

Forever Green Shops
2055 Periwinkle Way
Sanibel Island, FL
472-1242



• Open Daily •

Serving Lunch and Dinner
Reservations Accepted

LUNCH

STARTERS

| | | |
|-----------------------------|-----------------------|------|
| Crispy Blue Crab Fritters | key lime sauce | \$9 |
| Thai Spring Rolls | ginger plum sauce | \$10 |
| Chili Con Queso | | \$7 |
| Chicken Wings | BBQ, Buffalo or Asian | \$9 |
| Grilled Vegetable & Buffalo | | |
| Mozzarella Napoleon | | \$9 |

SOUPS & SALADS

| | | |
|------------------------------------|---------|------------------------|
| Tortilla Soup | cup \$4 | bowl \$6 |
| Southwestern Style Grouper Chowder | cup \$5 | bowl \$7 |
| House Salad | \$8 | Baby Spinach Salad \$9 |
| Katie's Caesar | 1/2 \$5 | Full \$7 |
| Add: 3 Grilled Jumbo Shrimp | | \$6 |
| Grilled Chicken | \$5 | Fresh Catch \$7 |

SANDWICHES

Served with choice of beer battered sweet potato fries or hand cut french fries

| | | |
|---|--------------|------|
| Pressed Cuban | | \$9 |
| Mermaid's Catch | market price | |
| Lemon Rosemary Rotisserie Chicken | | \$8 |
| Pb&j Fried Shrimp, Oysters, or Grouper | | \$10 |
| Burger | | \$8 |
| Veggie Sandwich | | \$9 |
| Blackened Shrimp | | \$12 |
| Buffalo Chicken | | \$9 |
| Herb Grilled Chicken Breast | | \$9 |
| BBQ Chicken Sandwich | | \$9 |
| Philly Cheesesteak | | \$11 |
| BLT with chipotle mayo | | \$8 |
| Grilled Shrimp over bow-tie pasta | | \$14 |
| Blackened Chicken over angel hair pasta | | \$12 |

MEXICAN PLATES

Served with beans baracho, Mexican rice & guacamole

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|-----------------------------|---------------|--------------------|
| Blue Crab Cheese Enchiladas | | \$13 |
| Chili Rellenos | \$11 | "Puffy Tacos" \$12 |
| Carnitas | | \$14 |
| Quesadilla | changes daily | MKT |
| Nachos | | \$8 |

EXTRAS

| | | |
|----------------------------------|---------------|-------------------------|
| Fresh Guacamole & Chips | | \$6 |
| Chips & Salsa | \$3 | Cilantro Sour Cream \$1 |
| Tortillas: | (4) Flour \$3 | (4) Corn \$2 |
| Hand Cut French Fries | | \$3 |
| Beer Battered Sweet Potato Fries | | \$3 |
| Bowl of Beans Baracho | | \$3 |
| Cornbread Cheese Muffins | | \$2 |

STARTERS

| | | |
|---------------------------------|--|------|
| Crispy Fried Calamari | with a spicy chipotle dipping sauce | \$8 |
| P.E.I. Mussels | in a smoked tomato, lemongrass, and coconut broth | \$9 |
| Shrimp & Crab Cocktail | served with a mango cocktail sauce | \$14 |
| Maryland Style Crab Cakes | over tomatillo salsa & mango mojo | \$10 |
| Gulf Shrimp and Calamari | sauteed in salsa verde with an arugula salad and roasted garlic crostini | \$15 |
| Dancing Shrimp | five jumbo Gulf shrimp, pan seared with fresh lemon, herbs, garlic, and ancho chilis | \$13 |
| Five Spice Seared Rare Ahi Tuna | Asian noodle salad in a spring roll flower served with ponzu sauce | \$10 |

