



DINNER

APPETIZERS

CONCH FRITTERS – Ground Conch tossed with Onions, Peppers and Old Key West Spices \$8.99

CALAMARI – Golden fried Calamari rings served with Marinara Sauce \$8.99

SPINACH ARTICHOKE DIP – A creamy rich blend of Cheeses, Spinach and Artichoke Hearts, served in a Bread Bowl, baked and topped with Cheddar Cheese, Tomatoes and Scallions \$9.99

MUSSELS PROVENCAL – Steamed Mussels with Garlic Tomatoes, and Basil in a White Wine Butter Sauce, served with Garlic Crostini \$11.99

SHRIMP ANNA – Succulent bites of Shrimp baked in Garlic Butter \$8.99

MARYLAND CRAB CAKE – Baked Lump Crab Cake prepared Maryland Style \$10.99

BUD AND BAY SHRIMP – Half pound of Shell-on Shrimp boiled in Budweiser and Old Bay Seasoning, served with Drawn Butter \$13.99

ESCARGOT – Tender Escargot baked in Garlic Butter \$8.99

SHRIMP COCKTAIL – Large, fresh Shrimp served icy cold in the Traditional style \$9.99

PEEL & EAT SHRIMP – A Half Pound Fresh Gulf Shrimp served Ice Cold with tangy Cocktail Sauce. \$13.99

SOUPS

NEW ENGLAND CLAM CHOWDER

SOUP OF THE DAY

CUP - \$3.50 BOWL - \$5.50

CLASSIC FRENCH ONION \$4.99

18% Gratuity will be added to Parties of Six or more

SALADS

WASABI ENCRUSTED SALMON – Filet of Salmon in a light coating of Wasabi and Japanese Breadcrumbs, served over Mixed Greens with Mandarin Oranges, Grape Tomatoes, Red Onions and our own Sesame Ginger Vinaigrette Dressing \$14.99

COCONUT SHRIMP SALAD – Mixed Greens, Mango, Gorgonzola Cheese and Walnuts topped with Coconut Crusted Shrimp and served with our own Passion Fruit Dressing \$12.99

CAESAR SALAD – Crisp Romaine tossed in our tangy Caesar Dressing and finished with Grated Parmesan Cheese \$8.99

With Chicken add \$3.99 With Shrimp or Salmon add \$6.50

SPINACH SALAD – This classic salad is served with sliced Mushrooms, Bacon, Red Onion and Egg over a bed of fresh Spinach with a Sweet Onion Vinaigrette \$11.99

Add Chicken for \$3.99 Shrimp or Salmon for \$6.50

COBB SALAD - Diced Chicken Breast, Avocado, Tomato, Gorgonzola Cheese, Red Onion and Black Olives layered on top of crisp Romaine Lettuce served with our Passion Fruit Vinaigrette \$13.99

SANDWICHES

BUFFALO BURGER – One half pound, 97% fat free, ground Buffalo Meat, grilled the way you like it \$10.99

Choose any of your favorite Toppings for only \$.49 each
American, Cheddar, Swiss or Provolone Cheese,
Mushrooms, Sautéed Onions, Hot Peppers or Bacon

BALI CHICKEN – Juicy Breast of Chicken bathed in a Hawaiian Marinade, grilled and topped with melted Provolone Cheese, served on a Whole Wheat Bun with a side of Honey Mustard \$8.99

GROUPE SANDWICH – SANDBAR'S Most Famous Sandwich – We serve only Fresh Grouper, grilled, blackened or fried. Market Price and Subject to Availability

Consuming raw or undercooked meats
May increase your risk of food borne illness

BEEF

TOP SIRLOIN – This Center-cut, 10 oz Sirloin Steak is seasoned and char-grilled, topped with Garlic Butter \$17.99

NEW YORK STRIP – 14 oz Prime Corn-fed Iowa Beef brushed with Garlic Butter and grilled to order \$26.99

FILET MIGNON – A melt in your mouth, 10 oz cut of Prime Beef lavished with Garlic Butter and grilled just the way you like it \$27.99

Add sautéed Mushrooms or Onions \$1.99

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POULTRY

CHICKEN ANNA MARIA – A marinated, grilled Breast of Chicken served on a bed of Rice and garnished with grilled Pineapple \$16.99

TOMATO BASIL CHICKEN – A tender Chicken Breast rolled in Seasoned Breadcrumbs, sautéed and topped with a mixture of fresh diced Tomatoes, Basil, Mozzarella and Olive Oil \$16.99

CHICKEN ANGELINA – Sautéed Chicken Breast served with Spinach and Artichokes in a Lemon Butter and White Wine Sauce, crowned with Feta Cheese \$17.99

SIDE DISHES

\$2.25

Rice

Cole Slaw

Sliced Tomato

Vegetable du Jour

French Fries

Hushpuppies

Baked Potato

DESSERT

KEY LIME PIE

A Florida Classic made SANDBAR Style \$4.50

CHEESECAKE

New York style, Rich and Creamy! \$4.99

SINNER'S DELIGHT

A gooey Fudge Brownie with a scoop of Vanilla Ice Cream, drizzled with Chocolate Sauce and crowned by a mound of Whipped Cream, Walnuts and a Cherry \$5.99

SEAFOOD

SESAME CRUSTED TUNA – Tuna Filet with a crisp sesame crust, pan seared and served with Ponzu Sauce, Pickled Ginger and Wasabi \$21.99

COUNTRY SALMON – Horseradish and Oat encrusted Salmon Filet enhanced with a Country Dijon Mustard Sauce \$19.99

SHELLFISH PASTA – Gulf Shrimp and Sea Scallops in a rich Lobster Cream Sauce served over Linguini and topped with diced Tomato \$22.99

STUFFED TILAPIA – Filet of Golden Tilapia filled with Shrimp and Crab Stuffing, baked to perfection and laced with a smooth Lemon Beurre Blanc \$19.99

SEAFOOD MAR VISTA – Sautéed Shrimp, Scallops, Fresh Fish, Mushrooms, Red and Green Peppers and Artichokes lightly tossed in a Garlic Butter Sauce and served over Linguini \$22.99

SHRIMP ATHENA – Large Gulf Shrimp sautéed with Spinach, Tomatoes and White Wine in a Lemon Butter Sauce, served over Linguini and topped off with Feta Cheese \$21.99

CRAB CRUSTED SCALLOPS – Fresh, sweet Sea Scallops topped with a Maryland-style Crab Crust and baked with Butter \$22.99

SHRIMP OR SCALLOPS – Choose plump Gulf Shrimp, sweet Sea Scallops or a Combination, either sautéed with Mushrooms and Garlic Butter or lightly breaded and quick fried \$21.99

SEAFOOD PLATTER – A generous combination of fresh Fish Filet, Gulf Shrimp, Scallops and our Blue Crab Cake, prepared either sautéed or fried \$24.99

CRAB CAKE DINNER – Two Blue Crab Cakes made with lightly seasoned Lump and Claw meat, sautéed Vegetables and Breadcrumbs, served with Creole Mustard Sauce. Order them fried or sautéed \$20.99

All Lump Maryland Style \$24.99

All Entrees served with our Island Salad or side Caesar Salad and your choice of Baked Potato, French Fries, Rice or Potato du Jour

Our Island Salad features Mixed Greens, Mangos, Gorgonzola Cheese and Pralines, served with Passion Fruit Vinaigrette

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