



Oceanside SAFARI RESTAURANT AND LOUNGE

Soups & Salads

Soup of the Day cup or bowl

Classic Caesar

Grilled chicken, Shrimp, Mahi or Salmon
Romaine, shaved parmesan, garlic-herb croutons

Seared Tuna*

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

Latin Chopped

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

Seafood Salad

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

Tacos

Served with Esquites

Fish or Shrimp

Citrus slaw, chipotle mayo, queso fresco

Chicken

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

Steak

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

Appetizers

Gulf Oysters* ½ Doz or Doz

Served with cocktail and mignonette sauce

Peel and Eat Shrimp

½ lb. chilled shrimp with old bay seasoning

Tuna Tartare*

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

Ceviche*

Fish and shrimp marinated in a citrus juices mixture
with onions, cilantro, red & green peppers,
served with chips

Smoked Fish Dip

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

Calamari

Served with house marinara sauce

Crab Cake

Seasoned crab meat served with
spicy mustard sauce

Guacamole

Made to order mild, medium, or spicy
served with tortilla chips

Fried Pickles

Battered dill pickle slices, flash-fried,
served with cilantro aioli

Conch Fritters

Served with cocktail and tartar sauce

Coconut Shrimp

Served with an orange marmalade

Chicken Wings

Tossed in Buffalo, BBQ or Honey-Garlic sauce

Sandwiches & Burgers

Served with French fries and pickle spear

Mahi Sandwich

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

Chicken Bacon Avocado

Swiss cheese, avocado, tomato, and herb mayo

Seafood Roll

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

American Burger

American cheese, mayo, lettuce, tomato, onions

Safari Burger

Our signature burger, cooked to order, topped with
bacon marmalade, fried cheese, coleslaw, tomato,
crispy onions, and pink sauce

Entrees

Fish and Chips

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

NY Steak

12oz NY Sirloin, cooked to order, served with rosemary potatoes,
sauteed broccoli, and topped with garlic-herb butter

Fried Shrimp Basket

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

Shrimp Entrée

Shrimp, grilled or blackened, with grilled onions
and peppers, coconut-jasmine rice and black beans

Mahi

Grilled, blackened or fried. Served with coconut-jasmine rice,
beans, and mango salsa

Salmon

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

Baby Back Ribs ½ or full

Served with french fries, texas toast, and coleslaw

Desserts

Key Lime Pie

Chocolate Cake

Chocolate or Vanilla Ice Cream

**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.

Sides

Broccoli
Coconut-Jasmine Rice

Coleslaw
Sweet plantains

Asparagus
Rosemary Potatoes

Fried Yuca
Truffle Fries



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Cocktails

Authentic Keys Painkiller

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

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

Cucumber Lemon

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

Mojito

Bacardi rum, fresh mint, lime juice topped with soda

Guava Margarita

Teramana silver tequila, guava, lime juice and agave

Rye-Tai

Bulleit Rye, orgeat, pineapple, bitters

Aperol Spritz

Aperol, prosecco & splash of soda

Elderflower Fizz

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

Perfect Sunset

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

Bottled Water

Perrier, Red Bull

Frozen Drinks

Pina Colada

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

Rum Runner

Islamorada's favorite classic cocktail!

Strawberry Daiquiri

Made with natural ingredients

Beer

BOTTLED BEER

Bud Light – Miller Lite – Michelob Ultra
Yuengling

Corona – Stella Artois

Islamorada Ale – Channel Marker IPA

TRULY HARD SELTZER

Wild berry, Strawberry-lemonade, Punch

Wines

RED

Glass or Bottle

Cabernet Sauvignon, Broadside, Paso Robles, California

Pinot Noir, Clos deBois, Sonoma, California

Malbec, Finca Flinchman Roble, Mendoza Argentina

Cabernet Sauvignon, Louis M. Martini, Sonoma. California

Barone Ricasoli, Chianti Classico, Tuscany Italy

WHITE

Pinot Grigio, Maso Canali, Trentino, Italy

Chardonnay, Line 39, Monterey California

Sauvignon Blanc, Mutua, Marlborough New Zealand

Rose, Moulin de Gassac, Languedoc France

Sparkling Rose, Wycliff, California

Prosecco, Santa Marina, Veneto, Italy

Pinot Grigio, Santa Margherita, Trentino-Alto Adige, Italy

Sauvignon Blanc Cloudy Bay, Marlborough New Zealand

Champagne, Veuve Clicquot, Reims, France

SANGRIA

Red or White

Apricot brandy, triple sec, mixed fruits

Sparkling

