

Classic APPETIZERS

- WINGS** \$12.95
An American classic, tossed in your choice of Hot, Medium, Mild, Teriyaki, BBQ, or Garlic sauce.
- QUESO BLANCO DIP** \$7.95
Creamy white spicy queso blended with homemade chili and topped with pico de gallo. Served with warm tortilla chips, sour cream, and salsa.
- MOZARELLA STICKS** \$7.95
Golden fried and served with tasty marinara sauce.

BRUSCHETTA BREAD \$9.95
Our GM's famous recipe from back home. Fresh baked Ciabatta bread smothered in tomatoes, spices, and heaps of creamy mozzarella and provolone cheese. Baked golden brown and served with homemade marinara sauce.

QUESADILLA (CHICKEN \$12.95 OR STEAK \$13.95)
Grilled chicken or shredded steak, melted cheese, fresh pico de gallo, and a hint of cilantro all tucked inside two large flour tortillas. Served with salsa and sour cream.

CHILI CHEESE FRIES \$9.95
Crispy french fries smothered in chili and melted Monterey Jack and Cheddar cheese.

CHICKEN TENDERS \$8.95
Tender, juicy, breaded, and downright delicious. Served with honey mustard.

TAQUITOS \$8.95
Rolled up fried corn tortillas with spicy seasoned shredded beef. Served with a side of sour cream and salsa.

Seafood APPETIZERS

HOMEMADE CRAB CAKES \$11.95
Our homemade crab cakes are made from fresh lump crabmeat and served with remoulade sauce.

CALAMARI \$10.95
Crispy Calamari rings, lightly breaded and flash fried. Served with homemade marinara sauce.

AHI TUNA \$14.95
Sashimi-style seared Ahi Tuna covered in black and white sesame seeds, served with Teriyaki glaze and wasabi.

BOOM BOOM SHRIMP \$10.95
Popcorn shrimp hand battered and fried then tossed in our delicious BOOM BOOM sauce!

CEVICHE \$13.95
Shrimp and scallops tossed with diced tomato, onion, cilantro, lime, and Mexican seasonings, served with tortilla chips.

STEAMED MUSSELS \$9.95
Gulf mussels steamed in a broth of roasted garlic, shallots, Roma tomatoes, basil, and white wine.

***FRESH SHUCKED OYSTERS (DOZEN)** \$13.95
Half-Dozen \$7.95

STEAMED CLAMS w/ DRAWN BUTTER (DOZEN) \$11.95

JUMBO SHRIMP COCKTAIL \$10.95
Served fresh with a side of cocktail sauce.

PEEL & EAT LARGE SHRIMP (DOZEN) \$11.95
Cooked in our special blend of spices.

COCONUT SHRIMP \$9.95
Dipped in batter, rolled in coconut and fried golden. Paired with sweet coconut sauce.

MEXICAN SHRIMP COCKTAIL \$9.95
Jumbo shrimp served in tomato based cocktail sauce with onions, and spices.



Sun Deck

DINNER MENU

Fort Myers Beach, Florida

239-463-3111 | 800-237-6133

www.SunDeckFMB.com

SOUPS

SOPA DE TORTILLA DE POLLO \$3.95 cup / \$5.95 bowl
Grilled chicken, charred tomato, tortilla strips, cilantro, and lime in a chipotle broth with Cotija Cheese.

CLAM ZUPPA \$5.95 cup / \$8.95 bowl
Littleneck clams prepared with tomatoes, basil, and parsley. Served with Orzo pasta and garlic bread.

SOUP OF THE DAY \$3.95 cup / \$5.95 bowl

SALADS

All salads are served with garlic bread and your choice of dressing. **Additional dressings are 50¢**
Dressings: Bleu Cheese, Ranch, Honey Mustard, Caesar, Italian, 1000 Island, French, Poppy Seed, or Raspberry Walnut Vinaigrette

HOUSE SALAD \$3.95 sm / \$6.95 lg
A fresh bed of Iceberg lettuce with tomato, onion, cucumber, and croutons.

CAESAR SALAD \$4.95 sm / \$7.95 lg
Crispy Romaine Hearts with croutons and grated Parmesan cheese, drizzled with our creamy Caesar dressing.

TROPICAL CHICKEN SALAD \$10.95
Back by popular demand! Fresh greens topped with our homemade creamy chicken salad mixed with crunchy walnuts and juicy red grapes.

TUNA FISH SALAD \$9.95
Crispy bed of lettuce and fresh chopped veggies topped with a heaping scoop of our homemade tuna salad.

