

## 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

### Mona Lisa \$10

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

### 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

### Killer Skins \$12

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

### Pork N Slaw Jr \$10

Four sweet Hawaiian rolls stuffed with slow cooked pulled pork drenched in BBQ sauce topped with cheddar cheese and coleslaw

### 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

### Just in Queso \$10

Warm tortilla chips served with queso and roasted salsa

### 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 • Roasted poblano ranch

### Caesar Salad \$10

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

### House Salad \$9

Romain lettuce, tomato, red onions, cucumber, carrots, jack and cheddar and croutons

### Taco Salad \$15

Crispy tortilla bowl filled with romaine lettuce, pico, red onion, black beans, roasted corn, shredded jack and cheddar cheeses, guacamole, sour cream and your choice of grilled chicken or seasoned ground beef with a side roasted poblano ranch

### Crispy Chicken Asian Salad \$15

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

### BG Bistro Salad \$15

Spring mix, fresh strawberries, blueberries, Mandarin oranges, walnuts, blue cheese crumbles and bacon bits topped with a grilled chicken breast served with raspberry vinaigrette

### 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)

### Tuna Salad \$6



## 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 ordered otherwise

### Bubba Burger\* \$15

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

### Grace's Guacamole Veggie Burger \$13

Grilled veggie burger with fresh guacamole, lettuce, tomato and red onions on a Brioche 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  
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 5 pm until 8 pm

### Coconut Mahi-Mahi \$24

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

### Chicken Parmesan \$20

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

### Tropical Salmon \$24

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

### Elaine's Meatballs \$18

Homemade meat balls tossed in marinara sauce and linguini pasta

### Pasta Pacifico \$23

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

### Drunken Grouper \$28

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

### Grouper Sunset \$27

Grilled, blackened or fried grouper fillet, 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 and seasonal vegetables

### Dafne's Dinner \$17

Penne tossed in home made Alfredo sauce with sautéed portobellos, roasted red peppers and asparagus served with garlic bread  
Add Chicken \$6 or Shrimp \$8

### 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

### Cuban Sandwich Signature \$14

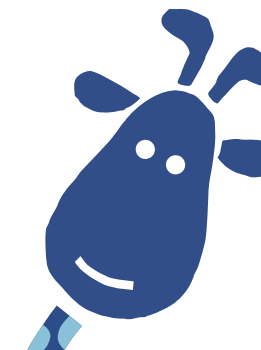
In-house, slow-cooked pulled pork, grilled ham and Swiss cheese with pickle spears and dijon mayo pressed between two slices of bread from the Miami bakery ovens

### 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

### Blue Giraffe Fish Tacos \$15

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



## SIDES

|                       |     |                     |     |
|-----------------------|-----|---------------------|-----|
| Basket of Fries       | \$6 | Tropical Coleslaw   | \$3 |
| Onion Rings           | \$7 | Caesar Jr           | \$5 |
| Homemade Potato Chips | \$4 | BG House Salad Jr.  | \$5 |
| Sweet Potato Fries    | \$7 | Mexican Street Corn | \$5 |

Blue Giraffe Signature Dish  Vegetarian 

## 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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