



Grace's

BEACHSIDE DINING ROOM

Homemade Soups

CLAM CHOWDER 8

Creamy New England clam chowder with coastal seasoning and bacon.

PASTA FAGIOLI 8

Traditional Italian pasta and bean soup.

Coastal Salads

CAESAR SALAD 9

Crispy romaine hearts with tangy house dressing, shaved Pecorino-Romano cheese and croutons.

ADD CHICKEN 14 | ADD SHRIMP 18

CITRUS SHRIMP SALAD 16

Grilled shrimp, cucumber, tomato, greens and citrus with cannellini beans.

ARUGULA AND SHRIMP SALAD 15

Our classic grilled shrimp over orzo pasta, arugula and roasted tomato, tossed with lemon vinaigrette.

STEAK SALAD 17

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 11

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

BUFFALO TAVERN CHIPS 12

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

SPICY BEEF ROLLS 13

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

STREET TACO 11

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

CALAMARI 11

Flash-fried, served with our homemade marinara.

CALAMARI WITH SUN-DRIED TOMATOES 16

A Sicilian favorite.

LOADED NACHOS 13

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

JUMBO SHRIMP COCKTAIL 13

Cooked in a citrus aioli and fresh herbs.

CRAB BALLS 13

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

LOBSTER BALLS 20

Made New-England style with fresh Maine lobster meat.

MUSSELS IN WHITE WINE LEMON BUTTER SAUCE 13

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

SHRIMP CEVICHE 13

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

Don't Forget Dessert

NEW YORK ITALIAN CHEESECAKE 7

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

KEY LIME PIE 7

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

Signature Hand-Helds

ALL SERVED WITH FRIES UNLESS STATED

SIMPLE BURGER 13

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

CAPRESE BURGER 15

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

BACON CHEESEBURGER 16

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

SURF & TURF LOBSTER BURGER 23

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

CHICKEN CUTLET SANDWICH 16

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.

ITALIAN SAUSAGE HOAGIE 13

Mild or hot, grilled with onions and peppers.

MEATBALL HOAGIE 13

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

CHICAGO ITALIAN BEEF SANDWICH 16

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.

HOFMANN HOT DOG 10

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

ITALIAN HOT DOG DUO 17

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

ITALIAN HALF & HALF COMBO 19

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

SIGNATURE SIRLOIN STEAK SANDWICH 16

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

*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 our signature gorgonzola flavored coleslaw.

THE DAGWOOD 15

Fish and chips sandwich on a brioche roll with our signature gorgonzola flavored coleslaw.

FISH & CHIPS 18

Grouper, thick-cut fries, tartar sauce, and our signature gorgonzola flavored coleslaw.

SEAFOOD TRIO ROLL – LOBSTER, CRAB & SHRIMP, OH MY! 20

Fresh Maine lobster meat, crab meat and Gulf shrimp in seasoned mayo on a grilled New England roll.

LOBSTER ROLL 25

A Maine tradition, fresh Maine lobster meat tossed in seasoned mayo on a grilled New England roll.

LOBSTER ROLL 25

Warm Maine lobster meat tossed in melted butter served in a grilled New England roll.

CRAB ROLL 16

Fresh crab meat tossed in seasoned mayo sauce on a grilled New England roll.

SHRIMP ROLL 16

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 GENOVESE STYLE 13

Toasted crostini bread topped with large shrimp and our homemade Genovese sauce (combination of alfredo and pesto sauces)

FETTUCCINE 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



Grace's Cafe

AT THE
LANI KAI ISLAND RESORT
FORT MYERS BEACH, FLORIDA

Fresh Juice & Soda

APPLE JUICE.....	3.00
ORANGE JUICE.....	3.50
SODA OR ICED TEA.....	3.50
BOTTLED WATER.....	2.00
MILK OR CHOCOLATE MILK.....	2.00

LARGE SIZE ADD 1.50

Fresh Brewed Beverages

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

Sides & Add-Ons

BACON (4).....	5.95
SAUSAGE PATTIES (2).....	5.95
HASHBROWN.....	3.00
HOME FRIES.....	3.00
FRUIT CUP.....	5.00
BERRIES, HONEYDEW, CANTALOE, PINEAPPLE AND RED GRAPES	
EGG (EACH).....	2.50
PANCAKE (EACH)	4.95
TOAST (WHITE OR WHEAT).....	1.95

Add \$2.50 for STRAWBERRIES, BANANAS OR CHOCOLAT CHIPS

SUBSTITUTE BAGEL FOR TOAST.....	1.50
EXTRA CREAM CHEESE.....	1.00

Breakfast Dishes

EGG SPECIAL.....	10.95
TOAST, BACON OR SAUSAGE PATTY AND HOME FRIES	

ENGLISH MUFFIN SANDWICH	11.95
WITH BACON OR SAUSAGE PATTY AND AN EGG, TOPPED WITH MELTED SHARP CHEDDAR CHEESE	

PANCAKE PLATTER	9.95
SERVED WITH TWO PANCAKES, AND BACON OR SAUSAGE	

BISCUITS N' GRAVY.....	10.95
FEATURES FRESH, SOFT DOUGH BISCUITS SMOTHERED IN A CREAMY HOMEMADE SAUSAGE GRAVY	

BREAKFAST BURRITO.....	14.95
SERVED WITH CHEESE, ONIONS, SKILLET POTATOES, EGGS, SAUSAGE PATTY AND A HASHBROWN	

STEAK N' EGGS.....	22.95
6 OZ. SIRLOIN STEAK, 2 EGGS, HASHBROWNS AND TOAST	

COUNTRY FRIED STEAK N' EGGS.....	22.95
BREADED 6 OZ. SIRLOIN STEAK, 2 EGGS AND HASHBROWNS	

Pastries & Quick Bites

CHEESE DANISH.....	3.00
MUFFIN.....	4.50
BANANA NUT, BLUEBERRY OR CHOCOLATE CHIP	
BAGEL WITH CREAM CHEESE.....	4.50
FRESH FRUIT, YOGURT + GRANOLA.....	12.95

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