



Breakfast MENU

Served from 7am 'til 12pm.

Blue Giraffe Signature Dish  Vegetarian 

Room Service* **\$9**
Two eggs prepared any way with your choice of bacon, sausage or grilled ham, served with home fries or grits and choice of toast

Create Your Own Omelette **\$10**
Fluffy three egg omelette with choice of three topping and served with home fries or grits and your choice of toast

Additional Toppings **\$.50**
Cheddar Cheese • Jack Cheese • Pepper Jack Cheese • Provolone Cheese • Swiss Cheese • American Cheese • Bacon • Ham • Sausage • Pull pork • Chorizo • Mushrooms • Onions • Bell Peppers • Spinach • Tomatoes

Pancakes  **Short Stack \$5 / Tall Stack \$7**
Blueberry • Chocolate Chips • Strawberry
Add a second topping to pancakes \$1


Cinnamon French Toast  **\$9**
Texas toast soaked in our vanilla cinnamon egg batter topped with powdered sugar


Bert's Breakfast **\$12**
Chunky home made corn beef, bell peppers, onions, potatoes served on top of an English muffin and topped with cheddar cheese and two sunny side up eggs


Food Truck Tacos **\$9**
Scrambled eggs, your choice of bacon, sausage, ham, pulled pork or chorizo, jack cheddar cheese, onions and bell peppers in flour tortillas with salsa verde and pico de gallo, served with home fries or grits

Geoffrey's Breakfast Sandwich  **\$10**
Scrambled eggs with cheddar cheese and black pepper brown sugar bacon on a fresh croissant smothered with a savory herb spread, served with home fries or grits

Old Fashion Benedict **\$10**
English muffin, ham and poached eggs topped with hollandaise sauce, served with home fries or grits

Fisherman's Benedict  **\$14**
Two English muffins topped with poached eggs, salmon, spinach, grilled tomatoes and a key lime hollandaise sauce, served with home fries or grits

The Charlie  **\$11**
Scrambled eggs, choice of slow cooked pork or chorizo, potatoes, bell peppers, onions, tortilla strips, salsa verde, pepper jack cheese, sour cream and pico de gallo served in a fried tortilla bowl (Also served as a burrito if requested)

Sanibel Scramble  **\$9**
Scrambled eggs with onions, mushrooms, spinach and cheddar cheese on top of an English muffin, served with home fries or grits

*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.*



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BREAKFAST SIDES

Fresh Fruit	\$3	Biscuits & Sausage	
Home Fries	\$2	Gravy	\$5
Toast	\$2	Bacon	\$3
Grits	\$2	Sausage	\$3
Sliced Tomatoes	\$2	Ham	\$3
		Corn Beef Hash	\$6

BREAD OPTIONS

White • Wheat • Rye • English Muffin
Cinnamon Raisin • Croissant
Sourdough • Biscuit
GF Bread \$1.50 up charge



MORNING LIBATION

Served Monday through Saturday

Mimosa	\$7
House Bloody Mary	\$8
House Screwdriver	\$8

SUNDAY SPECIALS

Served Sunday, from 7am 'til 12pm

Mimosa	\$5
House Bloody Mary	\$6
House Screwdriver	\$6

BEVERAGES

Fountain Drinks	\$2.75
Coke - Diet Coke - Coke Zero - Sprite - Mr. Pibb	
Root Beer - Ginger Ale - Blue Powerade - Lemonade	
Fresh Brewed Iced Tea	\$2.75
Fresh Brewed Sweet Tea	\$2.75
Spring Water	\$2.50
Perrier	\$3.50
Milk	\$2.50
Chocolate Milk	\$2.75
Juice	\$2.75
Apple - Cranberry - Orange - Tomato	
Pineapple - Grape fruit	
Regular or Decaf Coffee	\$2.50
Hot Tea	\$2.50
Latte	\$4.5
Cappuccino	\$4
Espresso	\$3.50
Double Shot	\$4

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Parties of 6 or more will have 18% gratuity added to their bill

APPETIZERS

- | | | | | |
|---|---|---|--|---|
| <p>Pelican Wings \$10
Crispy fried chicken wings tossed in our spicy Buffalo sauce with celery sticks and bleu cheese dressing</p> | <p>Mona Lisa  \$10
Fresh vine ripened tomato slices shingled with fresh mozzarella and basil served on mixed greens with a balsamic drizzle</p> | <p>Loco Coco Shrimp \$12
Crispy fried coconut shrimpon a bed of jicama slaw with a piña colada chili sauce</p> | <p>Pork N Slaw Jr  Signature \$10
Four sweet Hawaiian rolls stuffed with slow cooked pulled pork drenched in BBQ sauce topped with cheddar cheese and coleslaw</p> | <p>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</p> |
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SOUPS