GREEK SALAD \$12.95
Fresh Romaine lettuce piled high with Feta cheese, sliced lamb, cucumbers, tomatoes, artichoke hearts, and tzatziki sauce. Served with pita bread.

BLACK & BLEU CHICKEN AND SHRIMP SALAD \$13.95
Blackened chicken and shrimp on a bed of spinach topped with mushrooms, Bermuda onions, Bleu Cheese crumbles, peppers, tomatoes, served with balsamic dressing.

CHICKEN TACO SALAD \$12.95
Crisp Romaine lettuce, Cuban black beans, Cheddar and Monterey Jack cheese topped with grilled chicken and salsa picante. Served in a tomato basil taco shell.

SEAFOOD TACO SALAD \$17.95
A mixture of lump crab meat, diced shrimp, grape tomatoes, red onions, Monterey Jack cheese, black olives, and baby spring mixed greens. Tossed in a cilantro lime vinaigrette and served in a tomato basil taco shell.

ADD TO ANY SALAD

CATCH OF THE DAY (Grilled, Blackened or Fried) \$5.00 • **CHICKEN** (Grilled, Blackened or Fried) \$4.00
CALAMARI (Fried) \$6.00 • **SCALLOPS** (Grilled, Blackened or Fried) \$11.00
GROUPE (Grilled, Blackened or Fried) \$11.00 • **STEAK** (Grilled or Blackened) \$10.00
SHRIMP (Grilled, Blackened or Fried) \$9.00

PIZZA CORNER

10 inch pizzas available with your choice of traditional marinara pizza sauce or white garlic sauce.

CHEESE PIZZA \$6.95

PEPPERONI PIZZA \$8.95

SAUSAGE PIZZA \$8.95

* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

SEAFOOD

MUSSELS MARINARA	\$12.95
A huge helping of mussels tossed in marinara sauce and angel hair pasta. Served with garlic bread.	
SHRIMP SCAMPI	\$20.95
Large Gulf shrimp tossed with angel hair pasta in a garlic butter sauce with fresh basil and tomato. Served with garlic bread.	
SEAFOOD SCAMPI	\$28.95
Large Gulf shrimp, mussels, clams, scallops, and fish of the day tossed with angel hair pasta in a garlic butter sauce with fresh basil and tomato. Served with garlic bread.	
SEAFOOD ZUPPA	\$27.95
Large Gulf shrimp, mussels, clams, scallops, and fish of the day with Orzo pasta in our special zuppa sauce. Served with garlic bread.	
CATCH OF THE DAY	\$16.95
Fresh fish, served grilled, blackened, or fried alongside our vegetable medley and rice.	
GROUPEL DINNER	\$22.95
Fresh Grouper served grilled, blackened, or fried alongside our vegetable medley and rice.	
CRAB TOPPED TILAPIA	\$17.95
Grilled Tilapia topped with lump crab meat and lemon butter. Served with rice and vegetables.	
SNOW CRAB LEG DINNER	\$27.95
One pound of super sweet Snow Crab clusters, served with our vegetable medley and rice.	
SEAFOOD PLATTER	\$22.95
Golden fried shrimp, fish of the day, scallops, and clam strips served with our vegetable medley and rice.	
SHRIMP DINNER	\$18.95
Large Gulf shrimp served grilled, blackened, fried, or coconut alongside our vegetable medley and rice.	
BACON WRAPPED BBQ SHRIMP DINNER	\$21.95
Two skewers of shrimp wrapped in bacon, baked to perfection, then doused in our house BBQ sauce, served alongside our vegetable medley and rice.	
BACON WRAPPED BBQ SCALLOPS DINNER	\$23.95
A large helping of our famous BBQ Bacon Wrapped scallops alongside our vegetable medley and rice.	
CRAB CAKE DINNER	\$15.95
Three homemade crab cakes full of fresh, tender, premium lump crab meat. Seared and served with vegetable medley and rice.	
SCALLOPS DINNER	\$22.95
½ lb of our fresh scallops served grilled, blackened, or fried with a vegetable medley and rice.	
KING CRAB LEG DINNER	\$59.95
Enjoy one pound of firm, sweet, and hearty King crab legs, served with our vegetable medley and rice.	

STEAKS

PRIME RIB DINNER	\$19.95
We slow cook our Prime Rib all day to lock in the juices and flavors. Served with vegetable medley, homemade garlic mashed potatoes, and au jus.	
NEW YORK STRIP STEAK	\$24.95
Succulent 12 oz. New York Strip, grilled to order, served with our vegetable medley and homemade garlic mashed potatoes.	
RIBEYE STEAK	\$24.95
12 oz. juicy Ribeye grilled to order, served with our vegetable medley and homemade garlic mashed potatoes.	
BABY BACK RIBS DINNER	\$17.95
A full rack of our fall off the bone tender baby back ribs smothered in BBQ sauce and served with vegetable medley and french fries.	

