

*Fresh Juice
& Soda*

APPLE JUICE.....	\$3.00
ORANGE JUICE.....	\$3.50
SODA OR ICED TEA.....	\$2.00
BOTTLED WATER.....	\$2.00



AT THE
LANI KAI ISLAND RESORT
FORT MYERS BEACH, FLORIDA

Fresh Brewed Beverages

COFFEE (REGULAR/DECAF).....	\$2.50	CAFE MOCHA (REGULAR/DECAF).....	\$3.50
ESPRESSO (REGULAR/DECAF).....	\$3.50	VANILLA COCOA.....	\$3.50
CAFE AMERICANO (REGULAR/DECAF).....	\$3.50	FRENCH VANILLA (WITH/WITHOUT MILK).....	\$3.50
CAPPUCCINO (REGULAR/DECAF).....	\$3.50	CAFE VANILLA (REGULAR/DECAF).....	\$4.50
CAFE LATTE (REGULAR/DECAF).....	\$4.50	CHAI TEA (WITH/WITHOUT MILK).....	\$3.50
DOUBLE ESPRESSO (REGULAR/DECAF).....	\$6.00	DIRTY CHAI TEA.....	\$5.00
HOT CHOCOLATE.....	\$2.50	(DIRTY CHAI HAS A SHOT OF ESPRESSO)	

Pastries & Quick Bites

CHEESE DANISH.....	\$2.50	BAGEL WITH CREAM CHEESE.....	\$3.50
MUFFIN.....	\$3.00	FRESH FRUIT + YOGURT.....	\$7.95
BANANA NUT, BLUEBERRY OR CHOCOLATE CHIP		ADD GRANOLA: \$2	

Breakfast Dishes

EGG SPECIAL.....	\$9.95	PANCAKE PLATTER.....	\$8.95
TOAST, BACON OR SAUSAGE PATTY AND HOME FRIES		SERVED WITH TWO PANCAKES, BACON OR SAUSAGE	
ENGLISH MUFFIN SANDWICH.....	\$10.95	BREAKFAST BURRITO.....	\$10.95
WITH BACON OR SAUSAGE PATTY AND EGG, TOPPED WITH MELTED SHARP CHEDDAR CHEESE		SERVED WITH ONIONS, SKILLET POTATOES, EGGS, SAUSAGE PATTY AND A HASHBROWN	

Sides & Add-Ons

BACON (4).....	\$5.95	HOME FRIES.....	\$2.50	EGG (EACH).....	\$1.95
SAUSAGE PATTIES (2).....	\$5.95	FRUIT CUP.....	\$4.50	PANCAKE (EACH).....	\$4.95
HASHBROWN.....	\$2.50	BERRIES, HONEYDEW, CANTALOPE, PINEAPPLE AND RED GRAPES		TOAST (WHITE OR WHEAT).....	\$1.95
ADD STRAWBERRIES, BANANAS OR CHOCOLATE CHIPS.....	\$2.50	SUBSTITUTE TOAST FOR A BAGEL.....	\$1.50	EXTRA CREAM CHEESE.....	\$1.00

**Menu items subject to availability based on the time of year; prices subject to change without notice*



BEACHSIDE DINING ROOM

LANI KAI ISLAND RESORT
FORT MYERS BEACH, FLORIDA

Homemade Soups

CLAM CHOWDER	8	PASTA FAGIOLI	8
Creamy New England clam chowder with coastal seasoning and bacon.		Traditional Italian pasta and bean soup.	

Coastal Salads

CAESAR SALAD	9	CITRUS SHRIMP SALAD	16
Crispy romaine hearts with tangy house dressing, shaved Pecorino-Romano cheese and croutons. ADD CHICKEN \$14 ADD SHRIMP \$18		Grilled shrimp, cucumber, tomato, greens and citrus with cannellini beans.	
ARUGULA AND SHRIMP SALAD	15	STEAK SALAD	17
Our classic grilled shrimp over orzo pasta, arugula and roasted tomato, tossed with lemon vinaigrette.		Baby arugula is topped with shaved parmesan and sirloin steak, served with a balsamic-parmesan dressing.	

Raw + Steamed Bar

MARKET OYSTERS AND CLAMS	We take our seafood very seriously and will serve only the freshest oysters and clams available from the East Coast.		
ONE-HALF DOZEN (6) BLUE POINT OYSTERS	Served raw with hot sauce.		11
GRACE'S CAFÉ DOZEN (13) BLUE POINT OYSTERS	Served raw with hot sauce.		20
LITTLE NECK CLAMS	Steamed and served with hot butter.		12
PEEL & EAT SHRIMP	A dozen fresh Gulf shrimp, served with our homemade cocktail sauce.		12

Must-Have Starters

CHOWDER FRIES

Kick your fries up a notch, featuring our natural-cut fries, smothered in our creamy clam chowder and bacon.

11

BUFFALO TAVERN CHIPS

Homemade chips topped with chunks of chicken breast, tossed in buffalo and crumbly bleu cheese, mozzarella and broiled. Served with creamy bleu cheese dip.

12

SPICY BEEF ROLLS

Wontons rolled with thinly sliced Italian beef, five-cheese blend with a hint of Italian Giardiniera sauce. Served with a side of horseradish ranch.

13

STREET TACO

Grilled or fried fish, corn tortilla, cabbage, Jersey sauce and salsa.

