



GUMBO LIMBO

Beach Bar
AND
Restaurant

LUNCH MENU

APPETIZERS

CHIPS & SALSA 18
house-made roasted tomato salsa, guacamole

MEXICAN SHRIMP CEVICHE* 24
Bloody Mary cocktail sauce, jalapeño, tomato, avocado, cucumber

ISLAND-STYLE CONCH CHOWDER 12
Key West conch, tomato, potatoes, onion, pepper, smoked bacon

JUMBO LUMP CRAB CAKES 20
Cajun tartar, frisée salad, orange segments

COCONUT SHRIMP 25
cabbage slaw, orange-horseradish dip

BUFFALO CHICKEN WINGS 24
crudités, blue cheese or ranch dip

LOBSTER QUESADILLA 28
guajillo-marinated lobster, jack cheese, flour tortillas, guacamole, pico de gallo

HANDHELDS

All handhelds served on a brioche bun with your choice of French fries, side salad or fruit

HOUSE-MADE TURKEY BURGER 26
pepper jack cheese, guacamole, lettuce, tomato, chipotle aioli

GRILLED GROUPER SANDWICH 36
Baja sauce, cucumber-banana pepper slaw, lettuce, tomato

SALMON B.L.T.* 28
seared togarashi salmon, mustard sauce, bacon, lettuce, tomato

GUMBO BURGER* 28
beef patty, aged cheese, Gumbo sauce, onion relish, lettuce, tomato, pickle

CHICKPEA BURGER 24
Boursin, piquillo peppers, smashed avocado, lettuce, tomato

FRIED CHICKEN SANDWICH 26
crispy chicken, chipotle aioli, lettuce, tomato, pickle

SALADS

CAESAR SALAD 20
romaine lettuce, sun-dried tomato, parmesan cheese, focaccia croutons

SOUTHWESTERN SALAD 18
mixed greens, tomato, grilled corn-black bean salsa, onion, avocado, cotija cheese, tortilla strips, chipotle-ranch dressing

SEARED SALMON BOWL* 26
teriyaki-glazed salmon, glass noodles, cucumber, carrot, edamame, pickled red daikon

GUMBO SALAD 20
mixed greens, avocado, tomato, goat cheese, crispy chickpeas, toasted macadamia nuts, pickled onions, citrus vinaigrette

ENHANCEMENTS

CHICKEN BREAST 14
BLACKENED SHRIMP 16
SALMON* 18

GROUPER 22
SKIRT STEAK* 24
CHICKPEA PATTY 12

ENTRÉES

FISH BITES 24
sazón-spiced cod, yuca fries, escabeche, cilantro, aji amarillo sauce

GRILLED SKIRT STEAK* 39
fried yuca, sweet pepper escabeche, chimichurri

GROUPER TACOS 36
cabbage slaw, guacamole, roasted tomato salsa, cilantro sour cream, flour tortillas

DESSERT 16

COCONUT MAI TRAI
pineapple chutney, Malibu mousse, lime crumble, pineapple-passion rum crèmeux

S'MORES BROWNIE PARFAIT
toasted marshmallow mousse, dark chocolate crèmeux, smoked ganache, charred meringue, salted caramel drizzle

TRADITIONAL KEY LIME PIE
tropical fruit sauce, dulce cream

TAHITIAN VANILLA CRÈME BRÛLÉE
raspberry financier, wild berry pectin

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, raw oysters or eggs may increase your risk of foodborne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering.

COCKTAILS

GUMBO SIGNATURES

GOLD BRICK MARGARITA 22
Patrón Reposado, Grand Marnier, fresh lime juice

CUCUMBER GINETTE 20
fresh cucumber juice, Hendrick's Gin, rose, club soda

MAI TAI 20
Bacardi Cuatro, Pierre Ferrand Dry Curaçao, orgeat, fresh lime juice

CRAFT COCKTAILS

BIRDMAN 21
Corazón Añejo Ritz-Carlton Barrel, Ancho Reyes, guava juice, fresh lime juice

GUMBO LEMONADE 20
Illegal Mezcal, Milagro Silver Tequila, St. George Chile Liqueur, strawberry-jalapeno lemonade

COCO-LOCO 20
Don Q Spiced Oak Barrel, falernum, fresh orange juice, fresh pineapple juice, Coco Lopez

LOW ABV

NOT A SPRITZ 20
Giffard Passion Fruit, Cocchi Americano Aperitivo, club soda

COTES DE LIMBO 20
Miraval Rosé, Aperol, hibiscus, mandarin, fresh lime juice

FROZEN 20

DAIQUIRI
Bacardi, strawberry, lime, simple syrup

PIÑA COLADA
Bacardi, coconut, pineapple juice

TROUBLE IN PARADISE
Captain Morgan, banana liqueur, piña colada mix

ZERO PROOF 18

ETERNAL SUMMER
fresh watermelon juice, mint, ginger, fresh lemon juice

BERRY BOMB
Seedlip Grove 42, hibiscus tea, lemon, ginger, blackberry

AGUA VERDE BLISS
aloe vera, fresh cucumber juice, fresh lemon juice, house-made pineapple tepache, ginger

WINE & BEER

SPARKLING & CHAMPAGNE

		
CASA CANEVEL Prosecco Brut, Italy	16	75
VOIRIN-JUMEL Brut 1er Cru, France	22	105
VEUVE CLICQUOT Brut, Reims, France, 375 mL		80
BILLECART-SALMON Brut Rosé, France, 375 mL		100
DOM PÉRIGNON Brut, France		420

WHITE

CRAGGY RANGE Sauvignon Blanc, New Zealand	15	70
TIEFENBRUNNER Pinot Grigio, Alto Adige, Italy	16	75
HARTFORD COURT Chardonnay, Russian River Valley	17	80
DOMAINE FOUASSIER Sancerre, France	21	100
LUCIEN CROCHET Le Chêne Marchand, Sancerre, France		100
ALAIN CHAVY Bourgogne, France		115

ROSÉ

MIRAVAL Rosé, Provence, France	16	75
PEYRASSOL Rosé, Provence, France		85
CHÂTEAU PRADEAUX Rosé Bandol, Provence,		130

RED

ANGELINE Pinot Noir, California	16	75
BANFI Chianti Classico, Italy	22	105
CLOS DU VAL Cabernet Sauvignon, Napa Valley	25	120

CRAFT BEER 9

COPPERTAIL Free Dive, IPA, Tampa, Florida	
HIGH FIVE IPA Fort Myers, Florida	
RIPTIDE Olde Naples Blonde, Naples, Florida	
FUNKY BUDDHA Floridian, Wheat, Florida	
ISLAMORADA Citrus Ale, Blonde Ale, Islamorada, Florida	

DRAFT 9

JAI ALAI IPA	MICHELOB ULTRA
STELLA ARTOIS	YUENGLING

DOMESTIC 8

MILLER LITE	BUD LIGHT
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IMPORTED 9

DELIRIUM TREMENS	MODELO ESPECIAL
CORONA LIGHT	HEINEKEN 0.0 N/A

FLORIDA SELTZER 10

UNTITLED ART blackberry agave
UNTITLED ART pineapple mango

