

SOUPS

CONCH CHOWDER - Fresh conch, tomatoes, fresh herbs, and bacon in a spicy, chunky tomato broth cup \$4.95 bowl \$6.95

FORD'S FAMOUS CLAM CHOWDER - A rich, creamy chowder, chock full of sea clams, sweet onions, carrots and diced potatoes cup \$4.95 bowl \$6.95

SOUP OF THE DAY cup \$4.95 bowl \$6.95

SANDWICHES

Served with your choice of fries, house slaw, black beans and rice, or fresh fruit. Substitute a mixed green salad for \$1.95. Substitute sweet potato fries for \$1.95.

GROUPER SANDWICH - Fresh grouper grilled, blackened, or fried. Served with Doc's tartar sauce on a fresh baked Kaiser \$18.95

DOC FORD'S ORIGINAL LIME PANKO CRUSTED FISH SANDWICH - Seared, baked and served on a freshly baked Kaiser, topped with house slaw and spicy remoulade. *Voted Best Fish Sandwich!* \$10.95

*HAMBURGER - Prime hand pattied ground beef grilled to your desire, with lettuce, tomato, onion on a fresh baked Kaiser \$9.95
add cheese \$1.00 add bacon \$1.00

CHICKEN SANDWICH - Chicken breast prepared to your liking - grilled, blackened, fried or Buffalo, served on a fresh baked Kaiser with lettuce, tomato, onion and pickle \$9.95

MAINE LOBSTER ROLL - Diced Maine lobster blended with mayonnaise and celery. Piled high on a traditional split-top toasted brioche roll. You will think you're in Maine! \$18.95

THE CUBAN - Traditional style with ham, slow roasted pork, Swiss cheese, mustard and pickles on a crispy Cuban roll \$9.95

SANIBEL CHEESE STEAK - Shaved beef, caramelized onions, peppers and mushrooms smothered in Swiss cheese, and folded into a baguette \$10.95

PANAMANIAN'S PULLED PORK - Slow roasted barbecued pork in our one-of-a-kind BBQ sauce, secret spices from the Panamanians, topped with house slaw, served on a fresh baked Kaiser \$9.95

SEAFOOD TACOS

CAMPECHE FISH TACOS - Freshly grilled white fish with shredded cabbage and papaya pico de gallo in flour tortillas. Served with black beans and rice \$13.95

YUCATAN SHRIMP TACOS - Succulent steamed shrimp, shredded lettuce and tomatoes tossed in our one-of-a-kind Yucatan sauce made from cilantro, garlic butter, lime juice, and Columbian chilis, served in warm flour tortilla \$14.95

Stop by Doc Ford's Store!

Welcome to



Before I started writing novels, back when I was a full-time fishing guide on Sanibel, I lived, for a few years, about 200 yards from where you're sitting - in a stilt house next to the shrimp docks. This part of Fort Myers Beach was affordable, and I loved the salty, tropic-lazed lifestyle.

It's true. Look across the water. See the rows of commercial fishing boats? The house was right there, although it wasn't much of a house. In a big wind, the old place swayed on its pilings like a sailboat jibing. Ceiling fans provided air conditioning and, the only source of heat on cold winter nights, was the fireplace where, necessarily, I burned driftwood and sea wrack that smelled of creosote - a common odor around shrimp docks. The shower system was basic: water came out cold and it drained through cracks in the floor.

Whatever diplomatic skills I possess were honed while living here. Shrimpers are a tough, weather-hardened group, working at night because that's when pink shrimp are active. It wasn't unusual for the boats to return at 4 a.m., music blaring to the rhythm of fresh beers being popped. I would wander down to the docks, acting as if I had nothing better to do, and strike up an amiable conversation that, on a good night, ended with me saying, "Oh, by the way, you mind turning that music down a notch or two? I gotta get some sleep." Usually they consented. When they didn't... well, I'd put in some extra writing-time, learning my craft. If someone had predicted then that I would be associated with a restaurant as fine as this one, I would have suggested that they reshuffle their tarot cards.

I love the symmetry of that. As a member of this team of restaurateurs and staff, I now have the opportunity to spend more time in an area I love.

