

Lunch & Dinner

MENU



Blue Giraffe Signature Dish 

APPETIZERS

Served from 11am 'til Close.

- Pelican Wings** 10
Crispy fried wings tossed in our spicy Buffalo sauce served with celery sticks and bleu cheese
- Giraffe Cake**  12
Pan seared crab cake topped with mango salsa, chipotle cream and sweet chili glaze
- Steamed Mussels** 12
½ pound of steamed PEI mussels covered in your choice of homemade marinara or garlic herb sauce, served with grilled pita points
- Sesame Calamari** 11
Fried calamari breaded with sesame seeds and seasoned flour, served with cocktail sauce and sweet chili sauce
- Mona Lisa** 10
Fresh vine ripe tomato slices shingled with fresh mozzarella and basil on mixed greens with a balsamic drizzle
- Lifeguard Tower** 14
A tower of fresh crab salad and tropical guacamole served with toasted crostini
- Pork N Slaw Jr**  10
Four pretzel buns stuffed with slow cooked pulled pork drenched in Caribbean BBQ sauce topped with zesty coleslaw and cheddar cheese
- Loco Coco Shrimp** 12
Crispy fried coconut shrimp served on a bed of jicama slaw served with a Piña Colada chili sauce
- Shrimp Ceviche**  12
Fresh shrimp, jicama, lime juice and pico de gallo served with tortilla chips
- Fried Cheese** 9
Crispy fried mozzarella sticks served with our homemade marinara sauce
- Cohiba Rolls**  12
Tortillas stuffed with marinated shredded chicken, chipotle cream, Jack and cheddar cheeses, fried golden brown topped with mango salsa and tequila lime sour cream

SIDES

- Basket of Fries** 6
- Onion Rings** 7
- Homemade Potato Chips** 4
- Sweet Potato Fries** 7
- Garlic Bread** 4
- Tropical Coleslaw** 3

SOUPS

- New England Clam Chowder** Cup 5 / Bowl 7
Delicious creamy Boston style white chowder

LUNCH

Served from 11am-5pm. Served with your choice of French Fries, Homemade Potato Chips or Tropical Coleslaw. Sweet Potato Fries and Maple Sauce add 1.

- Cuban Sandwich**  14
In-house, slow-cooked pulled pork, grilled ham and Swiss cheese with pickle spears and Dijon mayo pressed between two slices of bread taken from the bakeries of Miami
- Grouper Rueben** 17
Grilled, blackened or fried grouper filet with coleslaw, Swiss cheese and 1,000 Island dressing pressed between two slices of toasted rye bread
- Shrimp Po Boy** 13
A mound of popcorn shrimp atop a hoagie with lettuce, tomato, and red onion served with Cajun remoulade
- Island Melt** 10
Chef's special tuna salad with Swiss cheese and sliced tomatoes on wheat bread and grilled to perfection
- Grouper Sandwich** 16
Your choice of blackened, grilled or fried grouper with tarter sauce, lettuce, tomatoes and red onions on a Kaiser bun
- Giraffe Cake Sandwich**  14
Pan seared crab cake with mango salsa, chipotle cream on a Kaiser bun with lettuce, tomato and red onion
- Chicken Panini** 12
Seasoned grilled chicken, marinated tomatoes, provolone cheese and garlic aioli, served on sourdough bread pressed to golden perfection
- Pork N Slaw**  14
Slow cooked pulled pork drenched in Caribbean BBQ sauce topped with zesty slaw and cheddar cheese on a Kaiser bun
- Mellow Bello** 11
A grilled portobello cap topped with fresh guacamole and grilled onions served on a toasted Kaiser bun
- Beef Dip Sandwich** 13
Hot roasted beef topped with provolone cheese served on French bread with au jus

BURGERS

Served from 11am 'til Close. ½ pound Black Angus beef. Served with French Fries. Sweet Potato Fries add 1. Extra Patty 3.

*All burgers cooked Medium Well, unless told otherwise.

