

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

GRILLED CHICKEN SANDWICH - Chicken breast prepared to your liking - grilled or blackened, with lettuce, tomato, onion and pickle. \$13.95

*HAMBURGER - Prime hand pattied ground beef grilled to your desire, with lettuce, tomato and onion. Add cheese \$1 Add bacon \$1 \$13.95

SANIBEL CHEESE STEAK - Shaved beef, caramelized onions, peppers and mushrooms smothered in Swiss cheese. \$15.95

GROUPER SANDWICH - Fresh grouper grilled or blackened. Served with our Doc's tartar sauce. \$24.95

PANAMANIAC'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 toasted gluten free bun. \$13.95

SEAFOOD TACOS

CHIMICHURRI GROUPER 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. \$24.95

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 - Wild caught Alaskan Flounder over shredded purple cabbage, topped with a papaya pico de gallo, served in two corn tortillas. \$15.95
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



Managed By:

HM
RESTAURANT GROUP

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, tomato, and a lime cilantro cabbage slaw. \$9.95

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

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. \$15.95

***SHRIMP CEVICHE** - Florida citrus cured shrimp, tossed with fresh lime juice, cucumber, cilantro, jalapenos, onions, and tomato. \$9.95

SIGNATURE DISH **YUCAJAN SHRIMP** - 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 Take the sauce home!

TARPON 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

**ADD
ONS**

Chicken or Shrimp \$7 Salmon \$9 Grouper or Mahi \$11
SIDE SALAD - \$4.95

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. \$14.95

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

SHRIMP SALAD - Chopped shrimp with a light blend of fresh dill, mayo, celery, & a hint of dijon all served over a bed of organic greens with avocado, cucumber, tomatoes & dizzled with a lemon dressing. \$16.95

THE OLD SCHOOL ICEBERG SALAD - One large wedge of iceberg lettuce, red onions, carrot threads, chopped bacon and diced tomatoes with Doc's buttermilk & bleu cheese dressing. \$9.95

STEAK SALAD - Chimichurri-marinated steak, asparagus, red onions, over mixed greens tossed in lime cilantro vinaigrette and topped with avocado and bleu cheese crumbles. \$21.95

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 SHRIMP SALAD - Chef combines jumbo grilled shrimp with vegetable quinoa (*Keen-Wah*, a grain cultivated in Peru and Chile), 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. \$27.95

SAUTÉED GROUPE - 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

ORANGE GINGER SHRIMP - Jumbo 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 - Jumbo 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

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. \$25.95

DOC'S PAELLA - Jumbo scallops, shrimp, mussels and tender fish medallions, with chorizo sausage, peas, saffron rice, and tomatoes. \$31.95

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

BONE-IN PORK CHOP - A juicy bone-in pork chop grilled & paired with creamy garlic mashed red potatoes, buttered broccolini, and finished with a rich caramelized apple demi-glace. \$28.95

***DRY RUBBED RIB EYE** - Aged Black Angus Ribeye served with roasted garlic and pecorino smashed potatoes, sautéed mushrooms & asparagus, a roasted blue cheese tomato, surrounded by a caramelized onion demi sauce. \$36.95

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..

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

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