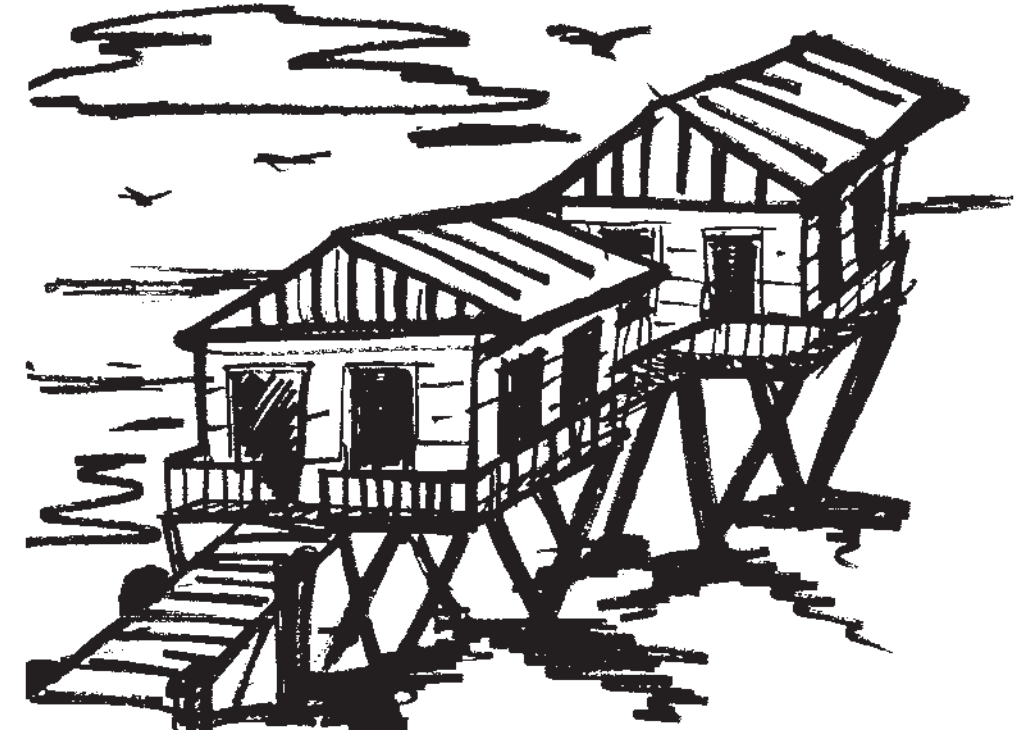
So welcome to Doc Ford's on the bay, Fort Myers Beach. Just as my novels are inspired by these islands, my days on the water, and the people I came to know, the spirit of this fine sports bar was inspired by the marine biologist who is the main character of those novels.

Doc Ford is the baseball-loving, tropical adventurer who - not so surprisingly - has spent a lot of time in the same far flung places that I wrote about when I was a monthly columnist for *Outside Magazine*. Places such as Cuba, Cambodia, South Africa, Australia, Vietnam, Borneo, and all over South and Central America. It was while traveling for *Outside* that I came to know and love the superb cuisine of the rural tropics.

I loved the sauces, the spices, and the passion that went into the food preparation.

We hope that spirit is part of Doc Ford's Sanibel Rum Bar and Grille, too.

-- Randy Wayne White



Open Daily
11:00 a.m. to Close

Full Bar · Live Entertainment
Doc Ford's Souvenirs
Waterfront Dining

708 Fisherman's Wharf
Fort Myers Beach, Florida 33931
239.765.9660

Meet the author
Randy Wayne White



www.docfords.com

APPETIZERS

DOC'S BEACH BREAD - Baked French bread topped with cheddar, Monterey Jack, bleu cheese crumbles, and diced tomatoes. A Doc Ford's Original! \$8.95
Add chorizo, bacon or jalapeños \$1.00

CAPTIVA CRAB CAKES - Pan-fried beach-style, served with *jicama coleslaw and finished with a superb Key lime butter sauce. (*hi-ca-ma - the "water chestnut" of South America). \$12.95

FRIED CALAMARI - Lightly breaded, hand cut tender calamari served with our house-made cocktail sauce \$12.95

HEAT ISLAND CHICKEN WINGS - Ten wings crispy-fried and tossed with your choice of mild, medium, hot, blind pass, sweet chili or teriyaki sauce. Served with celery and Doc's buttermilk blue cheese dressing \$9.95