SOUPS & SALADS

| | | |
|---------------------------------------|---|------|
| Tortilla Soup | | \$6 |
| Southwestern Style Grouper Chowder | | \$7 |
| Tempura Fried Scallops | baby field greens tossed in a whole grain mustard and soy vinaigrette, shiitakes crunchy wasabi peas and miso aioli | \$10 |
| House Salad | spring mix, sweet guava & hibiscus vinaigrette, hearts of palm, sun-dried tomatoes & peppery pralines | \$6 |
| Katie's Caesar | crisp romaine hearts with homemade croutons, shaved parmesan and our homemade dressing | \$6 |
| Spinach And Vine Ripe Tomato Napoleon | with a warm pancetta and caramelized onion vinaigrette and crumbled gorgonzola | \$8 |

DESSERTS

| | | |
|--|--|-----|
| Bread Pudding | | \$7 |
| Mermaid Midnight Chocolate Cake | | \$7 |
| Key Lime Cheesecake | | \$9 |
| Banana And Mango Cream Pie | | \$8 |
| Red Velvet Cake | | \$7 |
| Orange Crunch Cake | | \$7 |
| Katie Cake | | \$8 |
| Queenie's Homemade Ice Cream Of The Week | | \$5 |

DINNER

ENTREES

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|---|------|
| Plantain Crusted Mahi over saffron rice | \$24 |
| with a key lime & guava beurre-blanc | |
| Seedy Tuna | \$25 |
| yellow fin tuna, crusted with coriander, fennel, and caraway seeds served over green curry infused basmati rice, tropical fruit gazpacho | |
| Pan Fried Skin On Snapper | \$25 |
| over miso risotto, sweet & sour passion fruit coulis and a pickled papaya slaw | |
| Pan Roasted Grouper served over a | \$27 |
| thai chili, saffron and coconut crab bisque | |
| Baby Back Ribs | \$23 |
| with a smoked pineapple & tamarind glaze | |
| Cedar Planked Salmon | \$24 |
| with an arugula pesto crust | |
| Herb Roasted Chicken tossed with a | \$18 |
| sundried tomato pesto over angel hair pasta topped with crumbled gorgonzola cheese | |
| Airline Chicken Breast | \$23 |
| stuffed with exotic mushrooms, spinach, sun dried tomatoes & Fontina cheese over caramelized onion and goat cheese risotto | |
| 1/2 Roasted Chicken | \$21 |
| chipotle & cinnamon rubbed, served with a southwestern style succotash | |
| Chili Rellenos tender strips of | \$22 |
| cumin rubbed chicken, blanco and jack cheese, onions, tomatoes, and fresh cilantro all stuffed in roasted poblano chilis over a rich mole sauce with cilantro mashed potatoes | |
| "Following the Equator" a seafood | MKT |
| stew containing a variety of the freshest seafood & spices from around the world | |
| Pan Seared Sea Scallops | \$24 |
| over bow-tie pasta tossed in a roasted garlic & andouille cream sauce with baby spinach and roasted red peppers | |
| Mesquite Grilled Gulf Shrimp | \$25 |
| tossed in a roasted poblano & cilantro pesto over linguini with charred tomatoes, grilled corn and artichoke hearts | |
| Blackened Lollipop Chop | \$25 |
| over butternut squash & asiago risotto with a chorizo and gorgonzola cream sauce | |
| Cowboy Steak 14 oz. chargrilled ribeye | \$28 |
| over roasted corn & BBQ'd pinto beans, topped with an ancho chili & cilantro aioli | |
| 9 oz. Filet Mignon | \$29 |
| over horseradish mashers with a dried cherry & smoked shallot demi-glace | |
| Sage Crusted Center Cut Pork Loin | \$22 |
| over maple and pecan sweet potatoes topped with a roasted pear & dried cranberry chutney | |
| Veggie Napoleon grilled eggplant, | \$19 |
| vine ripened tomato, portabella mushroom & buffalo mozzarella over angel hair pasta tossed in an arugula pesto with toasted pinenuts | |

Items and prices subject to change