



APPETIZERS

CALAMARI	11
Lightly dusted with seasoned flour and deep fried. Served with a side of marinara sauce.	
COCONUT SHRIMP	11
Lightly breaded with shaved coconut and deep fried. Served with a side of sweet chili aioli.	
CRAB CAKES	16
Gators signature recipe crab cakes, made fresh daily using 100% lump crab. Seared to golden brown. Served with a side of Cholula aioli.	
CRAB BALLS	13
Gators signature recipe, made fresh daily using 100% lump crab. Served with a side of Cholula aioli.	
GATOR BITES	14
Lightly dusted with flour and Cajun seasoning and fried to a golden brown. Served with a side of bite sauce.	
GROUPER BITES	12
Lightly breaded with seasoned flour and deep fried. Served with a side of tartar sauce.	
PEEL AND EAT SHRIMP	13
Gulf shrimp prepared Maryland style, simmered in beer and Old Bay seasoning. Served hot or cold with a side of drawn butter and cocktail sauce.	
QUESADILLAS	
Prepared with shredded Monterey Jack cheese, onions and peppers in a flour tortilla. Served with a side of salsa and sour cream.	
Chicken	11
Beef	12
Shrimp	13
SMOKED FISH SPREAD	10
Fresh and creamy smoked Mahi Mahi fish spread. Served with cucumbers, jalapenos, red onion, diced tomatoes and toasted pita bread.	
GATORS SIGNATURE NACHOS	13
A party size helping of nachos topped with queso, chili, lettuce, shredded Monterey Jack cheese, diced tomatoes and black olives. Served with a side of salsa and sour cream.	
Half size serving	7
Add Chicken	3
Add Beef	4

WINGS BY THE POUND	10
Mild, Medium, Hot, Hotter than the Florida sun, Teriyaki, BBQ. Served with a side of Blue cheese or Ranch dressing and celery.	

SOUPS

CLAM CHOWDER	5
Creamy New England clam chowder. Served with oyster crackers.	
GATORS CHILI	5
Slow cooked chili with beef, onions and chiles, topped with shredded Monterey Jack cheese and sour cream.	
SOUP OF THE DAY	5
Ask your server about the soup of the day.	

SALADS

TREASURE ISLAND COBB	10
Mixed greens, diced Granny Smith apples, Dries Cherries, Blue Cheese crumbles, bacon bits, candied pecans with fried chicken. Served with a side of Balsamic vinaigrette .	
CAESAR SALAD	7
Romaine lettuce, diced tomatoes, shaved Parmesan cheese and house made croutons. Served with a side of Caesar dressing	
FLORIDA SUMMER SALAD	9
Mixed greens, sliced fresh strawberries, sunflower seeds and Gorgonzola cheese. Served with a side of house made blackberry vinaigrette.	
GATORS HOUSE SALAD	7
Romaine lettuce, shredded Monterey Jack cheese, diced red onions, diced cucumbers and diced tomatoes. Served with a side of your choice of dressing.	
Add Chicken, Shrimp or Grilled Beef Tips	4
Add Grouper or Gator	6

FLATBREADS

CHICKEN BACON RANCH	10
Topped with diced chicken, Applewood Smoked bacon, shredded Monterey Jack cheese, diced tomatoes and diced red onion. Drizzled with Ranch dressing.	
GATOR SAUSAGE AND PEPPERS	10
Topped with Alligator Andouille, bell peppers, red onions, shredded Monterey Jack cheese and a house marinara sauce.	
GREEK	9
Topped with black olives, red onions, diced tomatoes, for pepperoncini and Feta cheese. Drizzled with Creamy Greek Dressing.	
ROASTED VEGGIE	9
Topped with roasted squash, zucchini, red onions, shredded Monterey Jack cheese, shaved Parmesan cheese and a house marinara sauce.	

VEGETARIAN

CURRY BOWL	9
Thai style veggie bowl with potatoes, carrots, onions, zucchini and squash with Gators signature yellow curry sauce served over white rice.	
GREEK FLATBREAD	9
Topped with black olives, red onions, diced tomatoes, pepperoncini and Feta cheese finished with a Creamy Greek Dressing.	
ROASTED VEGGIE FLATBREAD	9
Topped with roasted squash, zucchini, red onions, shredded Monterey Jack cheese, shaved Parmesan cheese and a house marinara sauce.	
VEGGIE QUESADILLA	9
House vegetables with shredded Monterey Jack cheese, in a flour tortilla. Served with a side of salsa and sour cream.	



