

Gluten Free Menu

SOUP

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

SANDWICHES

Served with choice of black beans & rice, mashed potatoes, coleslaw, vegetables, or fresh fruit. Substitute a mixed green salad for \$1.95
Request a Gluten Free Bun for an additional \$2

MAINE LOBSTER ROLL - Diced Maine lobster blended with mayo, green onion, celery & fresh squeezed lemon juice. Piled high on a gluten free roll. \$24.95

GRILLED CHICKEN SANDWICH - Chicken breast prepared to your liking - grilled or blackened, with lettuce, tomato, onion and pickle. \$12.95

*HAMBURGER - Prime hand pattied ground beef grilled to your desire, with lettuce, tomato and onion. Add cheese \$1 Add bacon \$1 \$12.95

SANIBEL CHEESE STEAK - Shaved beef, caramelized onions, peppers and mushrooms smothered in Swiss cheese. \$13.95

GROUPE SANDWICH - Fresh grouper grilled or blackened. Served with our Doc's tartar sauce. \$23.95

PANAMANIAC'S PULLED PORK - Slow roasted barbecued pork in our one-of-a-kind BBQ sauce, secret spices from the Panamaniacs, topped with house slaw, served on a toasted gluten free bun. \$12.95

SEAFOOD TACOS

NEW ITEM CHIMICHURRI GROUPE TACOS - Two warm corn tortillas stuffed with a lime cilantro cabbage slaw, sauteed blackened grouper, drizzled with chimichurri aioli and topped with queso fresco & avocado slices. \$22.95

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 two corn tortillas. \$15.95

CAMPECHE FISH TACOS - Grilled white fish over shredded purple cabbage, topped with a papaya pico de gallo, served in two corn tortillas. \$14.95
Substitute to Grouper for an additional \$8!

FLATBREADS

Served on our Gluten Free Flatbread

FIG & PROSCIUTTO - Toasted flatbread coated with house made fig jam and layered with thinly sliced red onion rings, blue cheese crumbles, crispy fried prosciutto, and covered with arugula tossed with a jalapeño vinaigrette. \$11.95

SPINACH and ARTICHOKE - Crispy flatbread baked with homemade Roma tomato sauce, roasted garlic olive oil, topped with spinach, artichoke and mozzarella cheese. \$11.95

MARGARITA - Fresh Buffalo mozzarella, local vine ripe tomatoes, roasted garlic, fresh basil, aged balsamic and extra virgin olive oil. \$11.95

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DOC FORD'S RUM BAR & GRILLE

®



Open Daily
11:00 a.m. to Close

LOCATIONS:

SANIBEL ISLAND • FT. MYERS BEACH
ST. PETE PIER • JUNGLE TERRACE ST. PETE

STOP BY DOC FORD'S STORE!

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APPETIZERS

YUCAJAN BAKED OYSTERS - Freshly shucked oysters marinated with our signature Yucajan Sauce and baked with a creamy Manchego cheese topping. \$16.95

CARIBBEAN JERK TOSTADOS - Two corn tortillas baked with jerk chicken, Cuban black beans, and melted Monterey jack cheese. Topped with cabbage, tomato & cilantro salad. \$8.95

MUSSELS - Steamed in a broth of roasted garlic, shallots, Roma tomatoes, fresh basil, white zinfandel and a hint of cream and butter. \$14.95

NEW
ITEM

TOMLINSON'S TAQUITOS - They're back! Slow cooked chicken shredded with a sweet and spicy barbacoa sauce, then hand rolled in corn tortillas and fried golden brown. Served with cilantro lime aioli dipping sauce. \$12.95

BAYAMO BLACK BEAN DIP - Cuban black beans topped with cheddar & monterrey jack cheeses, diced tomatoes, and jalapenos. Served with corn tortilla chips \$8.95

SEARED TUNA APPETIZER - Served Rare atop chilled rice noodles that have been tossed with crispy Asian vegetables, fresh herbs, and a Thai peanut vinaigrette. We top it off with a sweet soy drizzle and wasabi coulis. \$14.95

****OYSTERS ON THE HALF SHELL** - Fresh Gulf oysters, shucked to order and served chilled with fresh lemon and cocktail sauce. 1/2 doz. \$13.95 Full doz. \$24.95

***SHRIMP CEVICHE** - Fresh Shrimp in our Florida Citrus marinade, tossed with fresh lime juice, cucumber, cilantro, jalapenos, onions, and tomato. \$9.95

SIGNATURE
DISH

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

DINKIN'S BAY BOIL - Steamed Peel-and-Eat Shrimp dressed in real butter, Old Bay spices, and Key Lime Juice. 1/2 lb. \$15.95 Full Pound \$28.95

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

ADD
ONS

SALADS

Chicken or Shrimp \$7 Salmon or Mahi \$9 Grouper \$11
ENTRÉE MIXED GREEN SALAD - \$9.95

