


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

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		



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 from the Miami bakery ovens

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 🍷 12

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

Blue Giraffe Signature Dish 🍷 Vegetarian 🍷

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 Pico de gallo, White Queso and Guacamole

Causeway Quesadilla 14

Fresh Shrimp, Crab Meat, Pico de Gallo, and Shredded Cheddar Jack cheese pressed between a flour tortilla. Served with Roasted Tomato salsa, Sour Cream and Guacamole

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

Fettuccine Pasta 🍷 14

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

Add Chicken 16 - Shrimp 18

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	

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.