Thistle Lodge

SANIBEL COAST & KITCHEN MENU

Coconuts Beach Bar

BEACHSIDE FAVORITES | FRESH ISLAND FLAVORS

Starters

CREAMY LOBSTER BISQUE | $16
Silky Lobster Bisque Finished with Crème Fraîche and Served with Crisp Crostini.

CRISPY CALAMARI | $16
Golden-Fried Calamari Served with a Zesty Sriracha Aioli.

JUMBO CRAB CAKE | $20
A Generous Crab Cake Baked Until Golden, Paired with Bright Key Lime Aioli.

FIESTA NACHOS | $16
Crisp Tortilla Chips Piled with Beef Chili, Jack Cheese, Tomato, Jalapeño, Shredded Lettuce and Sour Cream.

ISLAND-STYLE CHICKEN WINGS | $18
A Dozen Bone-In Wings Served with Celery and Your Choice of Classic Ranch or Blue Cheese.
Choose: Plain, Jamaican Jerk, Buffalo, Teriyaki, Mango Habanero or Barbecue

Flatbreads

MARGHERITA FLATBREAD | $14
Fresh Mozzarella, Ripe Tomatoes and Basil Finished with Olive Oil and a Balsamic Glaze.

ROASTED GARDEN VEGETABLE FLATBREAD | $14
Seasonal Roasted Vegetables and Mushrooms Layered Over Pomodoro Sauce.

CARAMELIZED ONION & CHICKEN FLATBREAD | $18
Tender Chicken, Caramelized Onion, Oregano and Mozzarella,
Topped with Fresh Arugula and an Olive Oil Drizzle.

Salads

Make It A Meal: Add Chicken +$8 | Grouper +$12 | Salmon +$10 | Shrimp +$10 | Sesame Tuna +$12

***CLASSIC CAESAR | $12**
Crisp Romaine Hearts, Shaved Parmesan and Creamy Caesar Dressing with an Herbed Baguette.

SPINACH, BEET & GOAT CHEESE SALAD | $16
Baby Spinach, Roasted Red and Golden Beets, Creamy Goat Cheese and Candied Walnuts,
Finished with Balsamic and Olive Oil; Served with Herbed Baguette.

MEDITERRANEAN GARDEN SALAD | $16
Romaine, Cucumber, Roma Tomato, Red Onion, Banana Peppers, Ripe Olives and Feta,
Tossed with Lemon Vinaigrette and Fresh Basil; Served with Herbed Baguette.

AVAILABLE DRESSINGS | $1 Per Additional Portion

Classic Ranch	Blue Cheese	Creamy Caesar	Balsamic	Lemon Vinaigrette
Tartar Sauce	Maître d'Mayo	Cilantro-Cholula Aioli	Russian	Key Lime Aioli

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

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Sandwiches & Island Bites

Served with Your Choice of Fries, Fresh Fruit, or Mango Slaw

GROUPER YOUR WAY | $22
Fresh Grouper Seared, Blackened or Golden-Fried,
Served on a Brioche Roll with Pickle, Lettuce, Tomato and Tartar Sauce.

GRILLED CHICKEN CIABATTA | $16
Grilled Chicken Breast with Swiss Cheese, Lettuce, Tomato and Onion
on Ciabatta, Finished with Maître D' Mayo.

*SHORT RIB ANGUS BURGER | $18
Angus Ground Short Rib with Lettuce, Tomato, Pickle and Onion on a Brioche Roll.
Add Cheese or Bacon +$1 Each.

CLASSIC PASTRAMI REUBEN | $18
Thinly Sliced Pastrami, Sauerkraut and Swiss on Rye Bread,
with Russian Dressing on the Side.

GROUPER REUBEN | $22
Fresh Grouper, Seared, Blackened or Golden-Fried, Layered with Sauerkraut
and Swiss on Rye; Russian Dressing Served on the Side.

FRESH CATCH FISH TACOS | $18
Seasoned, Seared Fresh Catch with Cilantro, Pickled Red Cabbage,
Red Onion and Cilantro-Cholula Aioli.

CUBAN PRESS | $17
Shaved Ham, Pulled Pork, Swiss Cheese, Sliced Pickles
and Yellow Mustard Pressed on Cuban Bread.

CRAB CAKE SANDWICH | $28
Six-Ounce Baked Crab Cake with Lettuce and Tomato
on a Brioche Roll, Finished with Key Lime Aioli.

CHEESE QUESADILLA | $14
Griddled Flour Tortillas Filled with Mozzarella, Onion and Peppers,
Served with Fresh Salsa and Sour Cream.
Add Chicken +$4 | Add Steak +$6.

CHICKEN CAESAR WRAP | $18
Sliced Chicken, Crisp Romaine, Shaved Parmesan and Caesar Dressing
Wrapped in a Flour Tortilla.

BUTTERMILK CHICKEN TENDERS | $17
Five Golden Buttermilk-Marinated Chicken Tenders
Served with Honey Mustard for Dipping.

SEARED YELLOWFIN TUNA TACOS | $20
Seared Yellowfin Tuna with Pickled Red Cabbage and Fresh Salsa,
Finished with a Sweet Chili-Soy Glaze.

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