

APPETIZERS

Pelican Wings \$12

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 \$12

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 \$12

Seasoned beef patties, cheddar cheese and served with lettuce, tomato and pickles sandwiched between brioche buns

CC Sliders \$14

Pan-seared crab cakes topped with mango salsa on a bed of poblano slaw placed on toasted brioche buns

Loco Coco Shrimp \$14

Crispy fried coconut shrimp on a bed of jicama slaw with a piña colada chili sauce

Crispy Squid \$14

Golden fried calamari and banana peppers served with homemade marinara

Hippie Snack \$12

Roasted poblano hummus topped with toasted pine nuts and an olive oil drizzle served with grilled pita points, celery and carrots

Fried Cheese \$10

Crispy fried mozzarella sticks with our homemade marinara sauce

Nacho Problem \$14

Seasoned ground beef, Jack and cheddar cheese, black beans, guacamole, jalapeños, sour cream and pico de gallo served on corn tortilla chips

Killer Skins \$14

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

Just in Queso \$11

Warm tortilla chips served with queso and roasted salsa
Add chorizo \$1

Mona Lisa \$12

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

Pork N Slaw Jr Signature \$12

Brioche buns stuffed with slow cooked pulled pork drenched in BBQ sauce topped with cheddar cheese and coleslaw

Guacamole and Chips \$10

Roasted Red Salsa and Chips \$6

SOUP

Clam Chowder - Soup Of The Day
Cup \$6 / Bowl \$9

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 \$10

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

Crispy Chicken Asian Salad \$16

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

Caesar Salad \$11

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

Greek Salad \$16

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

BG Bistro Salad \$17

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

Chopped Chef Salad \$16

Iceberg lettuce, blue cheese crumble, mortadella, turkey, bacon, hard boiled egg, tomato, red onion, and avocado served with blue cheese dressing

Southwest Salad \$16

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	\$7
(Blackened, Grilled or Fried)	
Fajita Meat	\$8
Grouper	\$12
(Blackened, Grilled or Fried)	
Shrimp	\$10
(Blackened, Grilled or Fried)	
Salmon	\$12
(Blackened or Grilled)	
Mahi-Mahi	\$12
(Blackened or Grilled)	
Crab Cake	\$8
Tuna Salad	\$7



BURGERS

Served from 11am to 8pm. 1/2 pound Black Angus beef. Served with French fries. Sweet potato fries add \$1. Extra Patty \$5
*All burgers cooked medium well, unless ordered otherwise

Bella Burger* \$16

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

Beyond Burger* \$16

Grilled veggie burger with fresh guacamole, lettuce, tomato and red onions on a brioche bun
-Vegan-

Tex-Mex Burger* \$16

Black Angus burger with pepper Jack cheese, fresh guacamole, white queso, pico de gallo, and jalapenos on a brioche bun

Barnyard Burger* \$16

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* \$17

Black Angus burger topped with grilled shrimp and garlic aioli on a brioche bun

Punch You in the Eye, Black & Blue* \$16

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, 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 20% gratuity added to their bill

Blue Giraffe Signature Dish  Vegetarian 

DINNER

Coconut Mahi-Mahi \$25

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

Loco Coco Dinner \$24

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 \$20

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

Chicken Parmesan \$22

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

Meat MKT

8oz filet topped with mushroom demi glaze served with mashed potatoes and prosciutto wrapped asparagus

Crab Cake Dinner \$26

Pan-seared crab cakes on top of sweet chili beurre blanc served with saffron rice and seasonal vegetables

Tropical Salmon \$26

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

Lobster Mac N Cheese \$28

Knuckle and claw meat served in a creamy cheese sauce and penne pasta topped with seasoned bread crumbs.

Pasta Pacifico Signature \$26

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

Grouper Sunset \$28

Grilled, blackened or fried grouper fillet, served with saffron rice and seasonal vegetables

Drunken Grouper Signature \$30

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

Diablo \$24

Sautéed shrimp in homemade spicy marinara sauce and linguini pasta

BG Milanese \$25

Pan fried chicken breast topped with prosciutto, spring mix and shaved parmesan served with mashed potatoes and asparagus

BG Apple Pork Chop* \$23

Charbroiled bone-in pork chop covered in caramelized Fuji apples drizzled with a sweet mustard glaze served with mashed potatoes and seasonal vegetables

BG Meatballs \$20

Homemade meat balls tossed in marinara sauce and linguini pasta

BG Scallops \$30

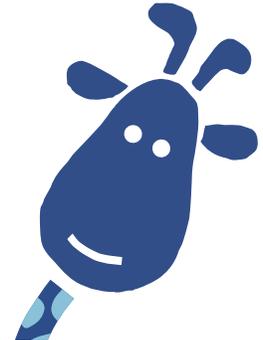
Pan-seared U-10 scallops covered in lemon beurre blanc served with saffron rice and seasonal vegetable medley

Crunchy Grouper Tacos \$22

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

Fajita Bonita \$24

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 \$22 or Shrimp \$26



SIDES

Basket of Fries	\$6	Coleslaw	\$4
Onion Rings	\$7	Caesar Jr	\$5
Homemade Potato Chips	\$4	BG House Salad Jr.	\$5
Sweet Potato Fries	\$7	Prosciutto Wrapped Asparagus	\$6

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BEVERAGES

Fountain Drinks	\$2.95	Spring Water	\$4.00	Regular or Decaf Coffee	\$2.50
Coke • Diet Coke • Coke Zero • Sprite		Perrier	\$4.00	Hot Tea	\$2.95
Ginger Ale • Lemonade		Milk	\$2.75	Juice: Apple • Cranberry • Tomato	\$3.50
Fresh Brewed Iced Tea	\$2.95	Chocolate Milk	\$2.75	Pineapple • Grape fruit	
Fresh Brewed Sweet Tea	\$2.95			Orange	\$4.00

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