ADD
ONS

TROPICAL SALAD - We combined fresh baby greens, grape tomatoes, fresh mozzarella, mandarin oranges, sundried cherries, and spiced pecans with our own balsamic vinaigrette dressing. \$14.95

MOZZARELLA de MARINELLO SALAD - Heirloom ugly tomatoes, fresh buffalo mozzarella, baby arugula tossed in a lemon vinaigrette then topped with aged balsamic, fresh basil and pecorino cheese. \$13.95

CHICKEN TACO SALAD - Crisp romaine lettuce tossed in avocado feta vinaigrette and topped with Jack & Cheddar cheeses, Cuban black bean salsa, grilled chicken, and tomato pico de gallo, surrounded by corn tortilla chips. \$13.95

SANIBEL SPINACH SALAD - Bleu cheese crumbles, spiced pecans, granny smith apples tossed with caramelized onion-smoked bacon dressing. \$11.95

CAESAR SALAD - Fresh cut romaine tossed with our creamy house made caesar dressing and shredded pecorino cheese. \$9.95

THE OLD SCHOOL ICEBERG SALAD - One huge hunk of local farm lettuce, red onions, carrot threads, chopped bacon and diced tomatoes with Doc's buttermilk & bleu cheese dressing. \$8.95

STEAK SALAD - Chimichurri-marinated steak, asparagus, red onions, over mixed greens tossed in lime cilantro vinaigrette and topped with avocado and bleu cheese crumbles. \$18.95

SOUTHWESTERN COBB SALAD - Blackened chicken, hard-boiled eggs, avocado, and bacon served over chopped romaine lettuce with Jack & Cheddar cheeses, roasted corn, and Roma tomatoes. \$15.95

QUINOA SALAD - Chef combines fresh jumbo grilled shrimp with quinoa (*Keen-Wah*, 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

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ENTRÉES

DEEP WATER MAHI-MAHI - Hand-cut mahi-mahi seared in a sweet soy sauce, placed on a jasmine rice stir-fry with a tropical vinaigrette. \$26.95

SAUTÉED GROUPEL - A Paradise delight, sautéed grouper served atop an exotic mix of quinoa, jasmine rice, arugula, red peppers and yellow squash then complimented with a "Toasted Coconut" rum sauce. \$29.95

NEW
ITEM

ORANGE GINGER SHRIMP - A half pound of shrimp roasted with a robust blend of orange juice, ginger, mild peppers, and Caribbean spices. Served with coconut jasmine rice with red bell peppers and buttered green beans. \$24.95

ISLAND STYLE SHRIMP & GRITS - Fresh Gulf shrimp dusted with masa (Mexican Corn Flour), pan seared and served with jalapeno cheddar grits, julienne veggies & green beans. Accented with a homemade tomatillo sauce. \$23.95

NEW
ITEM

BANANA LEAF GROUPEL - Fresh caught Florida Grouper wrapped in a banana leaf with a roasted pepper cilantro lime pesto & topped with house made corn salsa. Accompanied with julienne vegetables and black beans & rice. \$29.95

ACHIOTE REDFISH BOWL - Hand cut Redfish marinated with achiote spice and fresh herbs, then char grilled and served with black beans and yellow rice topped with plantains and homemade pico de gallo. \$26.95

CEDAR PLANK SALMON - Freshly cut salmon filet topped with a mango chipotle glaze, served with au gratin potatoes, wilted spinach and wild mushrooms sautéed with soy sauce. \$24.95

SEAFOOD PAELLA - Jumbo scallops, shrimp, mussels and tender fish medallions, with chorizo sausage, peas, saffron rice, and tomatoes. \$29.95

DANISH BABY BACK RIBS - A full rack of Danish baby back ribs basted with our one-of-a-kind BBQ sauce, served with smashed potatoes and our house slaw. \$24.95

***DRY RUBBED RIB EYE** - With roasted garlic and pecorino smashed potatoes, caramelized mushrooms & asparagus, a roasted blue cheese tomato, surrounded by a caramelized onion demi sauce. \$32.95

ROASTED HALF-CHICKEN WITH A CUBAN CHIMICHURRI SAUCE - Slow roasted chicken served over a potato hash with onions, mildest Amazon peppers and Panama-style chorizo sausage. Braced with steamed French green beans, fresh chimichurri verde, topped with roasted corn, *jicama, red peppers and bean relish. (*hi-ca-ma - the "water chestnut" of South America). \$20.95

OUR COMMITMENT TO EXCELLENCE



We've gone through great lengths to partner with produce farms, cattle ranches, and fisheries to get you the best of the best. We take great pride in the process required to create those relationships, and we're confident it will show in the food you eat today. We make all our food from scratch, & everything is cooked to order.

*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness. We use only non-trans fat soybean oil. 20% Gratuity may be added to your check for parties of 6 or more.

**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.

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