



First Wave

Available in our Waterfall Waiting Area

Sanibel Steamers

Fresh clams harvested from sandy bottom Pine Island Sound near Sanibel. Our clams are steamed and served with crackers and garlic butter

One Dozen - 9.95

Two Dozen - 14.95

Bahamian Spicy Conch Chowder

Made fresh everyday 5.95

Sharky's Conch Fritters

Served with our sweet Jalapeno Mustard Sauce 8.95

Guanabanas Fully Loaded Nachos

Topped with Mexican Chili & all the fixins' 10.95

Smoked Fish Dip

Served with sliced Jalapenos, fresh lemon and crackers 7.95

Coconut Fried Shrimp

Fried Atlantic Shrimp with our sweet Jalapeno Jelly 9.95

Coconut Chicken Fingers

Served with our sweet Jalapeno Jelly 8.95

Slow Smoked Sweet & Spicy Wings

Mild with Ranch dressing 9.95

Slow Smoked Hot Wings

Spicy with Ranch dressing 10.95

Chicken & Cheese Empanadas

Served with our sweet Jalapeno Jelly 8.95

Roasted Red Salsa & Chips

Salsa and tortilla chips made fresh everyday 6.95



On a Roll

Served with Salt and Pepper Potato Chips and sliced Sweet Pickles

Fat Cuban roasted Cuban pork, ham, swiss cheese, mustard and pickles 10.95

BBQ Pork Sandwich 9.95

10oz. Wagyu Beef Hamburger 11.95

10oz. Wagyu Beef Cheese Burger 12.95

Blackened Fresh Catch Sandwich 11.95

Bacon & Swiss Chicken Sandwich 9.95

BBQ Pork Sliders Three Mini BBQ Pork sandwiches 9.95

Sliders Three Mini Burgers with American Cheese 8.95

The Green Room

Dressings: Sweet Blue Cheese, Queso Anejo, Ranch, Guanabana Vinaigrette, Balsamic Vinaigrette

Small Guanabana House Salad with a choice of dressing 3.95

Guanabana House Salad with Queso Blanco & Guanabana Vinaigrette 9.95

Bleu Cheese Wedge Salad with a sweet crumbled Bleu Cheese dressing 10.95

Avocado Bacon Mango Salad with a Queso Anejo dressing 11.95

Mexican Shrimp Cobb Salad with your choice of dressing 14.95

Salad Toppings for Entree Salads

Add: Grilled Chicken Breast 5.95

Add: Grilled Sweet Chili Shrimp Skewer / Blackened Shrimp 7.95 / 6.95

Add: Coconut Fried Chicken Fingers 8.95

Add: Blackened Fresh Catch 8.95

Add: Macadamia Coconut Grilled Fresh Catch 9.95

Wrap Attack

****Lunch Only 11:30am - 4:00pm / 7 days a week****

Served with a Spring Mix Salad & Guanabana Vinaigrette

Blackened Atlantic Shrimp Wrap 11.95

Old School Tuna Salad Wrap 8.95

Grilled Chicken & Avocado Wrap 10.95

GB's Chicken Salad Wrap 8.95

Beverages

Coke • Diet Coke • Sprite • Lemonade

Barqs Rootbeer • Orange Fanta • Iced Tea • Sweet Tea
2.89

Florida's Natalie's Orchid Island Orange Juice
Large 4.25/Small 2.99



**3pm - 6pm Happy Hour Menu Items
Bar & Waiting Areas Only**

18% Gratuity added to parties of 8 or more



South of the Border

Served with Tortilla Chips, Salsa, Sour Cream & Guacamole

Grilled Chicken Quesadilla 12.95

Carne Asada (skirt steak) Quesadilla 15.95

Blackened Shrimp Quesadilla 13.95

Carne Asada (skirt steak) Burrito 16.95

Smothered Grilled Chicken Burrito 13.95

Smothered Wild Florida Atlantic White Shrimp Burrito 14.95

Smothered Fresh Catch Burrito 13.95

Blackened Wild Florida Atlantic White Shrimp Tacos 14.95

Blackened Fresh Catch Tacos 14.95

Carne Asada (skirt steak) Tacos 17.95

Grilled Chicken Tacos 13.95

Cuban Pork Tacos 12.95

Fresh Florida Seafood

Guanabanas does not purchase or sell fish, crab, clams or lobster caught outside of the USA. All of our fish is purchased directly from Florida fishermen and are caught in sustainable, managed fisheries. It is our responsibility to use sustainable resources whenever possible. Now you know why our seafood tastes so good, it's all local.

Fresh Catch

Please refer to our **Fresh Catch Menu** for our daily fresh fish specials. The following fish preparations all come with your choice of two side dishes.

Lemon Butter

Sauteed with a light cornmeal breading and finished with a lemon-garlic butter.

Potato Crunch

Encrusted using Kettle Brand S&P Potato Chips, and topped with a shallot jam.

Blackened

A true Southern favorite. Simply seasoned with a traditional blackening spice and sauteed.

Pecan-Boniato

A candied pecan and Cuban sweet potato crust. Lightly sauteed and served with a jalapeno cream sauce.

Macadamia & Coconut

Macadamia & Coconut encrusted, sauteed and served with our Mango Pineapple Salsa.

Shrimp & Crab Plates

We use wild caught Florida Atlantic White Shrimp from Cape Canaveral and fresh blue crab from Pine Island. All dishes are served with fresh lemon & your choice of two side dishes

Coconut Fried Shrimp

Wild caught Florida Atlantic Shrimp rolled in shaved coconut, fried golden brown and served with a homemade sweet jalapeno jelly.
20.95

Jumbo Lump Florida Blue Crab Cakes

Two Crab Cakes made with Pine Island Jumbo Lump Blue Crab meat served with a traditional Remoulade and fresh lemon.
(Caution: Our crab is so fresh you may find a shell)
23.95

Shrimp Skewer & Crab Cake Combo

One of our wild caught Florida Atlantic Shrimp Skewers along with one of our Jumbo Lump Florida Blue Crab cakes.
26.95

Classic Fried Shrimp

Our version of a Florida classic. Wild caught Florida Atlantic White Shrimp lightly breaded then fried to a golden brown then served with a traditional cocktail sauce and fresh lemon.
18.95

Blackened Shrimp Creole

Wild caught Florida Atlantic White Shrimp lightly blackened, grilled then smothered with a semi-spicy creole sauce.
19.95

On Dry Land

Served with your choice of two side dishes

14 oz. Ribeye Certified Hereford Beef 28.95

10 oz. Bistec con Chimichurri Marinated Skirt Steak 25.95

Slow Smoked Pulled Pork Plate 14.95

Grilled Pineapple Chicken

Glazed with Mae Ploy Sweet Chili Sauce 17.95

Side Dishes

Fresh Vegetable of the Day • House Salad with Guanabana Vinaigrette
Corn Pudding • Baked Potato • Cuban Black Beans & Rice • Sweet Plantains
Guanabana Orzo Salad

Add Small House Salad as a side with choice of dressing 1.95

Dessert

Please ask your server for a list of our local specialties