

SALADS OR WRAPS

Any salad as a wrap served with 1 side, choice of Spinach or Flour tortilla, Dressings: Blue cheese • Ranch • Balsamic vinaigrette • Raspberry vinaigrette • Roasted poblano ranch • Honey Mustard

Caesar Salad 🌿 \$12

Homemade Caesar dressing, romaine lettuce, garden croûtons and shaved parmesan cheese

House Salad 🌿 \$10

Lettuce, tomato, red onions, cucumber, carrots, Jack and cheddar and croutons

BG Bistro Salad \$16

Spring mix, fresh strawberries, blueberries, Mandarin oranges, walnuts, blue cheese crumbles and bacon bits topped with a grilled chicken breast served with raspberry vinaigrette

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

Taco Salad \$16

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 served with tortilla chips

Toppers Add to Any Salad

Chicken \$6 (Blackened, Grilled or Fried)	Fajita meat \$8 Beyond Burger \$8	Grouper \$12 (Blackened, Grilled or Fried)	Shrimp \$8 (Blackened, Grilled or Fried)	Salmon \$8 (Blackened or Grilled)	Mahi-Mahi \$10 (Blackened or Grilled)	Tuna Salad \$7
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FROM THE COCINA

SERVED FOR LUNCH & DINNER

BG Fajita \$25

Sautéed onions and peppers topped with grilled marinaded skirt steak served with Mexican rice, black beans, sour cream, pico de gallo, Jack cheese and guacamole with your choice of flour or corn tortillas

Sub Chicken \$24 Sub Shrimp \$27
Sub Pork \$24 Combo choice of two \$29

BG Burrito \$17

A warm flour tortilla stuffed with black beans, Mexican rice, Jack cheese, roasted salsa, pico de gallo and your choice of chicken or ground beef served with tortillas chips and sour cream

Sauces: Ranchera - Queso Sub Steak fajita \$18 Sub Pork \$16

Gringo Tacos \$15

Seasoned ground beef, shredded lettuce, shredded Jack cheese, sour cream and pico de gallo on a warm flour tortilla served with Mexican rice and black beans

Sub Chicken \$16 Sub Steak Fajita \$17 Sub Pork \$16

Crunchy Grouper Tacos \$19

Fried grouper on a bed of tropical slaw topped with poblano ranch and pico de gallo on a warm flour tortilla served with Mexican rice and black beans

Causeway Quesadilla \$15

Fresh marinaded chicken, pico de gallo and shredded Jack cheese pressed between a flour tortilla served with Mexican rice and beans

Shrimp \$17 Beef Fajita \$17 Pork \$17

Blue Giraffe Fish Tacos 🌿 Signature \$18

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

BG Enchiladas \$16

Season beef enchiladas covered in ranchera sauce and Jack cheese and drizzled with sour cream with Mexican rice and black beans

SIDE

Mexican Street Corn \$6

Charbroiled corn on the cob topped with queso fresco, poblano ranch, cilantro and Tajin

Sub out your entree side \$2

KIDS MEALS & DESSERT

Available 11am 'til Close for kids 12 and under

Kraft™ Mac & Cheese \$5

Pasta \$7

Your choice of homemade marinara sauce or butter and parmesan

Below served with your choice of French fries, fruit or chips

Popcorn Shrimp \$7 **Burger** \$7

Cheese Quesadilla \$7 **Hot Dog** \$7

Chicken Tenders \$7 **Grilled Chicken** \$7

Vanilla Ice Cream Sundae \$4

One scoop of ice cream, whipped cream, sprinkles and chocolate sauce

SANDWICHES

Served for **lunch only** (11am until 4pm) with choice of standard side

Grouper Rueben 🌿 Signature \$18

Grilled, blackened or fried grouper fillet with coleslaw, Swiss cheese and 1,000 Island dressing pressed between two slices of toasted rye bread

BG Rueben \$15

Shaved in house roasted corn beef, sauerkraut, 1000 island dressing and Swiss cheese served on toasted marble rye

