

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 homemade 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 • Italian • Balsamic vinaigrette • Raspberry vinaigrette • Honey mustard • Roasted poblano ranch

House Salad \$9

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

Caesar Salad \$10

Homemade Caesar dressing, romaine lettuce, croutons and shaved Parmesan cheese

BG Bistro Salad \$16

Spring mix, fresh strawberries, blueberries, Mandarin oranges, walnuts, blue cheese crumbles and bacon bits topped with blackened shrimp served with raspberry vinaigrette

Southwest Salad \$15

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
Groupier	\$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
Tuna Salad	\$6

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

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

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



BURGERS

Served from 11am to 8pm. 1/2 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 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

Surf & Turf Burger*

Signature \$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

LUNCH SIDES

Basket of Fries	\$6	Homemade Potato Chips	\$4	Tropical Coleslaw	\$3	Caesar Jr	\$5
Onion Rings	\$7	Sweet Potato Fries	\$7	Rice and beans	\$5	Mixed Green Jr.	\$5

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, 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 

FROM THE COCINA

Causeway Quesadilla \$13

Fresh marinated chicken, pico de gallo and shredded cheddar Jack cheese pressed between a flour tortilla served with Mexican rice and beans
Substitute Steak Fajita \$15 or Shrimp \$16

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

Gringo Tacos \$13

Seasoned ground beef, shredded lettuce, shredded Jack cheese, sour cream and pico de gallo on a warm flour tortilla and served with Mexican rice and black beans
Substitute Chicken \$14 or Steak Fajita \$15

Blue Giraffe Fish Tacos 🦒 Signature \$15

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

La Jefa's Burrito \$14

A warm flour tortilla stuffed with black beans, Mexican rice, Jack and cheddar cheese, roasted salsa, pico de gallo and your choice of chicken or ground beef and served with tortillas chips
Substitute Steak fajita \$15 Smothered in Ranchera sauce \$1

Juan in a Million Enchiladas \$13

Season beef enchiladas covered in ranchera sauce and Jack and cheddar cheese topped with pico de gallo and served with Mexican rice and black beans

Mexican Street Corn \$3

Charbroiled corn on the cob topped with queso fresco, avocado cream, cilantro and blacken spice
Sub out your entree side \$1

SIDE

LUNCH

11am to 5pm. Except for the Vegadilla, all lunches are served with your choice of French Fries, Homemade Potato Chips or Tropical Coleslaw. Sweet Potato Fries and Maple Sauce add \$1

The Godfather \$12

Salami, ham, prosciutto, mortadella, provolone cheese, lettuce, red onions, tomatoes, dijonaise, drizzled with oil and vinegar served on a hoagie roll

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

Grouper Sandwich \$17

Grilled, blackened or fried grouper with tarter sauce, lettuce, tomatoes and red onions on a brioche bun

Cold Beef \$12

Sliced roast beef, horseradish cheddar, horseradish mayo, shredded lettuce, red onions, pickles and sliced tomatoes served on a hoagie roll

Vegadilla \$12 🥕

Sautéed spinach, artichoke hearts, portobello mushrooms and onions pressed between a flour tortilla with Jack and cheddar cheese served with fire roasted salsa, pico de gallo, Mexican street corn and sour cream

Island Melt \$11

Chef's special tuna salad with Swiss cheese and sliced tomatoes on wheat bread and grilled to perfection

Brutus Wrap \$11

Chicken Caesar salad, red onions and tomatoes rolled in a flour tortilla

Fish & Chips 🦒 Signature \$17

A large portion of beer-battered grouper with coleslaw served with french fries

Meatball Sub \$14

BG's homemade meatballs and marinara sauce served in a hoagie roll topped with mozzarella cheese

Perro \$12

Bacon-wrapped all beef hot dog topped with white queso and pico de gallo served on a toasted pretzel bun

BG Club Sandwich \$13

Oven-roasted turkey breast, bacon, avocado, shredded lettuce, sliced tomatoes, and mayo stacked high on toasted wheat bread

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 our Miami bakery ovens

Pork N Slaw 🦒 Signature \$15

Slow-cooked pulled pork drenched in Caribbean BBQ sauce topped with zesty slaw and cheddar cheese on a brioche bun

Chicken Caprese Sandwich \$13

Grilled chicken breast, fresh mozzarella cheese, pesto, balsamic marinated tomatoes and fresh basil pressed on ciabatta bread

Mellow Bello 🥕 \$12

A grilled portobello cap topped with fresh guacamole and grilled onions served on a toasted brioche bun

Fried Chicken BLT 🦒 Signature \$14

Fried chicken breast with lettuce, tomato and black pepper brown sugar bacon with garlic aioli on a toasted hoagie roll

Steak and Swiss \$15

Shaved ribeye, sautéed mushrooms and onion, Swiss cheese and horseradish mayo served on a toasted hoagie roll

Fettuccine Pasta 🥕 \$15

Fettuccine pasta with your choice of creamy alfredo sauce or our homemade marinara sauce
Add Chicken \$17 Shrimp \$19

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		