- Kona Wasabi Burger*** 13
Teryaki glazed Black Angus burger topped with a grilled pineapple ring and wasabi drizzle on a toasted pretzel roll
- Grace's Guacamole Veggie Burger** 12
Grilled veggie burger with fresh guacamole, lettuce, tomato and red onions on a toasted Kaiser bun
- Tex-Mex Burger*** 13
Black Angus burger with pepper jack cheese, fresh guacamole, black bean corn salsa, chipotle sauce and tortilla strips on a toasted pretzel roll

- Sanibel Red Chowder** Cup 5 / Bowl 7
A Manhattan style clam chowder

- Fried Chicken BLT**  10
Fried chicken breast topped with lettuce, tomato and black pepper brown sugar bacon with garlic aioli on a toasted Hoagie roll
- Brutus Wrap** 10
Chicken Caesar salad rolled in a fire roasted tomato tortilla
- Turkey Club** 12
Oven roasted turkey breast, smoked bacon, lettuce, tomato and mayo on toasted wheat bread
- Blue Giraffe Fish Tacos**  14
Blackened mahi-mahi on tropical slaw covered in mango salsa and chipotle cream on warm flour tortillas served with Mexican rice
- Beach Burrito** 13
Seasoned grilled chicken, Mexican rice, black beans and cheddar cheese rolled inside a fire roasted tomato tortilla, served with salsa, guacamole and sour cream
- Thai Fish Wrap** 14
Crispy cod, Asian slaw, grilled pineapple and Thai peanut sauce wrapped in a tortilla
- Salad Sandwich Wrap** 11
Your choice of our homemade white meat chicken salad or tuna salad with lettuce and tomato on white, wheat, rye or wrapped in a tortilla
- Fish & Chips**  16
A large portion of beer battered fish with french fries
Substitute Shrimp 17
- Sanibel Steak Sandwich** 14
Marinated ribeye steak, sautéed onions and Swiss cheese with Dijonaise spread on a Hoagie roll
- Roast Beast Panini** 13
Hot roast beef covered in provolone cheese, grilled onions and Dijonaise pressed between Parmesan panini bread

- Barnyard Burger*** 13
Sunny side up egg over bacon and cheddar cheese on a Black Angus burger with lettuce, tomato and red onion on a toasted pretzel roll
- Surf & Turf Burger***  15
Black Angus burger topped with lump crab meat, grilled shrimp and Bearnaise sauce on a toasted pretzel roll
- Punch You in the Eye, Black & Blue*** 13
Blackened Black Angus burger with bleu cheese crumbles, red onions, lettuce and tomato on a toasted pretzel roll

- Soup of the Day** Cup 5 / Bowl 7
Chef's special soup of the day

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MENU



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SALADS

Served from 11am 'til Close.

Add a side of Grilled Pita Bread to your salad for 2.

Dressings

Bleu Cheese • Ranch • Balsamic vinaigrette

Raspberry vinaigrette • Dijon vinaigrette • Chipotle Ranch

Toppers—Add to Any Salad

Chicken (Blackened, Grilled or Fried) 5

Grouper (Blackened, Grilled or Fried) 11

Shrimp (Blackened, Grilled or Fried) 6

Salmon (Blackened or Grilled) 7

Mahi-Mahi (Blackened or Grilled) 9

Crab Cake 6

Chicken Salad 4

Tuna Salad 5

Mixed Green Salad 9

Mixed greens, tomato, red onion, cucumber and carrot

Classic Caesar Salad 10

Homemade Caesar dressing, Romaine lettuce, garden croutons and shredded Parmesan cheese

Willie's Wedge Salad 12

A large wedge of iceberg lettuce covered with Bleu Cheese crumbles, bacon, tomatoes, red onions and Bleu Cheese dressing

Spinach Salad 12

Baby spinach, bacon, hard boiled eggs, red onions and bleu cheese crumbles served with Dijon vinaigrette

Greek Salad 12

Romaine lettuce, bell peppers, cucumbers, kalamata olives, tomatoes and feta cheese served with grilled pita points with Greek dressing on the side

Bistro Salad  13

Mixed greens topped with fresh strawberries, mandarin oranges, walnuts and bleu cheese crumbles, served with Raspberry vinaigrette

Polynesian Pineapple Fruit Salad 14

A pineapple boat filled with chicken or tuna salad, served with fresh fruit

Chicken Taco Salad 14

Crispy tortilla bowl filled with Romaine lettuce, diced tomato, red onion, bell pepper, black beans, shredded jack and cheddar cheeses, guacamole, sour cream and seasoned grilled chicken with a side of Chipotle Ranch

Quiche Plate 12

Your choice of Quiche Florentine or Quiche Lorraine, soup or Caesar or mixed green salad

DINNER

Served from 5pm 'til Close.