BURGERS, SANDWICHES & BASKETS

BUILD A DOG	7
Nathan's all beef hot dog with your choice of toppings:	
Monterey Jack cheese, onions, jalapenos, sauerkraut	.50 each
Chili or coleslaw	1.00 each
BUILD A BURGER	10
8oz. Certified Black Angus beef on a dusted cornmeal Kaiser roll, topped with your choice of cheese, lettuce, tomato and onion. Served with fries.	
Jalapenos, mushrooms, grilled onions	.50 each
Bacon, chili, coleslaw, fried egg	1.00 each
CUBAN BURGER	11
8oz. Certified Black Angus beef on a dusted cornmeal Kaiser roll, topped with a fried egg, ham, Swiss cheese & Cuban sauce. Served with fries.	
TREASURE ISLAND BURGER	11
8oz. Certified Black Angus beef on a dusted cornmeal Kaiser roll, topped with Mac N Cheese & bite sauce. Served with fries.	
BIG FISH SANDWICH	14
Fried, grilled or blackened domestic flounder on a dusted cornmeal Kaiser roll, topped with lettuce, tomato and onion. Served with fries.	
PO'BOY SANDWICH	14
Our take on the Po' boy sandwich. Fried, grilled or blackened gator or shrimp on an Amoroso roll with white American cheese, lettuce, tomato, onion and Gators house sweet chili aioli. Served with fries.	
CHICKEN SANDWICH	10
Grilled, fried or blackened chicken breast with lettuce, tomato and onion on a cornmeal dusted Kaiser roll. Served with fries.	
GROUPE SANDWICH	15
Fried, grilled or blackened grouper with lettuce, tomato and onion on a cornmeal dusted Kaiser roll. Served with tartar sauce and fries.	
MOJO PORK SANDWICH	10
Gators house recipe, pork is slow cooked for 24 hours, Swiss cheese, sautéed onions and Cuban mayo on Cuban bread. Served with fries.	
REUBEN	10
Gators house recipe slow cooked corned beef brisket, sauerkraut, Swiss cheese and thousand island dressing on grilled Rye bread. Served with fries.	
TREASURE ISLAND CUBAN	11
Ham, salami, mojo pork and pickles with Cuban Mayo, pressed on authentic Cuban bread. Served with fries.	
TREASURE ISLAND PHILLY	11
Choose from shaved rib eye or chicken with melted white American cheese on an Amoroso roll. Add your choice of grilled onions, mushrooms or peppers. Served with fries.	
TURKEY CLUB WRAP	10
Sliced turkey, bacon, lettuce, tomato and mayo wrapped in a flour tortilla. Served with fries.	
CHICKEN PLANK BASKET	10
Southern fried chicken tenders. Served with a side of honey mustard and fries.	
COCONUT SHRIMP BASKET	15
Lightly breaded with shaved coconut and deep fried. Served with sweet chili aioli, coleslaw and fries.	

ENTREES

FISH TACOS	14
Two soft shell flour tortillas filled with fried, grilled or blackened domestic flounder on lettuce topped with Gators house mango salsa and drizzled with a sweet chili aioli. Served with a choice of fresh sautéed veggies or black beans and yellow rice.	
GROUPE	22
Grilled or blackened grouper. Served with fresh sautéed veggies and yellow rice.	
JERK MAHI MAHI	16
Jerk seasoned Mahi Mahi. Served with fresh sautéed veggies and yellow rice.	
TRADITIONAL FISH AND CHIPS	14
Beer battered domestic flounder fried until golden brown. Served with tartar sauce, coleslaw and fries.	
CARIBBEAN CHICKEN	13
Grilled chicken breast with Jerk seasoning. Served with Gators house mango salsa, black beans and yellow rice.	
HERB CRUSTED STEAK KABOB	15
Herb marinated beef tips on a skewer with onions, peppers and topped with a cherry tomato. Grilled and drizzled with a Cholula aioli. Served with fresh sautéed veggies and yellow rice.	
SIDES	3
Fries • Sautéed Veggies • Mac N Cheese Side Caesar Salad • Side House Salad	
DESSERTS	
KEY LIME PIE	6
SALTED CARAMEL CHEESECAKE	6
DESSERT SPECIAL	6
KID'S MENU	
CHEESE PIZZA	5
Monterey Jack cheese and house marinara sauce on flatbread.	
CHICKEN PLANKS	6
Breaded chicken tenders with Honey Mustard.	
GRILLED CHEESE	6
Yellow American cheese on sliced white bread.	
HOT DOG	6
Nathan's all beef hot dog.	
KID'S BURGER	6
4oz. Certified Black Angus beef.	

KID'S SIDES (Choose One)

Fries • Mac N Cheese • Mandarin oranges

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