



DINNER MENU

APPETIZERS

CONCH FRITTERS □ Freshly ground Conch tossed with Onions and Peppers \$9.99

CALAMARI □ Golden fried Calamari rings served with Marinara Sauce \$9.99

NEW ENGLAND SQUID-Our Calamari tossed with banana peppers, garlic, and olive oil \$9.99

MUSSELS PROVENCALE □ Steamed Mussels with Garlic, Basil, and Tomato in a White Wine butter sauce Served with Crostini \$12.99

GRILLED OYSTERS □ 5 grilled Oysters on the half shell With lemon butter and bottarga \$11.99

BUD AND BAY SHRIMP □ Half Pound of Shell-On Shrimp boiled in Budweiser and Old Bay Seasoning, served with Drawn Butter \$14.99

SMOKED SALMON □ Smoked Salmon served on toasted ciabatta with crème fraiche, tomato, red onion, capers, and egg \$13.99

SPINACH ARTICHOKE DIP-A creamy rich blend of cheeses, spinach, and artichoke hearts served in a bread bowl, baked and topped with cheddar cheese, tomatoes, and scallions \$10.99

SHRIMP COCKTAIL □ Large, fresh Shrimp served icy cold \$10.99

SHRIMP & GRITS □ Pan seared Gulf shrimp served over Bradley Store stone ground grits with Guanciale and bottarga \$12.99

SMOKED FISH DIP □ Smoked Fish served with capers, onions, lemon, and Captain's Wafers \$9.50

PEEL & EAT SHRIMP □ a Half Pound served ice cold with tangy Cocktail sauce \$14.99

EGGPLANT PARMESAN-Grilled Gamble Creek Farm Eggplant with marinara and parmesan cheese \$9.99

CHICKEN WINGS □ Your choice of BBQ, Spicy BBQ, Fiery Hot Buffalo style or Asian Chili Spiced Wings \$9.99

SALMON TARTARE □ Diced Salmon, capers, onions, crème fraiche, and caviar served on crispy Salmon skin chips \$12.99

MARYLAND CRAB CAKE □ Baked Lump Crab Cake prepared Maryland Style \$12.99

TUNA WONTONS-Sesame ginger marinated Tuna tartare and Asian slaw served in crispy wontons \$12.99

CAJUN OYSTERS □ Oysters on the 1/2 Shell baked with a Shrimp and Crab topping \$12.99

SALADS

COCONUT SHRIMP SALAD □ Mixed Greens, Mango, Gorgonzola Cheese and Walnuts topped with Coconut Crusted Shrimp and served with our Passion Fruit Dressing \$13.99

HEIRLOOM TOMATO GARDEN SALAD □ Gamble Creek Heirloom Tomatoes, goat cheese, tapenade, arugula, and mint \$8.99

CAESAR SALAD □ Crisp Romaine tossed in our tangy Caesar Dressing and finished with Grated Parmesan Cheese \$8.99

Add Chicken - \$4.99 Shrimp or Salmon - \$7.99

SPINACH SALAD □ This classic salad is served with sliced Mushrooms, Bacon, Red Onion and Egg on a bed of fresh Spinach with a Sweet Onion Vinaigrette \$12.99

With Chicken - \$4.99 Shrimp or Salmon □ \$7.99

WASABI ENCRUSTED SALMON □ Filet of Salmon in a light coating of Wasabi and Japanese Breadcrumbs, served over Mixed Greens with Mandarin Oranges, Grape Tomatoes, Red Onions and our Sesame Ginger Vinaigrette Dressing \$15.99

GREEK SALAD □ Crisp Romaine topped with Greek Olives, Tomatoes, Onions, Cucumbers, Pepperoncinis and Feta Cheese \$10.99

Add Chicken for \$4.99 Shrimp or Salmon for \$7.99

SANDBAR CRAB PASTA SALAD □ An Old Anna Maria Island Favorite! Chunks of Crab and White Fish tossed with Seashell Pasta in an Herb Mayo Dressing, served with Tropical Fruit \$11.50

HEIRLOOM TOMATO & BURRATTA SALAD □ Gamble Creek Farm heirloom tomatoes, cream filled Mozzarella, prosciutto, arugula, balsamic, and olive oil \$13.99

COBB SALAD □ Diced Chicken Breast, Avocado, Tomato, Gorgonzola, red onion, and black olives layered on top of crisp Romaine lettuce with Passion Fruit vinaigrette \$14.99

18% Gratuity will be added to Parties of Six or more

SOUPS

NEW ENGLAND CLAM CHOWDER
SOUP OF THE DAY

CUP - \$3.99 BOWL - \$5.99

CLASSIC FRENCH ONION \$4.99

SANDWICHES

SANDBAR STEAK BURGER □ Half pound Chargrilled Any way you like \$10.99

Add your favorite Toppings \$.59 each

American, Cheddar, Swiss or Provolone Cheese, Mushrooms, Saut^{ed} Onions, Hot Peppers or Bacon

