

APPETIZERS

DOC'S BEACH BREAD - Baked French bread topped with cheddar, Monterey Jack, bleu cheese crumbles, and diced tomatoes. A Doc's Original! \$8.95
Add chorizo, bacon or jalapeños \$1

CAPTIVA CRAB CAKES - Pan-fried jumbo lump beach-style, served with *jicama coleslaw and finished with a superb Key lime butter sauce. (*hi-ca-ma - the "water chestnut" of South America). \$14.95

HAND-ROLLED TAQUITOS - Slow cooked chicken shredded with a sweet and spicy barbacoa sauce hand rolled in corn tortillas and fried golden brown. Topped with shredded lettuce, diced tomatoes, sour cream and queso fresco. \$12.95
Served with cilantro lime aioli dipping sauce.

CRISPY CALAMARI - Lightly breaded, hand cut tender calamari served with our house-made cocktail sauce. \$15.95

HEAT ISLAND CHICKEN WINGS - Ten wings crispy-fried and tossed with your choice of mild, medium, hot, blind pass, sweet chili or teriyaki sauce. Served with celery and Doc's buttermilk blue cheese dressing. \$14.95

BUFFALO SHRIMP - Crispy breaded shrimp with a spicy twist, with a choice of mild, medium or hot sauce. Also available as sweet chili or teriyaki. \$11.95

DOC'S FAMOUS FISH FINGERS - Fried golden brown, served with Doc's home made tartar sauce. \$10.95

***SEARED TUNA APPETIZER** - Served rare atop chilled rice noodles that have been tossed with crispy Asian veggies, fresh herbs and a Thai peanut vinaigrette. Topped with a sweet soy drizzle and wasabi coulis. \$14.95

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 and served with your choice of sauce. Also available Buffalo style. \$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

CARIBBEAN JERK TOSTADOS - Corn tortillas topped with jerk chicken, Cuban black beans, melted Monterey Jack cheese, tomato, and a lime cilantro cabbage slaw. \$9.95

PINSA ROMANA FLATBREADS

FIG & PROSCIUTTO - Spread with house made fig jam and layered with thinly sliced red onion, blue cheese crumbles, crispy prosciutto, and arugula tossed in our jalapeño vinaigrette. \$11.95

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

MARGARITA - Fresh mozzarella and parmesan cheeses with local vine-ripened tomatoes, roasted garlic, fresh basil, aged balsamic and extra virgin olive oil. \$11.95

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

TARPON BAY SHELLFISH BAR

**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

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

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

****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

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

TARPON BAY BOIL - Steamed peel-and-eat shrimp dressed in real butter, Old Bay spices and juice from fresh Key limes. 1/2 lb. \$15.95 Full Pound \$28.95

SIGNATURE DISH **YUCATAN SHRIMP** Take the sauce home!
Steamed peel-and-eat shrimp in a dressing of real butter, garlic, mild Colombian chilies, fresh cilantro and Key lime juice. 1/2 lb. \$15.95 Full Pound \$28.95

SALADS

ADD
ONS

Chicken or Shrimp \$7 Salmon \$9 Grouper or Mahi \$11

SIDE SALAD - \$4.95

ADD
ONS

TROPICAL SALAD - We combined fresh baby greens, grape tomatoes, fresh mozzarella, mandarin oranges, sundried cherries, spiced pecans, and homemade crispy onions tossed in our very own secret balsamic vinaigrette dressing. \$14.95

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

***CAESAR SALAD** - Fresh cut romaine tossed with our house made creamy caesar dressing & croutons, topped with shredded pecorino cheese. \$9.95

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

CHICKEN TACO SALAD - Crisp romaine lettuce, tossed in avocado queso fresco vinaigrette and topped with Jack and cheddar cheeses, black bean jicama salsa, grilled chicken and tomato pico de gallo, surrounded by corn tortilla chips. \$14.95

STEAK SALAD - Chimichurri-marinated steak, asparagus, and red onions, over mixed greens tossed in chimichurri 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 tossed in zesty chipotle ranch dressing with Jack and cheddar cheeses, roasted corn, and Roma tomatoes with seasoned tortillas. \$15.95

SANIBEL SPINACH SALAD - Bleu cheese crumbles, spiced pecans, grape tomatoes, Granny Smith apples tossed with caramelized onion and smoked bacon dressing. \$11.95

CAPRESE de MARINELLO - Locally grown vine-ripened tomatoes, fresh mozzarella and baby arugula tossed in a lemon vinaigrette then topped with aged balsamic, fresh basil and pecorino cheese. \$13.95

QUINOA SHRIMP SALAD - Jumbo grilled shrimp with vegetable quinoa, marinated in white balsamic passion fruit vinaigrette and served atop a bed of mixed greens with a mango avocado salsa. \$20.95

ENTRÉES

MACADAMIA NUT CRUSTED GROUPER - Toasted macadamia nut crusted 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

PENNE WITH SHRIMP - Sautéed shrimp with penne pasta, Roma tomatoes, fresh basil, garlic and avocados tossed with a citrus cream sauce and shredded pecorino cheese. \$19.95

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

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

DEEP WATER MAHI-MAHI - Hand-cut mahi-mahi seared in sweet soy sauce, placed on a jasmine rice stir fry with tropical vinaigrette. \$27.95

PANKO FRIED SHRIMP - Jumbo shrimp hand breaded to order & crispy fried with French fries and house coleslaw. \$23.95

ISLAND STYLE SHRIMP & GRITS - Jumbo shrimp dusted with masa (Mexican corn flour), pan seared and served with jalapeño cheese grits, julienned veggies and 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 - Hand cut North Atlantic salmon fillet topped with a mango chipotle glaze, served with au gratin potatoes, wilted spinach and wild mushrooms sautéed with soy sauce. \$25.95

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

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

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

ROASTED HALF-CHICKEN WITH CHIMICHURRI SAUCE - Slow roasted chicken served over a potato hash with onions, mild Amazon peppers and chorizo sausage. Paired with steamed French green beans, fresh chimichurri verde, topped with roasted corn, jicama, red peppers and bean relish. \$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.

