

Can you imagine!... This restaurant has survived several hurricanes, a score of tropical depressions and millions upon millions of human footsteps over the last 40 years.



1223 Periwinkle Way
Sanibel, Florida
472-1771

Open Daily

THE JACARANDA

A Sanibel Seafood House

Appetizers

- Oysters Romanoff Chilled oysters topped with horseradish cream, caviar, and Peppar vodka \$6.95
- Chilled Northern Oysters (One half dozen) \$6.95
- Escargot In The Shell From Burgundy, France...served over angel hair pasta. The Best! \$6.95
- Mussels Marinara Prepared with roasted garlic tomato sauce and fresh basil \$5.95
- Crab Stuffed Mushrooms Topped with Hollandaise sauce \$5.95
- Skewered Blackened Prime Rib With Cajun BBQ sauce \$6.95
- Sauteed Lump Crab Cakes Lump crabmeat lightly sauteed and served with honey mustard and plum sauce \$7.95
- Shrimp Cocktail (4) \$7.95
- Oysters Jacaranda (4) Baked with onions and bacon, seasoned with bread crumbs and served with Hollandaise sauce \$7.95
- Sancap Shrimp Jumbo shrimp sauteed with spiced rum, coconut cream and Florida orange juice \$6.95
- Combination (2 of each) \$7.95
- Sauteed Mussels With fresh garlic chablis, parsley and shallots \$5.95
- Fresh Mozzarella and Beefsteak Tomato Genovese With roasted red pepper, sweet onion and fresh basil \$6.95
- Grilled Bruschetta Topped with fresh mozzarella, sundried tomato, artichokes, black olives and olive oil \$6.95

Soups

- Chef Selection or Black Bean Cup.....\$2.95 • Bowl.....\$3.95

Sample Daily Chef Selections

Also, please inquire about our Island Healthy selections

- Stone Crab Claws Hot w/ drawn butter, Cold w/ mustard sauce MKT
- 22 oz. Cowboy Steak over onion crisps \$29.95
- Baked Seafood Platter topped with basil garlic butter \$28.95
- Duckling Amaretto flamed in Amaretto with sliced almonds \$22.95
- Yellowfin Tuna laced with raspberry chili vinaigrette \$24.95
- Victorian Snook in an oriental glaze \$23.95

Entrees

Entrees include house salad. Served with homemade bread & choice of potato du jour or rice.

Seafood Specialties

- Florida Snapper en Papillote With julienne vegetables, herbes de Provence and crowned with maitre d'hotel butter, then baked in parchment paper \$18.95
- Blackened Mahi Mahi & Shrimp With island salsa \$19.95
- Sauteed Lump Crab Cakes Lump crab lightly sauteed and served with honey mustard and plum sauce \$17.95
- Baked Crab Stuffed Grouper Baked with our crab stuffing and topped with lobster sauce - Our Most Famous Dish! Mkt.
- Yellowfin Tuna Chef's selection Mkt.
- Golden Fried Shrimp Served with your choice of plum or cocktail sauce \$18.95
- Baked Sea Scallops Prepared with maitre d'hotel butter, Chablis and seasoned breadcrumbs \$17.95
- Grilled Atlantic Swordfish Drizzled with rosemary garlic oil and served with marinated grilled vegetables in season Mkt.
- Fresh Florida Grouper Grilled or blackened and served with marinated grilled vegetables in season Mkt.

Land Locked

- Chicken Marsala Breast of chicken sauteed with mushrooms, demi-glace, herbs, spices and finished with Marsala wine \$15.95
- Chicken Giovanni Grilled marinated breast of chicken topped with sundried tomato, basil and fresh mozzarella cheese \$16.95
- New York Strip Steak \$22.95
- Filet Mignon (6 ounce) \$20.95
With Bearnaise Sauce add \$1.00
- Grilled Combination 6 ounce Filet Mignon served with your choice of 5 Jumbo Shrimp (sauteed or fried) - or- 9 ounce Lobster Tail Mkt.
- Danish Babyback Ribs A full pound prepared with a zesty barbeque sauce. \$16.95
- Certified Angus 20 Ounce Porterhouse Grilled to perfection over crispy red onions \$29.95
- Veal Rockefeller Sauteed veal layered with fresh spinach, crabmeat and seasonings. Topped with fresh Hollandaise sauce . \$19.95

Sunset Menu

Available Daily 5 - 6 pm.

Entrees served with house salad, choice of potato or rice and homebaked bread.

- Baked Stuffed Grouper Baked with our crabmeat stuffing and topped with lobster sauce \$12.95
- Shrimp Fettuccini Sauteed shrimp with herbs, Pecorino cheese and cream \$11.95
- Linguine Tarpon Bay Sauteed with garlic, fresh herbs and finished with white wine \$8.95
- Mahi-Mahi Grilled or blackened, served with Island Salsa \$10.95
- Chicken Giovanni topped with sundried tomato, basil and fresh mozzarella cheese \$10.95
- Linguine & Clams with white or red sauce .. \$10.95
- Roast Prime Rib of Beef Served Fri/Sat/Sun \$12.95
- Petite Sirloin with sauteed mushrooms \$12.95

Pasta

Served with homemade bread and house salad.

- Shrimp Fettuccini Alfredo Sauteed Gulf shrimp in garlic, shallots and cream with Pecorino cheese, blended just right ... \$18.95
- Sauteed Shrimp Tarpon Bay Prepared with a touch of garlic, fresh herbs, stock and finished with white wine. Served over linguine pasta \$18.95
- Linguine & Clams Twelve Littleneck clams over linguine tossed with red or white clam sauce \$16.95
- Shrimp San Remo Sauteed with garlic olive oil and fresh marinara sauce, served over angel hair pasta \$18.95
- Seafood Linguine Served with mussels, clams, Gulf shrimp, slippertail lobster in a fresh tomato and basil sauce \$21.95
- Bourbon Street Pasta Blackened gulf shrimp and crayfish tails with tasso ham, shallots, garlic, stock, and finished with Bourbon. Served over angel hair pasta \$19.95

Desserts and Tropical Drinks Available • Menu prices and items subject to change.