



Oceanside SAFARI RESTAURANT AND LOUNGE

Soups & Salads

Soup of the Day cup 6 bowl 8

Classic Caesar 12

Grilled chicken +5 Shrimp +6 Mahi +10 Salmon +11
Romaine, shaved parmesan, garlic-herb croutons

Seared Tuna* 17

Blackened or Sesame-crusted yellow fin tuna on a mixed green,
mango, red peppers, chopped peanuts salad tossed in
a ginger dressing

Latin Chopped 17

Salad mix, grilled chicken, queso fresco, plantains,
grilled corn, black beans, and avocado in a cilantro dressing

Seafood Salad 20

Shrimp, crab, and lobster salad over Romaine lettuce, tomatoes,
cucumber, black olives in balsamic vinaigrette

Tacos *Served with Esquites*

Fish or Shrimp 18

Citrus slaw, chipotle mayo, queso fresco.

Chicken 17

Lemon-garlic grilled chicken, queso fresco, salsa, and chipotle mayo

Steak 20

Grilled onions and, peppers, queso fresco topped
with avocado sauce

Sides

Broccoli 6
Caribbean Rice 5
Coleslaw 6

Sweet plantains 6
Asparagus 7
Rosemary Potatoes 7

Appetizers

Smoked Fish Dip 13

Applewood smoked in house Mahi dip served
with celery, carrots, and tortilla chips

Calamari 15

Served with house marinara sauce

Crab Cake 15

Seasoned crab meat served with spicy mustard sauce

Guacamole 15

Made to order mild, medium, or spicy

Truffle Fries 9

Shaved parmesan cheese with a kalamata olives aioli

Conch Fritters 14

Served with cocktail and tartar sauce

Coconut Shrimp 13

Served with an orange marmalade

Chicken Wings 14

Tossed in Buffalo, BBQ or Honey garlic sauce

Raw Bar

Gulf Oysters ½ Doz MP Doz MP

Served with cocktail and mignonette sauce

Stone Crabs (seasonal) MP

Served with spicy mustard

Peel and Eat Shrimp 15

½ lb. chilled shrimp with old bay seasoning

Tuna Tartare* 16

Tuna, avocado, cucumbers, green onion and cilantro,
Asian dressing topped with sesame seeds and served with chips

Shrimp Ceviche 15

Peruvian style, aji amarillo sauce, red onions, scallions, and
cilantro, served with plantain chips

Sandwiches & Burgers

Served with French fries and pickle spear

Mahi Sandwich 19

Grilled, blackened or fried, tartar, lettuce, tomato, onions

Chicken Bacon Avocado 18

Swiss cheese, avocado, tomato, and herb mayo

Seafood Roll 21

Shrimp, Crab, and Lobster, romaine lettuce, diced tomatoes

American Burger 15

American cheese, mayo, lettuce, tomato, onions

Swiss Burger 17

Swiss cheese, grilled onions and mushrooms, lettuce, tomato
and herb mayo

Entrees

Fish and Chips 22

Beer batter cod served with coleslaw, fries, and tartar sauce

Churrasco 28

10oz skirt steak served with rice, beans, plantains and chimichurri

Fried Shrimp Basket 24

Deep-fried golden shrimp, served with cole slaw and french fries

Shrimp Entrée 24

Shrimp, grilled or blackened, with grilled onions
and peppers, caribbean rice and black beans.

Mahi 24

Served grilled, blackened, or fried. Served with rice and beans
and mango salsa

Salmon 26

Lightly blackened Salmon, topped with mango salsa, served with
rosemary potatoes and asparagus

Baby Back Ribs ½ 18 full 26

Served with fries, corn on the cob and coleslaw

Desserts

Key Lime Pie 8

Chocolate Cake 8

Chocolate or Vanilla Ice Cream 6

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.*

For your convenience, 20% Gratuity is added to parties of 8 or more.

Not all ingredients are listed. Please alert your server if you have any
food allergies or intolerances.



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Cocktails

Authentic Keys Painkiller 12

A classic blend of Pusser's original rum, pineapple, and orange juice with a touch of coconut, topped with a sprinkle of nutmeg

Island Punch 12

The perfect balance of Malibu Coconut Rum and Bacardi Silver Rum, a hint of banana with cranberry and pineapple

Cucumber Lemon 12

Tanqueray gin, lemon juice, cucumber with a splash of soda

Mojito 11

Bacardi rum, fresh mint, lime juice topped with soda

Guava Margarita 12

Teramana silver tequila, guava, lime juice and agave

Rye-Tai 12

Bulleit Rye, orgeat, pineapple, bitters

Aperol Spritz 10

Aperol, prosecco & splash of soda

Elderflower Fizz 11

Pinky's up! Prosecco with elderflower with a splash of soda

Perfect Sunset 12

Tito's Vodka, orgeat, fresh lime juice and a dash of grenadine

Soft Drinks

Iced Tea, Pepsi, Diet Pepsi, Sierra Mist,
Ginger Ale, Dr. Pepper
Lemonade 3

Bottled Water 4

Perrier, Red Bull 5

Frozen Drinks

Pina Colada 10

Island rum blended with coconut milk, fresh coconut and pineapple topped with island dark rum

Rum Runner 10

Islamorada's favorite classic cocktail!

Strawberry Daiquiri 10

Made with natural ingredients

Beer

BOTTLED BEER

Domestic 4.75

Budweiser – Miller Lite – Michelob Ultra
Yuengling

Import 6

Presidente – Corona – Corona light – Stella Artois
Heineken

Local 6

Islamorada Ale
Islamorada Sand Bar
Islamorada Channel Marker IPA

TRULY HARD SELTZER 6

Wild berry, Strawberry-lemonade, Punch

Wines

RED

Glass/Bottle

Cabernet Sauvignon, Broadside, Paso Robles, California8/32
Pinot Noir, Clos deBois, Sonoma, California8/32
Malbec, Finca Flinchman Roble, Mendoza Argentina8/32
Cabernet Sauvignon, Louis M. Martini, Sonoma. California49
Barone Ricasoli, Chianti Classico, Tuscany Italy.....56

WHITE

Pinot Grigio, Maso Canali, Trentino, Italy8/32
Chardonnay, Line 39, Monterey California8/32
Sauvignon Blanc, Mutua, Marlborough New Zealand8/32
Rose, Moulin de Gassac, Languedoc France8/32
Sparkling Rose, Wycliff, California8/32
Prosecco, Santa Marina, Veneto, Italy8/32
Pinot Grigio, Santa Margherita, Trentino-Alto Adige, Italy59
Sauvignon Blanc Cloudy Bay, Marlborough New Zealand69
Champagne, Veuve Clicquot, Reims, France120

SANGRIA

Red or White8/22
Apricot brandy, triple sec, mixed fruits
Sparkling10/26

