

# 9 FOR \$9



11:30 - 2:30pm Monday - Friday only,  
NO COUPONS, all items \$9  
with the purchase of a beverage

**SOUP & 1/2 SANDWICH DU JOUR**

add \$2 for whole sandwich

**GRILLED CHICKEN CAESAR WRAP**

with chips and a pickle

**BAJA FISH TACOS**

Fried Cod, Pickled Cabbage, Island Remoulade  
served with black beans and rice

**THAI LETTUCE WRAPS**

Grilled marinated chicken with cucumbers, carrots, and onions  
served with leaf lettuce for wraps and a peanut dipping sauce

**LEMON PEPPER SHRIMP SALAD**

Mixed greens with champagne vinaigrette, tomatoes and cucumbers

**PULLED PORK SLIDERS**

Mango BBQ pork with chips and a pickle

**SAFFRON POACHED SALMON**

Fresh Salmon pan seared and finished in a saffron broth  
served with coco rice and vegetable

**A.B.L.T**

Avocado, bacon, lettuce and tomato served on white toast  
with a basil mayonnaise and chips

**BUFFALO CHICKEN MAC & CHEESE**

Grilled chicken in a spicy buffalo cheese sauce  
baked with breadcrumbs.

All substitutions subject to a \$2 charge.

# DRINKS

\$3.25

PEPSI, DIET PEPSI, ROOT BEER, SIERRA MIST,  
ICED TEA, RASPBERRY TEA, LEMONADE, GINGER ALE,  
TONIC, CLUB SODA, GATORADE FRUIT PUNCH,  
COFFEE, HOT TEA

Free Refills

Check our specialty drink menu for our  
happy hour and beer selections.



# DESSERTS

\$8

**PINEAPPLE UPSIDE DOWN CAKE**

Moist & delicious

**PEANUT BUTTER EXPLOSION**

Layered fudge brownies and peanut butter mousse

**HOMEMADE KEY LIME PIE**

With fresh whipped cream

**DOUBLE CHOCOLATE CAKE**

Layered chocolate brownie cake topped with chocolate icing

## OUR HISTORY

As proprietors Michael and Paul are just a couple of old restaurant guys from the northeast who swore we'd never move back up to the cold. We both moved our families down here in the 80's and 90's but kept getting pulled back up north for work. Finally we found something that can keep us here for years to come in the perfect location. Manatee Island Bar and Grill opened at the end of the Manatee Pocket in Port Salerno in January of 2010 and we've been blessed with a great location, a great staff and a great group of regular customers. We've all become family over the last ten years and we owe our success to all of you.

Thanks to your support we're proud to be operating now in a second location overlooking the Fort Pierce inlet on Hutchinson Island, and we continue to "feel the fun" every time we walk into one of these restaurants. We never take anything for granted and continue to work hard while still having fun in the sun. We hope you enjoy it as much as we do and we look forward to meeting new friends every day.

## WELCOME TO MANATEE ISLAND

Paul & Elida Gonnella  
Michael & Richele Politano

## MANATEE MEMORIES

Take home memories  
of Manatee Island!

HATS

VISORS

T-SHIRTS

TANKS

KOOZIES

SWEATSHIRTS

HOT SAUCE

HAND SCRUB

LONG SLEEVE T's





Atlantic Ocean

512

60

1

Vero Beach

45

A1A

MANATEE ISLAND BAR & GRILL

Fort Pierce



28 mi

70

Port St. Lucie

MANATEE ISLAND BAR & GRILL

Stuart



714

Port Salerno



710

76

45

Manatee



ISLAND

Bar & Grill

Jupiter

1

Palm Beach Gardens



# STARTERS

**SMOKED FISH DIP** \$12  
Served with jalapeno, tomato, celery, onion, saltine crackers and spicy jam.

**FRIED OYSTERS** \$15  
Tossed in cornmeal and Cajun spices with Island remoulade

**FRESH OYSTERS (MINIMUM ORDER OF 6)** \$1.75 EACH  
Consumer information there is a risk associated with consuming raw oysters

**BUFFALO WINGS** \$12  
Deep fried jumbo wings with bleu cheese & celery.  
**Sauces:** mild, medium, hot, lemon pepper, teriyaki, or tangy gold bbq. *(extra bleu cheese \$.50).*

**STEAMED CLAMS** \$12.50  
Simmered with hardwood smoked bacon, Chablis, garlic and fresh oregano. Served with crisp crostinis

**SOUPS**  
Soup du jour CUP \$5.00 BOWL \$7.00  
New England clam chowder CUP \$5.50 BOWL \$7.50

**JUMBO CRAB CAKE** \$14  
Our own recipe, lump crab, Island spices, fresh tarragon and dijon pan seared. Served over lobster sherry cream sauce.

