



**HARBOURSIDE**  
BAR & GRILL

### RAW BAR

**GULF SHRIMP COCKTAIL \$12**

*Half Dozen Sanibel Pink Jumbo Shrimp,  
Spicy Cocktail Sauce*

**SNOW CRAB CLAWS \$18**

*Half Dozen, Mustard Sauce*

**\* EAST COAST AND WEST COAST OYSTERS**

*East Coast Half Dozen - \$12  
West Coast Half Dozen - \$18*

**\* RAW BAR COMBO \$45**

*6 Shrimp, 6 Claws, 3 East Coast & 3 West Coast Oysters*

### STARTERS

**SPICY USEPPA SHRIMP \$14**

*Flash Fried, Picante Sauce*

**SMOKED FISH SPREAD \$12**

*Local Whitefish, Pepper Relish, Chives*

**CRISPY KEY LIME CALAMARI \$15**

*Peppers, Sweet & Tangy Citrus Sauce*

**YUCCA FRIES \$8**

*Jalapeño Salt, Fresh Cilantro, Key Lime Aioli*

### SOUP & SALADS

**SANIBEL SEAFOOD CHOWDER \$9**

*Sweet Corn, Cilantro*

**BAHAMIAN CONCH CHOWDER \$9**

*Key West Conch, Cilantro*

**HOUSE SALAD \$11**

*Mixed Field Greens, Tomato, Pickled Red Onions,  
Cucumber, Feta*

**FLORIDIAN CITRUS CAPRESE \$13**

*Fresh Mozzarella, Heirloom Tomato, Local Basil,  
Balsamic Reduction, Sea Salt*

**SOUTH SEAS CAESAR \$11**

*Crisp Whole Romaine, Parmesan, Garlic  
Croutons, Caesar Dressing*

### PASTA

**PAPPARDELLE PESCATORE \$32**

*Shrimp, Mussels, Crab, Cherry Tomatoes, Olives,  
Tomato Seafood Broth*

**GARDEN PASTA \$25**

*Gluten Free Fettuccini Pasta, Fresh Garden  
Vegetables, Saffron Aioli Drizzle*

### FROM THE SEA

*We Offer A Wide Variety of Fish from Our Local Waters and Around The Globe*

**CAJUN RED SNAPPER \$32**

*Blackened, Signature Island Rice, Avocado Salsa*

**SEARED JUMBO SEA SCALLOPS \$32**

*Corn and Crawfish Succotash, Haitian Slaw*

**FINALLY A MARYLAND**

**CRAB CAKE IN FLORIDA \$30**

*Pan-Seared, Signature Island Rice, Sautéed Fresh Vegetables*

**FLORIDA GULF GROUPEL - MARKET PRICE**

*Pan-Seared, Signature Island Rice,  
Sautéed Fresh Vegetables*

**ISLAND BOUILLABAISSE \$32**

*Shrimp, Mussels, Scallops, White Fish, Zesty Tomato Broth*

**TODAY'S SUSTAINABLE  
OFFERINGS-MARKET PRICE**

*Your Server Will Gladly Recite Our Fresh Catches*

### FROM THE LAND

*Add A Spiny Lobster Tail To Any Dish For \$16*

**\* CAPTIVA RIBEYE \$32**

*12.oz Ribeye Steak, Signature Island Rice,  
Fresh Vegetables*

**JERK PORK ROAST \$26**

*Jerk Spiced Pork Shoulder, Signature Island Rice, Haitian Slaw*

**\* FILET MIGNON \$38**

*A Timeless Entrée, Herbed Mashed Potato,  
Roasted Shallot, Mushroom Ragout*

**\* STEAK FRITES \$26**

*Charbroiled Skirt Steak, Chimichurri, Crispy Frites*

**SLOW ROASTED MOJO CHICKEN \$24**

*Signature Island Rice, Fresh Sautéed Vegetables*

*\*Consuming Raw or Undercooked Meats, Seafood or Egg Products Can Increase Your Risk of Foodborne Illness. Please Inform Your Server Of Any Allergies and We Will Do Our Best To Accommodate Your Needs.*