

APPETIZERS

- 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** 12
Fried calamari breaded with sesame seeds and seasoned flour with cocktail sauce and sweet chili sauce
- Lifeguard Tower** 14
Fresh crab salad, tropical guacamole with toasted crostini

- 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**  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
- Cohiba Rolls**  12
Tortillas stuffed with marinated shredded chicken, chipotle cream, Jack and cheddar cheeses, fried golden brown topped with mango salsa and Avocado cream 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
- Chips and Cheese**  10
Warm Tortilla Chips served with White Queso, fresh Guacamole, & Roasted Tomato Salsa
- Add chorizo** 1

SOUPS

- New England Clam Chowder** Cup 5 / Bowl 7
Delicious creamy Boston style white chowder
- Chicken Tortilla** Cup 5 / Bowl 7
Flavia's family recipe

SALADS

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

- Mixed Green Salad**  9
Mixed greens, tomato, red onion, cucumber and carrot
- Caesar Salad**  10
Homemade Caesar dressing, Romaine lettuce, garden croûtons 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

- Quiche Plate**  12
Your choice of Quiche Florentine, spinach and feta cheese or Quiche Lorraine, bacon and onion. A cup of soup or Caesar or mixed green salad
- Substitute Seafood Quiche** 13

- 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

Dressings

Bleu Cheese • Ranch • Balsamic vinaigrette • Raspberry vinaigrette
Dijon vinaigrette • Chipotle Ranch

Toppers — Add to Any Salad

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|---|---|
| Chicken (Blackened, Grilled or Fried) 5 | Mahi-Mahi (Blackened or Grilled) 9 |
| Grouper (Blackened, Grilled or Fried) 11 | Crab Cake 6 |
| Shrimp (Blackened, Grilled or Fried) 6 | Chicken Salad 4 |
| Salmon (Blackened or Grilled) 7 | Tuna Salad 5 |

SIDES

- | | |
|--------------------------------|-----------------------------|
| Basket of Fries 6 | Tropical Coleslaw 3 |
| Onion Rings 7 | Willie's Wedge Jr. 5 |
| Homemade Potato Chips 4 | Caesar Jr 5 |
| Sweet Potato Fries 7 | Mixed Green Jr. 5 |
| Cheesy Garlic Bread 5 | |



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 22

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

Loco Coco Dinner 21

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 from the Miami bakery ovens

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 21

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

Pasta Pacifico 🦒 22

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

Pasta Diablo 22

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

Lobster Ravioli 20

Baked lobster ravioli topped with creamy homemade marinara 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 serve 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

Emma's 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* 22

Charbroiled pork chops (2) covered in caramelized Fuji apples drizzled with a sweet mustard glaze, served with your choice of mashed or oven roasted potatoes

Meat* 23

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

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

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.

Kona Wasabi Burger* 14

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* 14

Black Angus burger with Pepper Jack cheese, fresh guacamole, White Queso, Pico de gallo, and fried jalapenos on a toasted pretzel roll

Barnyard Burger* 14

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* 14

Blackened Black Angus burger with bleu cheese crumbles, red onions, lettuce and tomato on a toasted pretzel roll

Happy Hour Menu • 4pm-6pm Everyday

Pelican Wings	6
Fried Cheese	5
Sesame Calamari	6
Pork N Slaw Jr	7
Cohiba Rolls	10
Chips & Cheese	8
All Alcohol	\$2 OFF

Beer List

Bottles	Draft
Miller Lite	Shock Top
Coors Light	Stella
Michelob Ultra	Bud Light
Shiner Bock	Yuengling
Modelo	Sam Adams (Seasonal)
Bud Light	Local Tap #1
Corona	Local Tap #2
Corona Light	Local Tap #3
Stella Cidre	
Odoul's	
Budweiser	

Blue Giraffe Signature Dish 🦒 Vegetarian 🥬

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.