BUFFALO SHRIMP - Crispy breaded shrimp with a spicy twist, with a choice of mild, medium or hot sauce. Also available as sweet chili or teriyaki \$9.95

DOC FORD'S FAMOUS FISH FINGERS - Fried golden brown, served with Doc's tartar sauce \$8.95

***SEARED TUNA APPETIZER** - Served rare atop chilled rice noodles that have been tossed with crispy Asian veggies, fresh herbs and a Thai peanut vinaigrette. We top it off with a sweet soy drizzle and wasabi coulis \$12.95

BAYAMO BLACK BEAN DIP - Cuban black beans topped with cheddar and Monterey Jack cheeses, diced tomatoes and jalapeños. Served with corn tortilla chips \$8.95

CHICKEN TENDERS - Lightly fried, served with buttermilk ranch and honey mustard dressing (also available Buffalo style) \$8.95

MUSSELS - Steamed in a broth of roasted garlic, shallots, Roma tomatoes, fresh basil, white zinfandel and a hint of cream and butter \$12.95

CARIBBEAN JERK TOSTADOS - Corn tortillas topped with jerk chicken, Cuban black beans, melted Monterey Jack cheese, cabbage, tomato, and cilantro salad. \$7.95

FLATBREAD

SPINACH and ARTICHOKE - Crispy flatbread baked with homemade Roma tomato sauce, roasted garlic olive oil, topped with spinach, artichoke and mozzarella cheese. \$9.95

MARGARITA - Fresh Buffalo mozzarella, local vine ripe tomatoes, roasted garlic, fresh basil, aged balsamic and extra virgin olive oil. \$9.95

SHRIMP SCAMPI - With homemade Roma tomato sauce, roasted garlic, shrimp, tomato, mozzarella cheese and basil. \$9.95

Also available: gluten free flatbread \$2.00

*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness. *We use only non-trans fat cooking oil.*
18% Gratuity may be added to your check for parties of 6 or more

DINKIN'S BAY RAW BAR

NEW RECIPE

*SHRIMP CEVICHE - Fresh shrimp in our Florida citrus marinade, tossed with fresh lime juice, cucumber, cilantro, jalapeños, onions and tomatoes \$8.95

**OYSTERS ON THE HALF SHELL - Fresh Gulf oysters, shucked to order and served chilled with fresh lemon and cocktail sauce or steamed with white wine, garlic, and butter 1/2 doz. \$8.95 Full doz. \$15.95

PEEL-and-EAT SHRIMP - You'll love these Gulf shrimp steamed in Amazon spices then chilled and served with house-made cocktail sauce and lemon 1/2 lb. \$13.95 Full Pound \$25.95

DINKIN'S BAY BOIL - Steamed shrimp dressed in real butter, Old Bay spices and juice from fresh key limes 1/2 lb. \$15.95 Full Pound \$28.95

**Consumer information: There is a risk associated with consuming raw oysters. If you have chronic illness of liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

YUCATAN SHRIMP

OUR SIGNATURE DISH

Tomlinson traveled to the Bay of Ascension, Quintana Roo, Mexico to fish for bonefish and came back with this great recipe. Steamed shrimp in a dressing of real butter, garlic, mild Colombian chilies, fresh cilantro and Key lime juice 1/2 lb. \$15.95 Full Pound \$28.95

ADD

SALADS

Fish or Shrimp add \$5.00 Chicken add \$3.00 Grouper add \$11.00 Salmon or Mahi add \$8.00

TROPICAL SALAD - We combined fresh baby greens, grape tomatoes, fresh mozzarella, mandarin oranges, sundried cherries, spiced pecans, and homemade crispy onions tossed in our very own secret balsamic vinaigrette dressing \$14.95

THE OLD SCHOOL ICEBERG SALAD - One huge hunk of local farm lettuce, red onions, carrot threads, chopped bacon, diced tomatoes, and homemade croutons with Doc's buttermilk bleu cheese dressing \$7.95

NEW RECIPE

CHICKEN TACO SALAD - Crisp romaine lettuce, tossed in avocado feta vinaigrette and topped with Jack and cheddar cheeses, black bean jicama salsa, grilled chicken and tomato pico de gallo, surrounded by corn tortilla chips \$12.95

