

## Safari Bites

### Smoked Fish Dip 12

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

### Calamari 16

Served with a chipotle mayo drizzle

### Guacamole 13

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

### Fried Pickles 9

Dill pickle spears, served with ranch sauce

### Conch Fritters 14

Served with cocktail and tartar sauce

### Coconut Shrimp 13

Coconut-crusted and deep fried, served with sweet n' sour sauce

### Mozzarella Sticks 10

Deep fried, served with marinara sauce

### Popcorn Shrimp 14

Deep fried, served with lemon and cocktail sauce

### Chicken Wings

6-piece 8 12-piece 14

Tossed in your choice of Buffalo, BBQ, or Garlic Parmesan  
Served with ranch or blue cheese dip

### Truffle Fries 9

French fries tossed with truffle oil, grated parmesan cheese, served with ranch dip

### Onion Rings 8

Crispy tempura-style, with spicy aioli drizzle

## Happy Hour!

WED-THU-FRI 3-6 PM

HALF-PRICE on selected Bevs & Bites:  
domestic beers, well drinks, wines, conch fritters,  
fish dip, fried pickles, popcorn shrimp, guac'n'chips

Plus \$1-Wings!!



# Oceanside SAFARI RESTAURANT AND LOUNGE

## Handhelds

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

### Buffalo Chicken Sandwich 18

Deep fried chicken breast tossed in Buffalo hot sauce, topped with American cheese, ranch slaw, lettuce, tomato, onion, on a toasted bun

### American Burger 17

American cheese, mayo, lettuce, tomato, onions

### Safari Burger 19

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

### BBQ Burger 19

Basted with BBQ Sauce and cooked to order, topped with American cheese, bacon, tomato, and crispy onions, on a toasted bun

### Fish or Shrimp Tacos 18

Lightly blackened, with citrus slaw, chipotle mayo, queso fresco

### Steak Tacos 19

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

## Cook Your Catch!

\$15 per person

Preparations: grilled, blackened, or fried

Comes with french fries. (Portion size is 8-9 oz)



## Oceanside Plates

### Classic Caesar 12

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

### Matecumbe Salad 16

Grilled chicken +5 Shrimp +6 Mahi +10  
Spring salad mix, queso fresco, chopped sweet plantains, avocado, balsamic vinaigrette

### Linguine Alfredo 18

Grilled chicken +5 Shrimp +6  
Al dente linguine in a sauce of butter, parmesan cheese, and touch of cream and black pepper

### Shrimp Scampi 22

Linguine with shrimp sauteed with garlic, butter, white wine, lemon juice

### Shrimp Entrée 24

Shrimp, grilled, blackened, or fried, with grilled onions and peppers, and french fries

## Desserts

### Key Lime Pie 8

### Chocolate Cake 11

### 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.





# Oceanside SAFARI RESTAURANT AND LOUNGE

## Cocktails

### Authentic Keys Painkiller 14

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 13

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

### Cucumber Lemon 13

Tanqueray gin, lemon juice, cucumber with a splash of soda  
With Hendrick's Gin 15

### Classic Mojito 12

Bacardi rum, fresh mint, lime juice topped with soda  
Coconut Mojito. Splash of Coco Lopez Cream de Coconut 13

### Guava Margarita 13

Teramana silver tequila, guava, lime juice and agave

### Icy Hot Margarita 13

Jose Cuervo Gold Tequila, passion fruit, citrus, muddled jalapenos

### Rye-Tai 13

Bulleit Rye, orgeat, pineapple, bitters

### Aperol Spritz 12

Aperol, prosecco & splash of soda

### Velvet Mule 13

Absolut Citron, citrus, ginger beer, Chambord served in a copper goblet

## Soft Drinks

Iced Tea, Pepsi, Diet Pepsi, Sierra Mist,  
Ginger Ale, Dr. Pepper  
Lemonade 4

Bottled Water 4

Perrier, Red Bull 5

## Frozen Drinks

### Pina Colada 13

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

### Rum Runner 12

Islamorada's favorite classic cocktail!

### Strawberry Daiquiri 12

Made with natural ingredients

### Frozen Margarita 13

Our classic margarita served frozen, with or without salt  
With strawberry or guava 14

### Frozen Mojito 13

Bacardi Limon, fresh mint, lime juice and simple syrup



## Beer

### BOTTLED BEER

Bud Light – Miller Lite – Michelob Ultra  
Yuengling  
4.75

Corona – Stella Artois  
6

Islamorada Ale – Channel Marker IPA  
6

## Hard Seltzer 6

Truly Strawberry-Lemonade

White Claw Black Cherry, Lime

## Wines

### RED

Glass/Bottle

Cabernet Sauvignon, Broadside, Paso Robles, California ..... 11/38

Pinot Noir, Clos deBois, Sonoma, California ..... 10/37

Malbec, Finca Flinchman Roble, Mendoza Argentina ..... 10/37

Cabernet Sauvignon, Louis M. Martini, Sonoma. California ..... 49

Barone Ricasoli, Chianti Classico, Tuscany Italy ..... 56

### WHITE

Pinot Grigio, Maso Canali, Trentino, Italy ..... 10/37

Chardonnay, Line 39, Monterey California ..... 10/37

Sauvignon Blanc, Mutua, Marlborough New Zealand ..... 10/37

Rose, Moulin de Gassac, Languedoc France ..... 10/37

Sparkling Rose, Wycliff, California ..... 10/37

Prosecco, Santa Marina, Veneto, Italy ..... 10/37

Pinot Grigio, Santa Margherita, Trentino-Alto Adige, Italy ..... 59

Sauvignon Blanc Cloudy Bay, Marlborough New Zealand ..... 69

Champagne, Veuve Clicquot, Reims, France ..... 120

### SANGRIA

Red or White ..... 10/27