

## APPETIZERS

### Pelican Wings \$10

Crispy fried chicken wings tossed in your choice of BBQ, Buffalo, teriyaki sauce or Garlic parmesan. Served with celery and carrots sticks and extra napkins

### Buffalo Chicken Sliders \$11

Crispy fried chicken covered in buffalo sauce, blue cheese crumbles on top of toasted brioche buns served with celery and carrots and blue cheese dressing

### Bogies \$10

Seasoned beef patties, cheddar cheese and served with lettuce, tomato and pickles sandwiched between brioche buns

### CC Sliders \$12

Pan seared crab cakes topped with mango salsa on a bed of poblano slaw placed on toasted brioche buns

### Loco Coco Shrimp \$12

Crispy fried coconut shrimp on a bed of jicama slaw with a piña colada chili sauce

### Crispy Squid \$12

Golden fried calamari and banana peppers served with home made marinara

### Hippie Snack \$10

Roasted poblano hummus topped with toasted pine nuts and an olive oil drizzle served with grilled pita points, celery and carrots

### Fried Cheese \$9

Crispy fried mozzarella sticks with our homemade marinara sauce

### Nacho Problem \$12

Seasoned ground beef, Jack and cheddar cheese, black beans, guacamole, jalapeños, sour cream and pico de gallo served on corn tortilla chips

### Killer Skins \$12

Crispy potato skins filled with Jack and cheddar cheese bacon and green onions. Served with sour cream and poblano ranch

### Just in Queso \$10

Warm tortilla chips served with queso and roasted salsa  
Add chorizo \$1

### Mona Lisa \$10

Fresh vine ripened tomato slices shingled with fresh mozzarella and basil served on mixed greens with a balsamic drizzle

### Pork N Slaw Jr Signature \$10

Brioche buns stuffed with slow cooked pulled pork drenched in BBQ sauce topped with cheddar cheese and coleslaw

### Guacamole and Chips \$7

### Roasted Red Salsa and Chips \$5

## SOUP

Clam Chowder - Soup Of The Day  
Cup \$5 / Bowl \$7

## SALADS

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

Dressings : Bleu cheese • Ranch • Balsamic vinaigrette • Raspberry vinaigrette • Dijon vinaigrette • Roasted poblano ranch

### BG House Salad \$9

Mixed greens, tomato, red onion, cucumber, carrot, croûtons, and Jack and Cheddar cheese with your choice of dressing

### Crispy Chicken Asian Salad \$13

Shredded cabbage, carrots, green onions, fried wontons, Mandarin oranges, toasted almonds, asparagus and cilantro topped with a crispy fried chicken breast served with sesame ginger dressing

### Caesar Salad \$10

Homemade Caesar dressing, romaine lettuce, garden croûtons and shaved Parmesan cheese

### Greek Salad \$12

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

### BG Bistro Salad \$13

Spinach, fresh strawberries, blueberries, Mandarin oranges, walnuts, blue cheese crumbles and bacon bits served with raspberry vinaigrette

### Chopped Chef Salad \$13

Iceberg lettuce, blue cheese crumble, mortadella, turkey, bacon, hard boiled egg, tomato, red onion, and avocado served with blue cheese dressing

### Southwest Salad \$14

Romaine lettuce, pico de gallo, black beans, roasted corn, shredded Jack and cheddar, guacamole, sour cream with your choice of grilled chicken or seasoned ground beef topped tortillas chips served with poblano ranch dressing

### Toppers - Add to Any Salad

Chicken	\$6
(Blackened, Grilled or Fried)	
Fajita Meat	\$7
Grouper	\$12
(Blackened, Grilled or Fried)	
Shrimp	\$7
(Blackened, Grilled or Fried)	
Salmon	\$8
(Blackened or Grilled)	
Mahi-Mahi	\$10
(Blackened or Grilled)	
Crab Cake	\$7
Chicken Salad	\$5
Tuna Salad	\$6

## BURGERS

Served from 11 am til 8pm. ½ pound Black Angus beef. Served with French fries. Sweet potato fries add \$1. Extra Patty. \$3.

\*All burgers cooked medium well, unless ordered otherwise.