NEW ITEM

STEAK SALAD - Chimichurri-marinated flat iron steak, asparagus, grilled red onions and kale, over mixed greens tossed in chimichurri vinaigrette and topped with avocado and bleu cheese crumbles \$16.95

NEW ITEM

SOUTHWESTERN COBB SALAD - Blackened chicken, hard boiled eggs, avocado, and bacon served over chopped romaine lettuce tossed in zesty chipotle ranch dressing with Jack and cheddar cheeses, roasted corn, and Roma tomatoes \$13.95

SANIBEL SPINACH SALAD - Bleu cheese crumbles, spiced pecans, grape tomatoes, Granny Smith apples tossed with caramelized onion and smoked bacon dressing \$11.95

MOZZARELLA de MARINELLO SALAD - Locally grown vine ripe tomatoes, fresh buffalo mozzarella and baby arugula tossed in a lemon vinaigrette then topped with aged balsamic, fresh basil and parmesan cheese \$13.95

CALAMARI SALAD - Lightly battered calamari tossed with mixed Everglades greens, cucumbers, tomatoes, a sweet and sour vinaigrette dressing and topped with crispy wontons \$13.95

MIXED GREEN SALAD - Fresh baby greens, grape tomatoes, carrots, cucumber, homemade croutons, and your choice of dressing \$5.95

ENTRÉES

DEEP WATER MAHI-MAHI - Hand-cut mahi-mahi seared in sweet soy sauce, placed on a jasmine rice stir fry with a prickly pear ginger vinaigrette.
**One of our Signature Dishes* \$24.95

PENNE WITH SHRIMP - Sautéed deep water "lobster shrimp," penne pasta, Roma tomatoes, fresh basil, garlic and avocados tossed with a citrus cream sauce and shredded Parmesan cheese \$19.95

SEAFOOD PAELLA - Jumbo scallops, shrimp, mussels and tender fish medallions, peas with chorizo sausage, saffron rice, caramelized onions and tomatoes \$26.95

PANKO FRIED SHRIMP - Jumbo shrimp crispy fried with French fries and house cole slaw \$21.95

ISLAND STYLE SHRIMP & GRITS - Fresh Gulf shrimp dusted with masa (Mexican corn flour), pan seared and served with jalapeño cheese grits, julienne veggies and green beans accented with a homemade tomatillo sauce \$22.95

NEW ITEM

PANKO CRUSTED GROUPEL - Grouper pan-seared and served on a bed of brown rice, julienne vegetables, wilted spinach and mushrooms, topped with a honey papaya rum drizzle \$26.95

TEXAS BABY BACK RIBS - A full rack of baby back ribs basted with our one-of-a-kind BBQ sauce, served with smashed potatoes or French fries and our house slaw \$22.95

CEDAR PLANK SALMON - Freshly cut Scottish salmon filet topped with a mango chipotle glaze, served with au gratin potatoes, wilted spinach and caramelized mushrooms \$23.95

***DRY RUBBED RIB EYE** - With roasted garlic and Parmesan smashed potatoes, caramelized mushrooms, asparagus and a roasted bleu cheese tomato, surrounded by a caramelized red onion demi sauce \$28.95

BANANA LEAF SNAPPER - Snapper wrapped in a banana leaf lined with masa harina, ancho chili purée and freshly squeezed lime juice. Steamed, paired with fresh vegetables, black beans and rice, with a dynamite lime cilantro roasted pepper pesto \$24.95

QUINOA SALAD - Chef combines fresh jumbo grilled shrimp with quinoa (*Keen-Wab*, a grain cultivated in Peru and Chile) and garden fresh vegetables, marinated in white balsamic passion fruit vinaigrette and served atop a bed of mixed greens with a mango avocado salsa \$20.95

ROASTED HALF-CHICKEN WITH A CUBAN CHIMICHURRI SAUCE - Slow roasted chicken served over a potato hash with onions, mild Amazon peppers and Panama-style chorizo sausage. Braced with steamed French green beans, fresh chimichurri verde, topped with roasted corn, *jicama, tomato and bean relish. (*hi-ca-ma - the "water chestnut" of South America). \$19.95

BONELESS PORK - Fennel-dusted pork rib eye seared to perfection. Served with Yukon gold Boursin cheese potato cake, wilted spinach and caramelized onion apple demi sauce \$22.95

Ask About Our Chef's Daily Dinner Features!