SOUPS

Soup of the Day \$4.95 / \$6.95	Conch Chowder \$4.95 / \$6.95	Doc's Famous Clam Chowder \$4.95 / \$6.95
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SANDWICHES

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.

GROUPE SANDWICH - Fresh caught grouper grilled, blackened, or fried. Served with Doc's tartar sauce on a toasted brioche bun. \$24.95

***HAMBURGER** - Hand pattied steak burger grilled to your desire, with lettuce, tomato, onion on a toasted brioche bun. \$13.95
Add Cheese \$1 Add Bacon \$1

SHRIMP WRAP - Blackened shrimp paired with an avocado & tomato salsa, shredded lettuce & red cabbage, crispy chopped bacon, queso fresco, and a tangy chimichurri aioli all wrapped in a toasted flour tortilla. \$16.95

YUCATAN CHICKEN SANDWICH - Golden & crispy fried chicken breast on a toasted brioche bun with pickles, a mild sambal remoulade, & drizzled with our famous Yucatan Sauce. \$15.95

CHICKEN SANDWICH - Chicken breast prepared to your liking - grilled, blackened, fried or buffalo, served on a toasted brioche bun with lettuce, tomato, onion and pickle. \$13.95

MAINE LOBSTER ROLL - Maine lobster blended with mayo, green onion, celery & fresh squeezed lemon juice. Piled high on a New England style split top brioche roll. \$30.95

PANAMANIAN'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 brioche bun. \$13.95

THE CUBAN - Traditional style with ham, slow roasted pork, Swiss cheese, mustard and pickles on a crispy Cuban roll. \$13.95

DOC'S ORIGINAL LIME PANKO CRUSTED FISH SANDWICH - Seared, baked and served on a toasted brioche bun, topped with house slaw and spicy remoulade. \$15.95
Substitute to Grouper for an additional \$9

SANIBEL CHEESESTEAK - Shaved ribeye, caramelized onions, peppers and mushrooms smothered in Swiss cheese, and folded into a baguette. \$15.95

SEAFOOD TACOS

DOC'S
FAVORITE!

CHIMICHURRI GROUPE TACOS - Two warm flour tortillas stuffed with a lime cilantro cabbage slaw, sauteed blackened grouper, drizzled with chimichurri aioli and topped with queso fresco & avocado slices. \$24.95

CAMPECHE FISH TACOS - Freshly grilled white fish with shredded cabbage and papaya pico de gallo in flour tortillas. Served with black beans and rice. \$15.95
Substitute to Grouper for an additional \$9

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 Colombian chilies, served in warm flour tortilla. \$15.95

DOC FORD'S
RUM BAR & GRILLE

®

Welcome to our flagship Doc Ford's Sanibel Island, where the natural beauty of Southwest Florida takes center stage. Just down the road, Tarpon Bay opens into a quiet expanse of water once traveled daily by fishing guides, researchers, and longtime island residents who built their lives around these protected shores. The mangrove-lined waterways, abundant wildlife, and calm back bays have long defined this part of Sanibel - a place shaped as much by conservation and community as by sun and sea.

For decades, Tarpon Bay Road has served as a gateway to the island's quieter side, where mornings begin with boats easing into the bay and wildlife moving through the mangroves, and evenings settle in with soft light stretching across the water. That same easygoing rhythm carries into Doc Ford's, where the atmosphere reflects the spirit of the island - relaxed, welcoming, and rooted in genuine hospitality. It's a place where stories are shared, laughter carries across the table, and every visit feels like a small escape.

Our menu draws inspiration from the tropical regions that share Sanibel's warm climate and coastal traditions - Cuba, the Caribbean, and coastal areas throughout Central and South America. Fresh ingredients, vibrant spices, and bold flavors come together in dishes meant to be shared, savored, and enjoyed at an easygoing island pace. Paired with handcrafted cocktails and a laid-back setting, the experience reflects the adventurous yet relaxed character of Sanibel.

Overtime, Sanibel Island has remained true to its roots - a place where conservation, community, and coastal living exist in harmony. Whether arriving by boat, bike, or the scenic drive onto the island, visitors quickly discover what makes this area so special. It's a place that invites you to slow down, stay awhile, and enjoy the simple pleasures of island life.

So as you settle in at Doc Ford's Sanibel, you're not just enjoying a meal - you're becoming part of the rhythm of the island itself, where natural beauty, bold flavors, and the welcoming spirit of Sanibel come together in a way that feels both timeless and uniquely coastal. Whether you're visiting for the first time or returning as a familiar face, our goal is simple: to make every meal feel like a legendary experience.

DOC FORD'S
RUM BAR & GRILLE

®

SANIBEL ISLAND



Managed By:

HM
RESTAURANT GROUP

Full Bar
Doc Ford's Souvenirs
Outdoor Seating

2500 Island Inn Rd.
Sanibel, FL 33957
239.472.8311
Open 11am - Close

www.DocFords.com

General Manager: Katy Forret