11

CALAMARI

Flash-fried, served with our homemade marinara.

11

CALAMARI WITH SUN-DRIED TOMATOES

A Sicilian favorite.

16

LOADED NACHOS

Fresh-made tortilla chips topped with jack and cheddar cheeses, then smothered with beef, lettuce, tomato and jalapenos.

13

JUMBO SHRIMP COCKTAIL

Cooked in a citrus aioli and fresh herbs.

13

CRAB BALLS

Made New-England style with lump crab meat and remoulade sauce.

13

LOBSTER BALLS

Made New-England style with fresh Maine lobster meat.

20

MUSSELS IN WHITE WINE LEMON BUTTER SAUCE

Prince Edward Island mussels steamed in white wine, basil and our lemon butter sauce.

13

SHRIMP CEVICHE

Gulf shrimp marinated in lime and lemon juices with a bit of a kick, served on tostadas.

13

Don't Forget Dessert

NEW YORK ITALIAN CHEESECAKE

Rich and smooth, this traditional cheesecake recipe comes straight out of Brooklyn, NY.

7

KEY LIME PIE

Made with zesty Key West limes and a graham cracker crust, this is a delicious Floridian tradition.

7

Signature Hand-Helds

All served with fries unless stated

SIMPLE BURGER

Smashed Angus patty, aged cheddar on a brioche bun with Chef Pedro's signature sauce.

13

CAPRESE BURGER

Angus burger mixed with homemade pesto, layered with pesto mayo, topped with fresh mozzarella cheese and tomato.

15

BACON CHEESEBURGER

Our Simple Burger with six (6) slices of thick Vermont bacon.

16

SURF & TURF LOBSTER BURGER

Grilled Angus patty smothered in lobster meat, cheese with Chef Pedro's signature sauce.

23

CHICKEN CUTLET SANDWICH

Breaded chicken cutlet topped with roasted red peppers, slice of fresh mozzarella and drizzle of balsamic glaze. *Served with a side of arugula, fresh mozzarella and balsamic glaze.*

16

ITALIAN SAUSAGE HOAGIE

Mild or hot, grilled with onions and peppers.

13

MEATBALL HOAGIE

Fresh homemade meatballs, provolone cheese, smothered with our GM, Larry's, mother's authentic homemade marinara sauce.

13

CHICAGO ITALIAN BEEF SANDWICH

Tender, slow-cooked pot roast beef, thinly sliced and doused in a rich beefy au jus, packed into a fresh-baked hoagie roll, topped with cheese and spicy Italian Giardiniera sauce.

16

HOFMANN HOT DOG

New York's famous hot dog on a grilled New England roll.

- Texas style signature spicy meat sauce: Add \$3
- Topped with chopped onions: Add \$1

10

ITALIAN HOT DOG DUO

Two Hofmann hot dogs topped with sautéed peppers, onions and potatoes on a freshly toasted hoagie roll.

17

ITALIAN HALF & HALF COMBO

One Hofmann hot dog and one Italian sausage (mild or hot), topped with sautéed peppers, onions and potatoes on a freshly toasted hoagie roll.

19

SIGNATURE SIRLOIN STEAK SANDWICH

Sliced sirloin on a warm hoagie roll with caramelized onions, arugula and our special sauce.

16

**Menu items subject to availability based on the time of year; prices subject to change without notice
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness 0125*

Hand-Tossed New York Pizza

10-inch or 16-inch pizzas available with your choice of traditional marinara pizza sauce or white garlic sauce

	10-inch	16-inch
CHEESE PIZZA	11	17
PEPPERONI PIZZA	13	19
SAUSAGE PIZZA	13	19

From the Sea *Served with fries*

TWO-HANDED FISH SANDWICH	15
Grilled or fried seasonal fish topped with lettuce, tomato and slaw.	
THE DAGWOOD	15
Fish and chips sandwich on a brioche roll with slaw.	
FISH & CHIPS	18
Grouper, thick-cut fries and tartar sauce.	
SEAFOOD TRIO ROLL – LOBSTER, CRAB & SHRIMP, OH MY!	17
Fresh lobster meat, crab meat and Gulf shrimp in seasoned mayo on a grilled New England roll.	
LOBSTER ROLL	18
A Maine tradition, fresh lobster meat is tossed in seasoned mayo on a grilled New England roll.	
CRAB ROLL	13
Fresh crab meat tossed in seasoned mayo sauce on a grilled New England roll.	
SHRIMP ROLL	15
Large Gulf shrimp tossed in seasoned mayo sauce on a grilled New England roll.	
LOBSTER & CRAB BURGER	20
Served with tartar sauce and corn relish on a brioche bun.	

Italian Classics

SHRIMP BRUSCHETTA ALFREDO	13
Toasted crostini bread topped with large shrimp and our homemade alfredo sauce.	
SHRIMP BRUSCHETTA GENOVERE STYLE	13
Toasted crostini bread topped with large shrimp and our homemade Genovere sauce (combination of alfredo and pesto sauces).	
FETTUCCHINE ALFREDO	15
Sauce of butter, cream and parmigiano-reggiano.	
WITH CHICKEN \$20 WITH FRESH GULF SHRIMP \$24	
PASTA MARINARA	13
Larry's Mother's Sicilian Classic with our homemade sauce.	
WITH MEATBALLS \$16 WITH ITALIAN SAUSAGE (MILD OR HOT) \$18	