### Bella Burger\* \$15

Seasoned Black Angus burger topped with Swiss cheese, sautéed portobellos and onions served on brioche bun

### Grace's Beyond Burger\* \$13

Grilled veggie burger with fresh guacamole, lettuce, tomato and red onions on abrioche bun

### Tex-Mex Burger\* \$15

Black Angus burger with pepper Jack cheese, fresh guacamole, white queso, pico de gallo, and jalapenos on a brioche bun

### Barnyard Burger\* \$15

Sunny side up egg over bacon and cheddar cheese on a Black Angus burger with lettuce, tomato and red onion on a brioche bun

### Surf & Turf Burger\* \$16

Black Angus burger topped with, grilled shrimp and garlic aioli on a brioche bun

### Punch You in the Eye, Black & Blue\* \$15

Blackened Black Angus burger with bleu cheese crumbles, red onions, lettuce and tomato on a brioche bun

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.

Parties of 6 or more will have 18% gratuity added to their bill

Blue Giraffe Signature Dish  Vegetarian 

# DINNER

Served from 5pm til 8pm.

## Coconut Mahi-Mahi \$24

Crispy coconut encrusted mahi-mahi with a sweet piña colada sauce over saffron rice with seasonal vegetables

## Loco Coco Dinner \$23

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

## Fish & Chips Signature \$17

A large portion of beer battered fish with french fries

## Chicken Parmesan \$20

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

## Meat \$36

8oz filet topped with mushroom demi glaze served with a loaded baked potato and prosciutto wrapped asparagus

## Crab Cake Dinner \$25

Pan seared crab cakes on top off sweet chili beurre blanc served with saffron rice and seasonal vegetables

## Tropical Salmon \$24

Grilled salmon filet topped with mango salsa served with saffron rice and seasonal vegetables

## Lobster Mac N Cheese \$25

Knuckle and claw meat served in a creamy cheese sauce and penne pasta topped with seasoned bread crumbs.

## Pasta Pacifico Signature \$23

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

## Grouper Sunset \$27

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

## Drunken Grouper Signature \$28

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

## Diablo \$23

Sautéed shrimp in homemade spicy marinara sauce and linguini pasta

## Myriam Milanese \$22

Pan fried chicken breast topped with prosciutto, spring mix and shaved parmesan served with mash potatoes and asparagus

## Gerry's Apple Pork Chops\* \$23

Charbroiled pork chops (2) covered in caramelized Fuji apples drizzled with a sweet mustard glaze, served with mashed or loaded baked potato and seasonal vegetables

## Elaine's Meatballs \$18

Homemade meat balls tossed in marinara sauce and linguini pasta

## Sarge's Scallops \$30

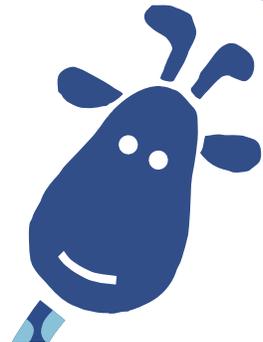
Pan seared U 10 scallops covered in lemon beurre blanc served with saffron rice and seasonal vegetable medley

## Crunchy Grouper Tacos \$18

Fried grouper on a bed of tropical slaw topped with avocado cream sauce and pico de gallo on a warm flour tortilla served with Mexican rice and black beans

## Fajita Bonita \$22

Sautéed onions and peppers topped with grilled marinated skirt steak served with Mexican rice, black beans, sour cream, pico de gallo, cheddar Jack cheese and guacamole with your choice of flour or corn tortillas  
Substitute Chicken \$20 or Shrimp \$24



## SIDES

Basket of Fries	\$6	Caesar Jr	\$5
Onion Rings	\$7	BG House Salad Jr.	\$5
Homemade Potato Chips	\$4	Prosciutto Wrapped Asparagus	\$5
Sweet Potato Fries	\$7	Loaded Baked Potato	\$5
Tropical Coleslaw	\$3		

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# BEVERAGES

Fountain Drinks	\$2.75	Spring Water	\$2.50	Hot Tea	\$2.50
Coke • Diet Coke • Coke Zero • Sprite		Perrier	\$3.50	Juice	\$2.75
Ginger Ale • Lemonade		Milk	\$2.50	Apple • Cranberry • Orange • Tomato	
Fresh Brewed Iced Tea	\$2.75	Chocolate Milk	\$2.75	Pineapple • Grape fruit	
Fresh Brewed Sweet Tea	\$2.75	Regular or Decaf Coffee	\$2.50		

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