CONCH CHOWDER - Fresh conch, tomatoes, fresh herbs, and bacon in a cup $4.95 bowl $6.95
spicy, chunky tomato broth
FORDS FAMOUS CLAM CHOWDER - A rich, creamy chowder, chock full cup $4.95 bowl $6.95 of sea clams, sweet onions, carrots and diced potatoes
SOUP OF THE DAY
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

SANDWICHES

PANAMANIAC'S PULLED PORK - Slow roasted barbecued pork in out one-of- a-kind BBQ sauce, secret spices from the Panamaniacs, topped with house slaw and spicy remoulade. Voted Best Fish Sandwich! $9.95

SANIBEL CHEESE STEAK - Shaved beef, caramelized onions, peppers and mushrooms smothered in Swiss cheese, and folded into a baguette $9.95

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

MAINE LOBSTER ROLL - Diced Maine lobster blended with mayonnaise and celery. Piled high on a traditional split-top toasted brioche roll $18.95

*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

*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

SOUPS

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

*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 $18.95

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

*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

*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

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

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!
DOC'S BEACH BREAD - Baked French bread topped with cheddar, Monterey Jack, blue cheese crumbles, and diced tomatoes. A Doc Ford’s Original! $8.95

Add cheddar, bacon or jalapeños $1.00

CAPTIVA CRAB CAKES - Pan-fried beach-style, served with “Jicama coleslaw and a superher Key lime butter sauce. (*hi-ca-ma - the "water chestnut" of South America). $22.95

FRIED CALAMARI - Lightly breaded, hand cut tender calamari served with our house-made cocktail sauce $17.95

HEAT ISLAND CHICKEN WINGS - Ten wings crispy-fried and tossed with your choice of mild, medium, hot, blind pass, sweet chili or tajin-yaki 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, hot or sauce. Also available as sweet chili or tajin-yaki $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 tostillas topped with jerk chicken, Cuban black beans, marinated Monterey Jack cheese, cabbage, tomato, and cilantro salad. $7.95

THE OLD SCHOOL ICEBERG SALAD - One huge hunk of local farm lettuce, red onion threads, chopped bacon, diced tomatoes, and homemade croutons with Doc’s buttermilk blue cheese dressing $7.95

CHICKEN TAMALE 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

STEAK SALAD - Chimichurri-marinated flat iron steak, asparagus, caramelized mushrooms, asparagus and a roasted bleu cheese tomato, surrounded by a caramelized red onion demi sauce $22.95

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 pasta $24.95

QUINOA SALAD - Chef combines fresh jumbo grilled shrimp with quinoa (Avena, 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

*DRY RUBBED RIB EYE - With roasted garlic and Parmesan smashed potatoes, caramelized mushrooms, arugula and a roasted bleu cheese tomato salsa, served atop a bed of mixed greens with a mango avocado salsa $22.95

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 - Sauteed deep water "lobster shrimp," penne pasta. Roma tomatoes, fresh basil and garlic and avocados tossed with a citrus cream sauce and shredded Parmesan cheese $19.95

SEAFOOD JAEELLA - Jumbo scallops, shrimp, mussels and tender fish medallions, peas with chorizo sauce, 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 vegetables and green beans accented with a homemade jalapeño sauce $22.95

PANKO CRUSTED 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 BACK RIB BACs - A full rack of baby back ribs braised with our one-of-a-kind BBQ sauce, served with smashed potatoes or French fries and house cole 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

BONELESS PORK - Tender, juicy boneless pork loin, rubbed with a blend of herbs and spices then chilled and served with house-made cocktail sauce and lemon $21.95

*OYSTERS ON THE HALF SHELL - Fresh Gulf oysters, shocked 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 Pack $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 Pack $25.95

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 dress of real butter, garlic, mild Colombian chilies, fresh cilantro and Key lime juice *hi-ca-ma (the "water chestnut" of South America). $12.95

Choctaw Brick Chicken - Blackened boneless chicken breast, seasoned with our house-made rub, grilled and served with a side of mashed potatoes and gravy $14.95

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

PHOTOGRAPHY CREDITS: captureone.

Ask About Our Chef’s Daily Dinner Features!