**CRAB STUFFED PRETZEL** \$15  
Salted soft baked pretzels stuffed with lump crab stuffing topped with our creamy mustard sauce

**GOLDEN FRIED SHRIMP\*** \$14  
Large shrimp batter fried golden brown and served with cocktail sauce

**FRIED CALAMARI** \$13  
Tender cornmeal dusted calamari with marinara sauce

**SESAME SEARED TUNA** \$13.50  
Over Asian slaw with wasabi, ginger, and soy sauce

**WHITE CLAM FLATBREAD** \$12.50  
Parmesan white wine sauce topped with fresh clams, red onions, bacon, oregano, served on a crispy flat bread

**STUFFED SHRIMP** \$15  
5 Large pan seared shrimp with crab stuffing topped with a lobster sherry sauce



**COCONUT SHRIMP** \$11.50  
Hand breaded jumbo shrimp, fried golden brown with sweet Thai chili glaze

**BONELESS CHICKEN WINGS** \$10  
Tossed in spicy parmesan roasted garlic sauce with celery and bleu cheese

**PEEL & EAT SHRIMP** \$11.50  
Plump shrimp steamed with our spice mixture and served chilled with lemon and cocktail sauce. Hot with butter add \$1

**KEY WEST DOLPHIN BITES** \$11.50  
Golden brown nuggets dusted in seasoned corn meal, with key lime dipping sauce

**FRIED CLAM STRIPS** \$9.50  
1/2 pound fried golden brown and served with cocktail sauce

**CHICKEN TENDERS** \$10.50  
Fried chicken tenders served with french fries, and choice of dipping sauce

**GRILLED CHICKEN QUESADILLA** \$10.50  
Marinated chicken breast, corn, tomato, black beans, chipotle puree and melted pepper jack cheese served in a crispy flour tortilla

**PORK DUMPLINGS** \$9  
Steamed or fried and served with a ginger plum dipping sauce

**EGGPLANT STACK** \$11.50  
Sliced and breaded eggplant, fried, layered with marinated portabella mushroom, fresh mozzarella, sliced tomato and pesto, on a pool of pomodoro sauce

**MUSSELS MARGARITA** \$10.50  
PEI Mussels sauteed in tequila, triple sec & key lime juice tossed w/ cilantro & plum tomatoes. Served with crisp crostinis.

**CHEESY CRAB BREAD** \$11.50  
A rich blend of cheeses, mixed with crab meat and old bay seasoning, baked on Parisian bread

**THE ITALIAN FLATBREAD** \$10.50  
Marinara, mozzarella cheese and pepperoni

**MARGHERITA FLATBREAD** \$11.50  
Fresh basil vinaigrette topped with sliced vine-ripened tomatoes, mozzarella, chiffonade of basil, and balsamic drizzle

**SANTA FE CHICKEN EGG ROLLS** \$10.50  
Egg rolls filled with chicken, pepper jack cheese, jalapenos, red peppers, chili peppers, black beans, spinach, corn, cilantro, and garlic all rolled in a crispy tortilla served with chipotle ranch

*All items in roped area \$7 during Happy Hour 3-6pm*



# EC'S FAVORITES



**COBB SALAD** \$14  
Grilled chicken, chopped hardwood bacon, hard boiled eggs, avocado, bleu cheese crumbles, chopped plum tomatoes, baby greens and garlic parmesan dressing

**HOUSE SALAD** \$8.50  
Mixed greens, diced cucumber, tomato, craisins, candied walnuts & champagne vinaigrette

**"THE WEDGE"** \$11  
Iceberg wedge, sour dough croutons, crumbled gorgonzola, hardwood smoked bacon, roasted garlic parmesan dressing

**CAPRESE SALAD** \$11.50  
Thickly sliced beefsteak tomatoes layered with fresh mozzarella, fresh basil and a balsamic glaze. *Add chicken \$5 or shrimp \$6*

**TRADITIONAL CAESAR SALAD** \$9.50  
Crisp romaine with croutons, shaved parmesan and garlic parmesan caesar dressing

**GRILLED SALMON NICOISE** \$15  
Grilled Atlantic Salmon, set atop a bed of mixed greens tossed with green beans, julienne peppers, red onion, cucumbers, hard-boiled egg, and crumbled feta cheese tossed in our champagne vinaigrette. Served with a crostini topped with black olive tapenade.

**AHI TUNA BOWL** \$14.50  
Ahi tuna (raw) steamed quinoa, baby spinach, tomatoes, cucumber, avocado, toasted almonds and coconut, all tossed with a ponzu vinaigrette

*You may add Chicken (\$5) Grouper (\$9) Mahi (\$8) Salmon (\$6) Shrimp (\$6) Steak (\$6) Seared Tuna (\$9) or Crab Cake (\$10) to any salad*



# HANDHELDS

- BLACKENED BLUE BURGER** \$13.50  
Cajun dusted, grilled and topped with bleu cheese & caramelized onions. Served on a toasted kaiser
- GRILLED ANGUS BURGER** \$10  
Grilled to your liking, on a toasted kaiser
- VEGGIE BURGER** \$11.50  
Seared veggie patty served on a kaiser roll with lettuce, tomato, and sautéed onions
- MANATEE ISLAND BBQ CHICKEN SANDWICH** \$12  
Grilled chicken breast with mango BBQ sauce, bacon, cheddar, served on a kaiser
- TURKEY CLUB** \$12.50  
Smoked turkey breast on white toast with mayo, green leaf lettuce, tomato & bacon
- BLACKENED MAHI SANDWICH** \$15  
Cajun seared fresh Mahi on a kaiser roll with citrus butter, lettuce, and tomatoes
- GROUPEUR REUBEN** \$15  
Battered fried Grouper on thick rye with 1000 island swiss cheese and coleslaw
- SALMON B.L.T.** \$15  
Grilled fresh fillet, with crisp bacon, lettuce and tomato and horseradish cream sauce on a toasted kaiser

