

WELCOME TO  
PARADISE

VOTED BEST  
WATERFRONT  
DINING



DINNER  
MENU

2500 MAIN ST.  
FORT MYERS  
BEACH

## STARTERS

### DRUNKEN SHRIMP COCKTAIL

Jumbo prawns steamed in our seafood seasoning, chilled, and served with our Signature Bloody Mary Sauce.

### CALYPSO CRAB DIP

Lump crabmeat baked with our secret blend of spices and cheeses. Served with garlic toast points.

### COCONUT CRUSTED SHRIMP

Coconut breaded shrimp served in a crispy tortilla shell. Served with raspberry melba and mango coullis sauces.

### CAPTIVA CALAMARI

Seasoned crispy breaded calamari and pepperoncinis. Served with our Fra Diablo dipping sauce.

### CRAB, AVOCADO & MANGO STACK

A delicate blend of lump crabmeat and Cajun remoulade, on top of layers of lime cilantro avocados, and fresh cut mango salsa, finished with our homemade Cajun remoulade.

### PEEL-N-EAT SHRIMP

Fresh Pink Shrimp boiled in a blend of beer and spices. Served hot or cold with cocktail sauce and lemon wedges.

### BARBADOS WINGS

Our delicious wings tossed with your choice of mango pineapple rum chili sauce, jerk seasoning, or hot or mild Buffalo sauce.

### KEY WEST CONCH FRITTERS

100% pure conch fritters, seasoned with Old Bay. Served with Cajun remoulade.

### CARIBBEAN SEAFOOD NACHOS

Festive tri-color tortilla chips topped with homemade queso cheese, zesty seasoned shrimp, and lump crabmeat. Finished with a sprinkling of diced tomatoes, and chopped green onions.

### BEEF ISLAND NACHOS

Based on a real island in the Caribbean. Festive colored tortilla chips piled high with seasoned ground beef, a three cheese blend, mango salsa, and sour cream.

## SOUPS

### NEW ENGLAND CLAM CHOWDER

A velvety, hardy cream soup prepared in the Northern tradition with diced potatoes and clams.

### BAHAMIAN CONCH CHOWDER

A traditional tomato and vegetable based conch chowder with a bit of Island spice.

## SALADS

### CLASSIC SEA-SAR

A traditional Caesar salad of chopped romaine, finished with garlic croutons, and shaved Parmesan cheese. Tossed in Caesar dressing.

### HURRICANE HOUSE

Mixed field greens, tomatoes, cucumbers, carrots, red onions, garlic croutons, and shredded Parmesan cheese. Served with mango balsamic vinaigrette.

### BLEU WAVE WEDGE

Iceberg wedge with bleu cheese dressing, bleu cheese crumbles, chopped red onions, diced grape tomatoes, and crumbled bacon.

### Add to any salad – salad appropriate portions:

Chicken, Mahi-Mahi, Cajun lemon garlic butter shrimp, or Grouper (Grilled or blackened)

## ENTREES

Fish entrees are served with rice and vegetables and meat entrees are served with mashed potatoes and vegetables, unless noted otherwise. Substitute sweet fries or asparagus

### COCONUT SHRIMP PLATTER

Butterflied, golden fried shrimp served in a sun-dried tomato basil tortilla bowl, with raspberry melba, and mango dipping sauces. Served with garlic smashed potatoes and vegetables.

### MANGO TANGO MAHI

Grilled, blackened, or broiled. Topped with a tropical mango salsa.

### BLACKENED REDFISH

Gulf caught Redfish blackened and seared with our blacking spices.

### OCEAN REEF SHRIMP & SCALLOPS SCAMPI

Shrimp and scallops sautéed scampi style with white wine, lemon, garlic, julienned peppers, and butter over linguini pasta, sprinkled with parmesan.

### BUBBA LUMP CRAB CAKES

Two bubba sized lump crab cakes baked to perfection and finished with a zesty buerre blanc butter sauce.

### KEY WEST TEQUILA SHRIMP

Shrimp sautéed with garlic, tequila, and buerre blanc butter sauce. Finished with Pirate's hot sauce, and a sprinkle of cilantro.

### BEEF ISLAND BURGER

A juicy Angus patty grilled to your liking. Served on a toasted hamburger bun with lettuce, tomato, and sliced pickle. Served with French fries.