BALI CHICKEN □ Juicy Breast of Chicken in a Hawaiian Marinade, grilled and topped with melted Provolone Cheese, served on a Whole Wheat Bun with a side of Honey Mustard \$9.99

GROUPER REUBEN □ Grilled, blackened, or fried Grouper, swiss cheese, sauerkraut or cole slaw, and 1000 Island on toasted rye \$15.99

BISON BURGER □ 8oz of lean ground organic Bison grilled to your liking. \$13.99 Add toppings for \$.59 each

GROUPER TACOS - Lightly seasoned Grouper medallions over cole slaw, and a black bean & corn salsa served in two soft corn tortilla. Served with Sandbar rice \$14.99

SOFTSHELL BLT-Jumbo Softshell Crab, bacon, lettuce, and tomato with a pesto mayonnaise on a butter croissant \$17.99

CRAB CAKE - Blue Crab Cake of lightly seasoned Lump and Claw Meat, saut^{ed} Vegetables and Breadcrumbs, fried and served with Joe^{ck} Stone Crab Mustard Sauce \$12.99

ELK BURGER-8 oz of lean ground organic Elk grilled to your liking. Incredible !! \$13.99

GROUPER SANDWICH □ SANDBAR^s Most Famous Sandwich □ We serve only Fresh Grouper, grilled, blackened or fried. Market Price and Subject to Availability

All Sandwiches are served with Lettuce, Tomato, Pickle, French Fries, or Pigeon Peas and Rice

Add an Island Salad or Cup of Fruit for \$2.99

Consuming raw or undercooked meats
May increase your risk of food borne illness

SIDE DISHES \$2.50

Baked Potato	Pigeon Peas & Rice
Cole Slaw (contains Almonds)	French Fries
Sliced Tomato	Lentils
Vegetables	Quinoa
	Hushpuppies
	Sauteed Kale

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May increase your risk of food borne illness

BEST OF THE DECK

CRAB CRUSTED SCALLOPS □ Pan seared Sea Scallops and Backfin Crab in Lemon Butter topped with crunchy breadcrumbs \$24.99

CRAB CAKES □ Crab Cakes made with lightly seasoned Backfin Crabmeat, saut^{ed} Vegetables and Breadcrumbs, served with Joe^{ck} Stone Crab Mustard Sauce. Order them fried or saut^{ed} \$23.99

All Lump Maryland Style □ \$26.99

FISH AND CHIPS □ Flaky White Fish Filets lightly battered and fried, served with French Fries and Tartar Sauce \$17.99

SHRIMP PASTA □ Gulf Shrimp, beurre blanc, crushed red pepper, bottarga and parmesan tossed with cappelini \$22.99

SEAFOOD AU GRATIN □ Shrimp, Crab and fresh Fish baked in a Three Cheese Sauce topped with bread crumbs \$22.99

STUFFED TILAPIA □ Filet of golden Tilapia filled with Shrimp and Crab stuffing, baked with a smooth Lemon Buerre Blanc \$20.99

SHRIMP OR SCALLOPS □ Choose plump Gulf Shrimp, sweet Sea Scallops or a Combination, either saut^{ed} with Mushrooms and Garlic Butter or lightly breaded and quick fried \$22.99

SEAFOOD PLATTER □ A generous combination of fresh Gulf Shrimp, Scallops, flaky White Fish and a Blue Crab Cake, prepared either saut^{ed} or fried \$26.99

STUFFED SHRIMP □ Five large Gulf Shrimp Baked with a Shrimp and Crabmeat Stuffing \$21.99

SHRIMP ATHENA □ Large Gulf shrimp saut^{ed} with Spinach, Tomatoes, and white wine in a lemon butter sauce, served over capellini and finished with Feta \$22.99

CHICKEN ANNA MARIA □ Breast of Chicken marinated in Tropical Juices, grilled and served on a bed of Rice with a grilled Pineapple garnish \$17.99

SURF N TURF □ A grilled duet, 10 oz Center cut Sirloin Steak and Skewered Gulf Shrimp \$25.99

FILET MIGNON □ House Cut 10 oz brushed with Garlic Butter and grilled to your taste \$28.99

TOP SIRLOIN STEAK □ Center-cut, 10 oz Sirloin Steak char-grilled and brushed with Garlic Butter \$19.99

***ADD A GRILLED SHRIMP SKEWER \$6.99

All Entrees are served with a Fresh Island Salad or side Caesar Vegetables, and your choice of Baked Potato, French Fries or Pigeon Peas and Rice

The SANDBAR^s popular Island Salad features Mixed Greens, Mangos, Gorgonzola Cheese and Pralines, served with our Passion Fruit Vinaigrette