SOUTH OF THE BORDER

Served with a side of Saffron Rice and Refried Beans.

CHICKEN OR GROUND BEEF TACOS	\$9.95 chicken / \$10.95 beef
Three soft flour tortillas filled with seasoned chicken or ground beef, Monterey Jack cheese, cilantro, and a side of salsa verde.	
CHEF PEDRO'S CARNITAS	\$10.95
Pan fried pork with onions and Mexican seasonings, served with corn tortillas, homemade pico de gallo, and guacamole.	
ENCHILADAS	\$12.95
Choice of seasoned ground beef or marinated shredded chicken with Monterey Jack cheese, onions, and refried beans wrapped in a corn tortilla, and smothered in a mild chili sauce.	
JUAN'S GRANDE BURRITO	\$11.95
Choice of seasoned ground beef or marinated shredded chicken with Monterey Jack cheese, rice, and refried beans. Served in a corn tortilla and topped with homemade pico de gallo.	
BLACKENED SHRIMP TACOS	\$13.95
Succulent grilled shrimp served in a soft flour tortilla with lettuce, tomato, cheese, and a side of pico de gallo.	
SPICY FISH TACOS	\$11.95
Soft flour tortillas filled with grilled tilapia, lettuce, Cheddar cheese, pico de gallo, sour cream, and cilantro with spicy ranch dressing. <i>Add avocado- \$2.00 more.</i>	

PASTA

Served with garlic bread.

SPAGHETTI & MEATBALLS	\$10.95
A healthy portion of our GM's handmade meatballs on top of angel hair pasta and smothered in his famous marinara sauce.	
FETTUCINI ALFREDO & BROCCOLI	\$14.95
Our favorite Italian classic, topped with Alfredo sauce and fresh broccoli. <i>with Chicken \$18.95 with Shrimp \$23.95</i>	
PASTA BOLOGNESE	\$14.95
Authentic homemade meat sauce over penne pasta.	
LANI KAI CHICKEN	\$18.95
Grilled chicken smothered in alfredo sauce and topped with grilled mushrooms and peppers. Served on a pile of angel hair pasta.	
CHICKEN PARMESAN	\$16.95
Hand breaded parmesan chicken topped with homemade marinara and mozzarella cheese. Served on a pile of angel hair pasta.	

BASKETS

Served with French Fries.

CHICKEN TENDERS	\$8.95
Freshly breaded chicken strips.	
LANI KAI HOT DOG	\$9.95
Boar's Head premium Coney dog topped with sweet vidalia onion sauce.	
BBQ PULLED PORK SANDWICH	\$8.95
Slow roasted pork is pulled from the bone and smothered in our house BBQ sauce.	
FISH SANDWICH	\$10.95
Fresh fish of the day prepared your way, grilled, blackened or fried. Served with tartar sauce. <i>Make it Grouper</i>	
CHICKEN SANDWICH	\$9.95
Tender white meat chicken breast grilled, blackened, or fried. Get it Buffalo style with melted bleu cheese crumbles for \$1.00 more.	
FRIED FISH	\$10.95
Fresh fish of the day prepared your way, grilled, blackened or fried. Served with tartar sauce. <i>Make it Grouper</i>	
SEA SCALLOPS	\$17.95
Tender fresh scallops served with tartar sauce.	
SHRIMP	\$12.95
Large Gulf shrimp grilled, blackened, or fried with cocktail sauce.	
CLAM STRIPS	\$11.95
Jumbo strips of clams fried golden brown and served with tartar sauce.	
FRIED OYSTERS	\$17.95
Gulf Oysters fried golden brown and served with cocktail sauce.	
FRIED SEAFOOD COMBO	\$16.95
Catch of the day, fresh sea scallops, and shrimp.	

BEACH BURGERS	\$9.95
Cooked any way you like it. <i>Add \$1.00 for each additional item:</i> Cheese, Bacon, Sautéed Onions, Sautéed Mushrooms, Jalapeños, BBQ Sauce, Fried Egg, Avocado, Ham, Chorizo, Onion Rings, Pineapple.	

SIDE CHOICES

\$3.00

FRENCH FRIES	SAFFRON RICE
VEGETABLE MEDLEY	GARLIC BREAD
POTATO SALAD	ONION RINGS
CORN ON THE COB	SWEET POTATO FRIES