### CAPTAIN MORGAN'S GROUPE

Sautéed grouper fillet, seared, and finished with Captain Morgan's rum, molasses and brown sugar butter sauce.

### CARIBBEAN SEAFOOD SAMPLER

A delectable seafood combination of Gulf of Mexico grouper, scallops, and shrimp. Served broiled, blackened, or fried.

### CRAB STUFFED GROUPE

Gulf of Mexico grouper with our tantalizing lump crab stuffing. Broiled and drizzled with a zesty Caribbean white wine butter sauce.

### GORDA GROUPE FISH & CHIPS

Gulf of Mexico grouper, fried golden brown. Served with chips, coleslaw, and tartar sauce.

### HOGFISH

Brushed with a Caribbean marinade (lemon juice, lime juice, orange juice, ginger, garlic, fresh thyme, Old Bay seasoning, and allspice.) Wrapped in a banana leaf and baked.

### SHRIMP & CHIPS

Succulent shrimp, fried golden brown. Served with chips, coleslaw, and tartar sauce.

### SCALLOPS & CHIPS

Ocean scallops, fried golden brown. Served with chips, coleslaw, and tartar sauce.

### CREOLE SHRIMP AND GRITS

Creole spiced shrimp tossed with Andouille sausage, garlic, fresh diced tomatoes, and green onions in a spicy cream sauce over stone ground grits.

### FLORIBBEAN FISH TACOS

Two soft shell tacos (blackened or fried) topped with diced tomatoes, lettuce, green onions, guacamole, and finished with a Key Lime citrus sour cream drizzle. Served with yellow rice and black beans.

### ISLAND MARINATED STEAK

Flat Iron steak in an island marinade. (soy, ginger, garlic, brown sugar, and sesame oil.) Served with grilled Maui onions.

### RIBEYE

A 12 ounce hand cut ribeye, lightly seasoned, and grilled to order. Brushed with a garlic butter compound, and served with demi-glace.

### CARIBBEAN JERK CHICKEN

A jerk marinated Jamaican cut chicken breast, slow roasted to perfection. (jerk seasoning, garlic, and olive oil.)

### JAMAICAN JERK RIBS

A rack of baby back ribs, dry jerk rubbed, jerk marinated, slow roasted, and finished on the grill with our own home made mango BBQ sauce.

GF = Gluten Free

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

# COCKTAIL MENU



## JIMMY BUFFET'S GOLDEN MARGARITA

Margaritaville GOLD Tequila, Triple Sec, topped with a float of premium Grand Marnier. Served on the rocks with a salted rim.



## COCO MANGO COLADA

A Piña Colada with a mango twist. Prepared with mango rum and coconut rum, then blended together with Piña Colada mix and mango puree.

## RUM RUNNER

Classic recipe born in the Florida Keys. Light rum, dark rum, banana liqueur, blackberry brandy, all shaken with OJ and pineapple juice with a splash of grenadine.



## MOJITO

The classic Cuban cocktail. Bicardi Silver Rum, mint leaves, fresh squeezed lime wedges, muddled and shaken then topped with a splash of club soda.



## MAI TAI

Relax with this refreshing breezy libation of light and dark rums, rock candy syrup, orange juice, pineapple juice, and almond syrup.

## PUSSEY'S PAINKILLER

Infamous drink known throughout the West Indies. Pusser's Dark Rum, cream of coconut, OJ and pineapple juice. Shaken and sprinkled with nutmeg.



## PERMANENT VACATION

Stay on a permanent vacation with this delicious blend of rum, coconut rum, Southern Comfort, peach schnapps, pineapple, and orange juice.

## PIRATE'S PINA COLADA

Puerto Rican pirate Robert Confresi invented this cocktail for his men who served on his ship, a real morale booster. Blended coconut rum and Piña Colada mix with a float of dark rum.

## JUST PEACHY

This libation is just peachy! It's a delicious combination of Bacardi Silver rum and peach schnapps, blended together with Island Oasis Peach and Island Oasis Vanilla.



## MOSCOW MULE

Ok, so this originated outside the Caribbean, but it'll remind you of warm breezes and sunny beaches. Made with Premium Russian Standard vodka, fresh lime juice, and ginger beer.

## MANGO PARROT MARGARITA

One of our favorite frozen drinks! Mango tequila, Gold tequila, sweet and sour mix with mango puree.



## Welcome To Paradise!



 Find us on Facebook