- MONSTER FISH SANDWICH** \$14.50  
Battered fried haddock served on a kaiser roll with tarter sauce
- CRAB CAKE SANDWICH** \$17.50  
Our own recipe, lump crab, Island spices, fresh tarragon and dijon pan seared on a toasted kaiser
- MANGO BARBECUED PORK SANDWICH** \$11  
Slow roasted with Island spices & homemade BBQ sauce on a toasted kaiser with coleslaw
- TRADITIONAL REUBEN** \$12  
A heaping portion of corned beef on thick rye bread with 1000 island dressing, sauerkraut and swiss cheese
- PRIME RIB "FRENCH DIP"** \$14.50  
Slow roasted, shaved prime rib on a garlic seasoned grilled hoagie, topped with crisp onion straws, served with sides of aujus and creamed horseradish
- BEEF SLIDERS** \$10  
Grilled angus beef with lettuce, tomato and pickle
- OYSTER PO' BOY** \$15  
Tossed in cajun cornmeal and fried golden brown served on a toasted hoagie roll with shredded lettuce, diced tomatoes and topped with island remoulade
- MAHI CAPRESE SANDWICH** \$15.50  
Pan seared Mahi topped with fresh mozzarella & tomatoes drizzled with basil oil



# ENTREES



## FROM THE LAND

- NY STRIP STEAK** \$27  
Grilled to perfection and served with a bourbon brown gravy topped with onion straws, served with mashed potatoes and vegetables du jour
- CHICKEN ALFREDO** \$19.50  
Blackened, seared and served over fettuccini. Garnished with shaved parmesan.  
*Substitute Shrimp* \$23
- MANATEE ISLAND BABY BACK RIBS** \$23  
Slow cooked for 5 hours with our own plantation rub - basted with mango barbecue sauce and served with vegetables du jour and sweet potato fries
- JAMBALAYA "BAYOU STEW"** \$23  
A spicy mixture of chicken, shrimp and andouille sausage simmered with bell peppers, garlic, tomatoes and sherry wine over yellow rice

## FROM THE SEA

- MAHI FISH TACOS** \$19  
Grilled Mahi-Mahi dusted with our plantation rub over pickled cabbage in flour tortillas topped with Island remoulade. Served with rice and beans, fried plantains and homemade salsa
- FRESH BAKED GROUPEUR** \$26  
Dusted with herb bread crumbs, simmered with leeks, basil, tomato garlic and Chablis wine over mashed potato & vegetables du jour
- TREASURE COAST FRIED DINNER** SHRIMP \$21 OYSTER \$24  
Choice of oysters or shrimp served with your choice of 2 sides
- SCALLOPS YOUR WAY** \$26  
Broiled, blackened, fried or grilled with choice of 2 sides
- HERB CRUSTED MAHI** \$26  
Fresh Mahi, dusted with breadcrumbs and herbs, pan seared the set over lobster sherry cream sauce with mashed potatoes and vegetables du jour
- CRAB STUFFED SALMON** \$26  
Filet of Salmon, stuffed with our crab cake, broiled and set over coconut jasmine rice with a sherry lobster cream sauce and vegetables du jour
- FRESH CATCH OF THE DAY** \$MKT  
Broiled, blackened, fried or grilled with choice of 2 sides
- CAPTAINS PLATTER** \$26  
Shrimp, Scallops and Cod broiled with Chablis citrus butter or fried. Served with choice of 2 sides. Sorry no substitutions.
- SEAFOOD PAELLA** \$24  
Scallops, shrimp, mussels, clams, chorizo sausage and peas, in a saffron tomato broth with yellow rice
- JUMBO CRAB CAKE** \$26  
Two lump crab cakes, island spices, fresh tarragon, and dijon served over sherry lobster cream sauce. Choice of 2 sides.
- FISH & CHIPS** \$16  
Battered fried Haddock served with home made chips and coleslaw
- STUFFED SHRIMP** \$25  
5 Large pan seared shrimp with crab stuffing topped with a lobster sherry sauce. Choice of 2 sides.

*Add small Caesar or small house salad with entrée \$4  
Consuming raw or undercooked meat, shellfish, seafood or poultry increases the health risk of food born illnesses.*

# SIDES

- HOMEMADE POTATO CHIPS \$3.50  
ONION RINGS \$5.50  
RICE AND BEANS \$4.50  
SWEET POTATO FRIES \$4.50  
COLESLAW \$3.50  
ONION STRAWS \$4.50  
COCONUT JASMINE RICE \$4.50  
VEGETABLES DU JOUR \$4.50  
FRIED PLANTAINS \$4.50  
FRENCH FRIES \$4.50  
MASHED POTATOES \$4.50  
(May not be available during lunch)

