

STARTERS

SIX ONION SOUP / 5.95

A Mélange of flavors with a touch of Sherry

CHEF NOOPIE'S SOUP OF THE DAY / 5.50

The Chef's delicious creation

CHLOË'S CRAB CAKE / 10.95

Sweet Blue Crab Meat enhanced with Avocado Wasabi Mayonnaise and Sriracha Sauce

JUMBO FRIED CLAMS / 8.95

New England Clams lightly breaded and served with Key Lime Tartar Sauce

CALAMARI / 8.95

Tender Calamari, lightly breaded and complemented with Marinara Sauce

LOBSTER BURRITO / 10.95

Soft Flour Tortilla filled with Lobster, Spinach, Peppers, Onions, Pepper Jack Cheese, and served with Pico de Gallo Sauce

SANIBEL DIM SUM / 8.95

Chef Noopie's seasoned minced Chicken wrapped in Wonton Wrappers and steamed with Sweet Soy Garlic Sauce

TERIYAKI TUNA* / 11.95

Marinated Teriyaki Tuna with Wasabi Mayonnaise and Seaweed Salad

CAPRESE / 8.95

Fresh Tomatoes and Mozzarella drizzled with Balsamic Vinaigrette and Olive Oil

SALADS AND LIGHT FARE

CAESAR SALAD / 9.95

Hearts of Romaine accompanied by Parmesan Cheese, Croutons, and traditional Caesar Dressing
Add Grilled Chicken / 11.95 • Grouper / Market Price • Shrimp / 15.95

RASPBERRY CHICKEN SALAD / 12.95

Grilled Breast of Chicken over mixed Greens with Candied Pecans, Carrots, Tomato, fresh Melon slice and drizzled with Raspberry Vinaigrette

FLORIDA GULF FISH SANDWICH / MARKET PRICE

Catch of the day served on a Kaiser Roll with Lettuce, Tomato, Onion, and Tartar Sauce served with French Fries or Fruit; Sweet Potato Fries add 1.25

BEACH BURGER* / 12.50

Char grilled One Half pound Burger on a Kaiser Roll with Lettuce, Tomato, Onion, and your choice of Cheese served with French Fries or Fruit; Sweet Potato Fries add 1.25



ENTRÉES

Add a side Salad, side Caesar Salad or a cup of the Soup Of The Day to any Entrée for \$3.

CHLOË'S SALMON* / 22.95

Broiled seasoned filet of Salmon served with a savory Peanut Sauce and Volcano Glaze

MACADAMIA ENCRUSTED GROUPER MARKET PRICE

Pan seared delicately spiced Florida Grouper drizzled with an Orange Ginger Sauce

ISLAND GRILLED MAHI MAHI / 22.95

Marinated in our Chili Citrus Teriyaki Sauce and topped with Pineapple Salsa

TORTUGA SNAPPER / MARKET PRICE

Oven seared filet of Snapper accompanied by Scallions, Mushrooms, Lobster, and Sauce Béarnaise

STUFFED FLOUNDER / 24.95

North Atlantic Flounder stuffed with Shrimp and Scallops in a Lobster Cream Sauce

BLACKENED SHRIMP / 24.95

Sautéed Shrimp with a Creole Mustard Sauce

SEAFOOD SICILY / 31.95

Shrimp, Clams, and Bay Scallops simmered in a Lemon White Wine Butter Sauce nestled on a bed of today's Pasta with Garlic Bread

GRILLED TUNA LOIN* / 29.95

Ahi Tuna with an Orange Honey Garlic Sauce atop a bed of Seaweed

GRILLED SWORDFISH / 28.95

Served with a Lingonberry and Fresh Sage Relish

SEAFOOD PAD THAI / 27.95

Scallops and Shrimp over Rice Noodles, Bean Sprouts, Peanuts, and Pad Thai Sauce

DUCK NOOPIE / 28.95

Slowly braised in a Honey Orange Star Anise Stock

PARADISE CHICKEN / 19.95

Airline Chicken Breast stuffed with Spinach, Sun-Dried Tomatoes, and Gouda Cheese topped with Mornay Sauce

PASTA PRIMAVERA / 15.95

Sautéed Cremini Mushrooms, Sun-Dried Tomatoes, Onions, Spinach and Fennel tossed in Garlic, fresh Herbs and Olive Oil served over tri-colored Bow Tie Pasta

NEW YORK NEW YORK* / MARKET PRICE

Fire grilled Prime Strip Loin with a Mushroom Peppercorn Brandy Sauce

PRIME RIB* / MARKET PRICE

Slow roasted Prime Rib with Au Jus and Horseradish Cream Sauce; available in eight-ounce and twelve-ounce cuts

GRILLED PORK TENDERLOIN* / 22.95

Grilled Medallions of Pork topped with a Honey Garlic Sauce

SURF AND TURF* / 28.95

Grilled six-ounce Flat Iron Sirloin of Beef topped with three Shrimp and drizzled with a Garlic Butter Sauce

Gluten Free Menu available upon request. A 20% service charge will be applied to all parties of 6 or more.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness.*