

Breakfast MENU

BREAKFAST

Served from 7am 'til 12pm.

Room Service* 8
Two eggs prepared any way with your choice of bacon, sausage or grilled ham, served with home fries or grits and choice of toast

Create Your Own Omelette 8
Fluffy three egg omelette with choice of three toppings

Additional Toppings .50
Cheddar Cheese • Jack Cheese • Pepper Jack Cheese • Provolone Cheese
Swiss Cheese • American Cheese • Bacon • Ham • Sausage • Mushrooms
Onions • Bell Peppers • Spinach • Tomatoes

Pancakes Short Stack 5 / Tall Stack 7
Blueberry • Chocolate Chips • Strawberry

Cinnamon French Toast 8
Texas toast soaked in our vanilla cinnamon egg batter topped with butter and powdered sugar

Strawberry Fields 9
French toast stuffed with strawberry cream and covered in strawberry sauce and fresh sliced strawberries, topped with whipped cream

Steak & Eggs* 15
Ribeye steak with two eggs, served with home fries or grits and choice of toast

Food Truck Tacos 9
Scrambled eggs, your choice of bacon, sausage, ham, pulled pork or chorizo, jack cheddar cheese, onions and bell peppers in flour tortillas with salsa verde and pico de gallo, served with home fries or grits

Twigs & Berries 7
Granola, fruit and Greek yogurt

Geoffrey's Breakfast Sandwich 9
Scrambled eggs with cheddar cheese and black pepper brown sugar bacon on a fresh croissant smothered with a savory herb spread, served with home fries or grits

Chicken & Biscuits 12
Fried chicken and biscuits covered in sausage gravy with two eggs, served with home fries or grits

Old Fashion Benedict 9
English muffin, ham and poached eggs topped with hollandaise sauce, served with home fries or grits

Fisherman's Benedict 12
Two English muffins topped with poached eggs, salmon, spinach, grilled tomatoes and a key lime hollandaise sauce, served with home fries or grits
Substitute Crab Cakes 16

Sanibel Scramble 9
Scrambled eggs with onions, mushrooms, spinach and cheddar cheese on top of an English muffin, served with home fries or grits

The Charlie 10
Scrambled eggs, choice of slow cooked pulled pork or chorizo, home fries, tortilla strips, salsa verde, pepper jack cheese, sour cream, bell peppers, onions and pico de gallo

Crab Trap Omelette 14
Crab meat, spinach, tomatoes, bell peppers, artichoke hearts and shredded jack cheese covered in hollandaise sauce, served with home fries or grits and choice of toast

Strawberry Piña Colada Cakes 10
Pineapple coconut pancakes layered with strawberry cream, fresh sliced strawberries and pineapple, covered in strawberry sauce

BREAKFAST SIDES

Fresh Fruit 3 **Grits** 2

Home Fries 2 **Sliced Tomatoes** 1

Toast 2 **2 Biscuits & Sausage Gravy** 5

Bread Options
White • Wheat • Rye • English Muffin • Cinnamon Raisin • Croissant

Kids MENU

KIDS BREAKFAST

Available 7am 'til 12pm for kids 12 and under.

Room Service Jr* 5
Scrambled eggs, sausage or bacon and choice of toast

Mini Pancakes 5
Blueberry • Chocolate chips • Strawberry

French Toast Sticks 5
Served with fresh fruit

Cereal 4
Cheerios® • Frosted Flakes® • Fruit Loops® • Cinnamon Toast Crunch®

KIDS MEALS

Available 11am 'til Close for kids 12 and under. Served with your choice of French Fries, Fruit or Chips unless otherwise noted.

Popcorn Shrimp 6 **Hot Dog** 6

Grilled Cheese 6 **Grilled Chicken** 6

Chicken Tenders 6 **Mac & Cheese** 4

Burger 6

Pasta 6
Your choice of marinara sauce or butter and Parmesan

KIDS DESSERT

Available for kids 12 and under.

Sundae 4
One scoop of ice cream, whipped cream, sprinkles and a cherry

Beverage MENU

BEVERAGES

Fountain Drinks 2.75
Coke • Diet Coke • Coke Zero • Sprite • Mr. Pibb • Root Beer
Ginger Ale • Orange Fanta • Lemonade

Fresh Brewed Iced Tea 2.75

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 2.50

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

TASTE OF THE ISLANDS
2nd Place Peoples Choice 2016!

Blue Giraffe Signature Dish 🦒

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 under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

To Go MENU



Island Dining

HEAD & SHOULDERS ABOVE THE REST!

Island Inspired American Cuisine

Family Owned & Operated • Enjoy Outdoor Dining on Our Patio

Breakfast - Lunch - Dinner - Full Liquor Bar

Monday-Sunday, 7am-Close • Breakfast Till Noon • Happy Hour 4-6pm

239-472-2525 - BlueGiraffeSanibel.com

PERIWINKLE PLACE SHOPPING CENTER

2075 Periwinkle Way, Unit 14 • Sanibel Island, Florida 33957

Lunch & Dinner MENU

APPETIZERS

Served from 11am 'til Close.

Pelican Wings 10
Crispy fried wings tossed in our spicy Buffalo sauce with celery sticks and bleu cheese dressing

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 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 with cocktail sauce and sweet chili sauce

Mona Lisa 10
Fresh vine ripe tomato slices shingled with fresh mozzarella and basil served on mixed greens with a balsamic drizzle

Lifeguard Tower 14
Fresh crab salad, tropical guacamole 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 on a bed of jicama slaw with a Piña Colada chili sauce

Shrimp Ceviche 🍷 12
Shrimp, jicama, lime juice, pico de gallo and tortilla chips

Fried Cheese 9
Crispy fried mozzarella sticks 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

SOUPS

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

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

Soup of the Day Cup 5 / Bowl 7

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
Iceberg lettuce wedge covered in 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

Quiche Plate 12
Your choice of Quiche Florentine or Quiche Lorraine, soup or Caesar or mixed green salad

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

LUNCH

Served from 11am 'til 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 fillet 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

Fried Chicken BLT 🍷 10
Fried chicken breast 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, sautéed onions, 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

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
Teriyaki 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

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 beef 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

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 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 bakeries 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 served 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 topped in a key lime butter, served 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 your 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 your choice of mashed or oven roasted potatoes

Meat* 21
13oz ribeye with sautéed mushrooms and onions topped with a savory bourbon reduction, served with your 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

SIDES

Basket of Fries 6

Onion Rings 7

Homemade Potato Chips 4

Sweet Potato Fries 7

Garlic Bread 4

Tropical Coleslaw 3

Blue Giraffe Signature Dish 🍷

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