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 • Roasted poblano ranch

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|--|---|
| <p>House Salad  \$9
Romain lettuce, tomato, red onions, cucumber, carrots, jack and cheddar and croutons</p> | <p>Caesar Salad  \$10
Homemade Caesar dressing, romaine lettuce, garden croûtons and shaved Parmesan cheese</p> |
|--|---|

Taco Salad \$14

Crispy tortilla bowl filled with romaine lettuce, pico, red onion, black beans, roasted corn, shredded jack and cheddar cheeses, guacamole, sour cream and and your choice of grilled chicken or seasoned ground beef with a side roasted poblano ranch

Toppers - Add to Any Salad

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|--|--|---|
| <p>Chicken \$6
(Blackened, Grilled or Fried)</p> | <p>Shrimp \$7
(Blackened, Grilled or Fried)</p> | <p>Mahi-Mahi \$10
(Blackened or Grilled)</p> |
| <p>Grouper \$12
(Blackened, Grilled or Fried)</p> | <p>Salmon \$8
(Blackened or Grilled)</p> | <p>Tuna Salad \$6</p> |

BEVERAGES

- | | | |
|------------------------------|-------------------------------|-------------------------|
| Fountain Drinks \$2.75 | Fresh Brewed Sweet Tea \$2.75 | Hot Tea \$2.50 |
| Coke • Diet Coke | Spring Water \$2.50 | Juice \$2.75 |
| Coke Zero • Sprite | Perrier \$3.50 | Apple • Cranberry |
| Mr. Pibb • Root Beer | Milk \$2.50 | Orange • Tomato |
| Ginger Ale | Chocolate Milk \$2.75 | Pineapple • Grape fruit |
| Blue Powerade | Regular or | Lattte \$4.5 |
| Lemonade | Decaf Coffee \$2.50 | Cappuccino \$4 |
| Fresh Brewed Iced Tea \$2.75 | | Espresso \$3.50 |
| | | Double Shot \$4 |

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.

Grace's Guacamole Veggie Burger \$13

Grilled veggie burger with fresh guacamole, lettuce, tomato and red onions on a toasted kaiser 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 toasted pretzel roll

Punch You in the Eye, Black & Blue* \$15

Blackened black angus burger with bleu cheese crumbles, red onions, lettuce and tomato on a toasted pretzel roll



SIDES

- | | |
|------------------------|---------------------|
| Basket of Fries \$6 | Caesar Jr \$5 |
| Onion Rings \$7 | House Salad Jr. \$5 |
| Sweet Potato Fries \$7 | Rice and Bean \$3 |
| Tropical Coleslaw \$3 | |

FROM THE COCINA

Served from Noon til Close.

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.

Served with tortillas chips

Substitute Beef fajita \$15 Smothered in Ranchera sauce \$1

Gringo Tacos \$13

Seasoned ground beef, shredded lettuce, shredded cheddar jack, sour cream and pico de gallo on a warm flour tortilla.

Served with Mexican rice and black beans

Sub Chicken \$14 Sub Beef Fajita \$15

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

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.

Seafood \$14 Beef 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

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

SIDE

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

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

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

Island Melt \$11

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

Grouper Sandwich \$17

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

Brutus Wrap \$11

Chicken Caesar salad rolled in a flour tortilla

Turkey Club \$13

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

Chicken Caprese Sandwich \$13

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

BG Rueben \$14

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

Pork N Slaw Signature \$15

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

Fish & Chips Signature \$17

A large portion of beer battered fish with french fries

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

Southwest Cheese Steak \$15

Marinate skirt steak, sautéed onions and bell peppers covered in white queso served on a toasted Ciabatta roll.

Fettuccine Pasta \$15

Fettuccine pasta with your choice of creamy alfredo sauce

Add Chicken \$17 Shrimp \$19

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Toppers - Add to Any Salad

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Grouper \$12 (Blackened, Grilled or Fried)	Salmon \$8 (Blackened or Grilled)	Tuna Salad \$6

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KIDS Breakfast MENU

Available 7am 'til 12pm for kids 12 and under.

Room Service Jr* \$6

Scrambled eggs, sausage or bacon and choice of toast

Mini Pancakes \$6

Blueberry • Chocolate Chips • Strawberry
Peanut Butter • Oreo®

French Toast Sticks \$6



KIDS MEALS MENU

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

Grilled Cheese \$7 **Hot Dog** \$7

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

KIDS DESSERT

Available for kids 12 and under.

Vanilla Ice Cream Sundae \$4

One scoop of ice cream, whipped cream, sprinkles and a cherry



**Blue
Giraffe**
Island Dining

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