Chardonnay, California	8	32
Kendall-Jackson, "Vintner's Reserve", Chardonnay, California	10	38
Frei Brothers "Reserve", Chardonnay, California	12	48
Sonoma-Cutrer, Chardonnay, Russian River Ranches, California		44

RED WINES

LISTED DRY LIGHT TO FULL INTENSITY

	glass	bottle
Murphy-Goode, Pinot Noir, California	9	34
La Crema, Pinot Noir, Sonoma Coast		54
Columbia Crest, "Grand Estates", Merlot, Washington	9	34
Proverb, Cabernet Sauvignon, California	8	32
Liberated, Cabernet Sauvignon, North Coast		40
Robert Mondavi Private Selection Bourbon Barrel, Cabernet Sauvignon, California		38
Louis Martini, Cabernet Sauvignon, Sonoma County	11	42