Island Melt \$14

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

Pork N Slaw 🌿 Signature \$17

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

Chicken Caprese Sandwich 🌿 Signature \$16

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

Turkey Club \$16

Oven roasted turkey breast, smoked bacon, lettuce, tomato and mayo on toasted wheat bread

Fried Chicken BLT 🌿 Signature \$17

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

ISLAND CRAFT BURGERS

Fresh handcrafted brisket, short rib, blended patty **Unique to Blue Giraffe**

Served **LUNCH and DINNER** with French fries • Sweet potato fries add \$1 Extra Patty \$5

*All burgers cooked medium well, unless ordered otherwise

Bella Burger* \$16

Seasoned Island Craft burger topped with Swiss cheese, sautéed portobellos and onions on Brioche bun

Beyond Burger 🌿 \$16

Grilled veggie burger with fresh guacamole, lettuce, tomato and red onions on a Brioche bun

Black & Blue* \$16

Blackened Island Craft burger with blue cheese crumbles, red onions, lettuce and tomato on a Brioche bun

Barnyard Burger* \$16

Sunny side up egg over bacon and cheddar cheese on a Island Craft burger with lettuce, tomato and red onion on a Brioche bun

Tex-Mex Burger* \$16

Island Craft burger with pepper Jack cheese, fresh guacamole, white queso, pico de gallo, and jalapenos on a Brioche bun

Grouper Sandwich \$18

Your choice of blackened, grilled or fried grouper with tarter sauce, lettuce, tomatoes and red onions on a Kaiser bun

Shrimp & Chips 🌿 Signature \$18

A large portion of beer battered shrimp served with French fries and Sanibel Slaw

Fish & Chips 🌿 Signature \$18

A large portion of beer battered fish served with French fries and Sanibel Slaw

Cuban Sandwich 🌿 Signature \$16

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

BURGERS & THESE ITEMS SERVED LUNCH & DINNER

Dinner Items Served from 4 pm until 8pm

Coconut Mahi-Mahi \$26

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

Tropical Salmon \$26

Grilled salmon fillet topped with mango salsa served with yellow rice and seasonal vegetables

Pasta Pacifico 🌿 \$26

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

Grouper Sunset 🌿 \$30

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

Island Ribs \$28

Full slab of slow cooked ribs cooked to perfection the Island way served with double crunch fries and Sanibel Slaw

BG Coconut Shrimp Dinner \$24

Crispy Fried Shrimp on a bed of our Jicama slaw with our house colada chili sauce served with yellow rice and seasonal vegetables

Carnitas De Captiva \$26

Pork slow cooked for over 8 hours until golden and crisp on the outside and moist and tender on the inside served with Mexican rice and black beans, pico de gallo, queso fresco, cilantro sprigs, lime, your choice of corn or flour tortillas

REGULAR SIDES

Chips \$4	Broccoli \$4	BG House Salad Jr. \$5
Tortilla chips \$4	Caesar Jr \$5	Rice & Beans \$5
Coleslaw \$4	Fruit \$5	Seasonal Veggies \$5

PREMIUM SIDES

Basket of Fries \$6	Onion Rings \$7
Mexican Street Corn \$6	Sweet Potato Fries \$7

DESSERTS

ESPRESSO CREAM CHEESE BROWNIE \$10

Espresso infused chocolate chip brownie with coffee cream cheese swirls topped with vanilla ice cream, chocolate sauce and strawberry

LEMONCELLO BLUEBERRY CAKE \$10

Warm and zesty lemon blueberry pound cake, plated with a scoop of vanilla ice cream, whipped cream, vanilla sauce and fresh blueberries (Contains Lemoncello)

BG KEYLIME PIE \$10

End with what screams Sanibel, a sweet Key Lime filling with a graham cracker crust, a light and delicious island favorite

BLUE GIRAFFE SIGNATURE CHEESECAKE \$10

Fluffy vanilla cheesecake topped with a cinnamon brandy butter sauce, whipped cream and a fresh strawberry