Giraffe Cake Dinner  23

Pan seared crab cakes topped with mango salsa, chipotle cream and sweet chili glaze served with saffron rice and seasonal vegetables

Coconut Mahi-Mahi 21

Crispy coconut encrusted mahi-mahi drizzled with a sweet Piña Colada sauce over saffron rice with seasonal vegetables

Loco Coco Dinner 20

Crispy fried coconut shrimp on a bed of zesty jicama slaw with a Piña Colada chili sauce, served with saffron rice and seasonal vegetables

Cuban Sandwich  14

In-house, slow-cooked pulled pork, grilled ham and Swiss cheese with pickle spears and Dijon mayo pressed between two slices of bread taken from the streets of Miami

Blue Giraffe Fish Tacos  14

Blackened mahi-mahi on tropical slaw covered in mango salsa and chipotle cream on warm flour tortillas, served with Mexican rice

Fish & Chips  16

A large portion of beer battered fish with french fries

Substitute Shrimp 17

Fettuccine Pasta 14

Fettuccine pasta with your choice of creamy Alfredo sauce or our homemade marinara sauce

Add Chicken 16 • Shrimp 18

Chicken Parmesan 19

Breaded chicken breast topped with homemade marinara sauce and mozzarella cheese served over fettuccine pasta

Scampi Pasta 20

Shrimp sautéed in garlic butter tossed with tomatoes and basil served over linguine pasta

Pasta Pacifico  20

Jumbo shrimp, chunks of salmon, mussels, spinach and tomatoes in white wine lemon cream sauce over penne pasta

Pasta Diablo 20

Grouper, mahi-mahi, jumbo shrimp, and mussels tossed in spicy marinara sauce served over linguine pasta

Lobster Ravioli 20

Baked lobster ravioli topped with creamy tomato sauce and mozzarella cheese, served with homemade garlic bread

Grouper Sunset 25

Grilled, blackened or fried grouper fillet, served with saffron rice and seasonal vegetables

Drunken Grouper  26

Blackened grouper fillet topped with a Captain Morgan butter served with saffron rice and seasonal vegetables

Crab Stuffed Salmon 24

Atlantic salmon bursting with crab stuffing in a key lime butter, with oven roasted potatoes and seasonal vegetables

Stuffed Chicken 19

Spinach, feta cheese and sun-dried tomato stuffed chicken breast with a rosemary cream sauce, served with choice of mashed or oven roasted potatoes

Chicken Piccata 19

Sautéed chicken breast topped with lemon sauce, mushrooms and capers, served with linguine pasta

Substitute Salmon Fillet 21

Gerry's Apple Pork Chops  21

Charbroiled pork chops covered in caramelized Fuji apples drizzled with a sweet mustard glaze, served with choice of mashed or oven roasted potatoes

Meat* 21

13oz ribeye steak topped with sautéed mushrooms and onions covered with a savory bourbon reduction, served with choice of mashed or oven roasted potatoes

Caribbean Rack of Ribs 22

Slow cooked pork ribs smothered in Caribbean BBQ sauce, served with choice of mashed or oven roasted potatoes

Sesame Salmon 21

Atlantic salmon covered in black and white sesame seeds, seared to perfection with a teriyaki glaze, served with saffron rice and seasonal vegetables

BEVERAGES

Fountain Drinks 2.75

Coke • Diet Coke • Coke Zero • Sprite • Mr. Pibb
Root Beer • Ginger Ale • Orange Fanta • Lemonade

Fresh Brewed Iced Tea or Sweet Tea 2.75

Spring Water 2.50

Perrier 3.50

Milk 2.50

Chocolate Milk 2.75

Juice 2.75

Apple • Cranberry • Orange • Tomato

Regular or Decaf Coffee / Hot Tea 2.50

Hot Chocolate 2.75

Cafe Latte Regular 3.50 / Grande 4.50

Cafe Espresso Single 2.75 / Double 3.75

Cappuccino Regular 3.50 / Grande 4.50

Add .50 for Caramel • Hazelnut • Vanilla

18% gratuity will be automatically added to checks for parties of six or more. Sales tax will be added to all food and beverage items. We accept Visa, MasterCard, American Express and Discover.

*Please note that if you request Rare or Medium Rare, that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.