

Kids' Meals (12 and Under only)

Served with One Side Order \$5.99

Cheeseburger - A quarter pound of fresh beef cooked medium-well with cheddar.

Chicken Breast - All white meat chicken breast **fried fingers** or **grilled slices**.

Crispy Fish - Mild, flaky Flounder lightly coated in crispy crumbs and fried golden.

Shrimpies - Kid sized portion of our large shrimp served **grilled** or **fried**.

Pasta Bowl - Elbow macaroni pasta bowl with choice of **mac and cheese** OR **tomato sauce** OR **plain butter**.

Kid's Mix & Match Plate

Make a Meal with 3 Side Orders

Hand-Cut French Fries	Creamy Coleslaw
Fresh Vegetable	Baked Beans
Mashed Potatoes	Garlic Bread
Sweet Potato Fries	Cheesy Grits
Hushpuppies	Yellow Rice
Black Beans	Bean & Rice

Desserts

Florida Key Lime Pie - Huge slice of our homemade pie, featuring real Key West lime juice and heavy cream, served in a graham cracker crust with fresh Florida strawberry drizzle and whipped cream. \$5.99

Mud Puppy - Rich and creamy, whipped peanut butter and cream cheese, with a grain-free pecan pie crust, drizzled with homemade dark chocolate ganache. \$5.99

Love Boat Ice Creams - Four scoops of our favorite ice cream made locally here in Ft. Myers (several flavor choices daily.) \$5.99

Puppy Meals

Served on the patio for our furry friends, and all pups get ice water and dog treats!

Small Pupper \$3.99 **Large Doggo** \$5.99

Ground Beef - sautéed with fresh vegetables or yellow rice.

Cubed Chicken Breast - steamed with fresh vegetables or yellow rice

Pup "Ice Cream" - peanut butter and banana combine for a yummy treat. \$1.00

Retail Merchandise

Gift Cards - Available in any amount and refillable, give the gift of a great meal to someone who deserves a night out or a break from cooking! Shipping available.

T-Shirts - Full color design by Sanibel cartoonist Dave Horton printed front and back on white 100% cotton t-shirts. (samples can be seen by front entry doors.)

SM • MD • LG • XL \$15.99 **XXL • XXL** \$18.99

Our Methods...

Why We Only Use Seafood Caught & Harvested in America?

It costs more, so why do we use only American-sourced and wild-caught seafood? As a Florida-based restaurant that pays homage to the cooking influences of the south, supporting the hardworking seafood industry of the Gulf states and Atlantic seaboard is important to us. Only using wild-caught seafood harvested in America (never farm-raised or imported from other countries) ensures you safe and amazing quality seafood; we know our seafood is being caught and handled in safe, proper conditions by licensed harvesters subject to U.S. inspections and regulations, and that sustainable, safe and environmentally-sound practices are being followed, such as the use of sea turtle exclusion devices on shrimp boats, catch limits/restrictions and harvest area rotations, and rigorous testing of oyster harvest areas.

Homemade With Love Like the Good Olde Days in SW Florida

We opened in 2014 with the mission to return cooking to how it used to be in this area; real Florida seafood and a southern-influenced menu all made from scratch, served in a casual atmosphere where shorts and flip flops are welcome. "Where the Bayou Meets the Beach" is the union of Cajun-Creole influences, southern comfort food, and the tropical offerings of Florida. Using healthy, quality ingredients means you can enjoy an indulgent meal and still be eating well. Our open kitchen means you can watch us prepare your meal; you will never see bags and boxes of processed, frozen junk food in our kitchen. Our chefs and cooks prepare all the base ingredient fresh from scratch daily, and your meals are cooked when you order.

Our food is not fast food; from-scratch cooking takes a little longer, so enjoy a cold drink and some laughs, and know that your food is being made with love...we hope you taste the difference!