

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

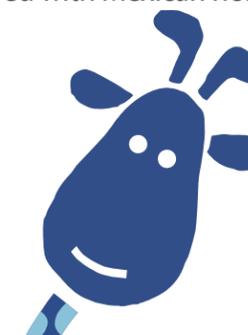
In-house, slow-cooked pulled pork, grilled ham and Swiss cheese with pickle spears and dijon mayo pressed between two slices of bread from the Miami bakery ovens

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

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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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