

DINNER

FIRST PLATES

1/2 lb. Gulf of Mexico Peel-n-Eats 9.95

OLD BAY SPICED, CREOLE COCKTAIL SAUCE, WEDGED LEMON

JoJo's Wings 7.95

ORIGINAL "FRANKS ANCHOR BAR OF BUFFALO" RECIPE

Lump Crab Bruschetta 10.95

TOASTED BAGUETTE, CREAMY LUMP CRAB SPREAD, TOMATO BASIL

Tempura Coconut Shrimp 9.95

SWEET/HOT THAI CHILI SAUCE

Micro-Brew Crunchy Onion Rings 6.95

CREAMY CHIPOTLE DIPPING SAUCE

"Quick-Fried" Key West Calamari 8.95

CITRUS/MUSTARD AIOLI OR TRADITIONAL MARINARA DIPPING SAUCES

Warm Tortilla Dipping Chips 6.95

SALSA FRESCA

BBQ Pork Sliders 8.95

PULLED PORK, MINI CHALLAH BUNS, CREAMY SLAW, TANGY BBQ SAUCE

Grilled Lemongrass Chicken Sticks 7.95

TROPICAL ISLAND SLAW, SMOKED CHILI SAUCE

Rum BBQ'd Chicken Quesadilla 7.95

JACK CHEESE, SMOKED BACON, CILANTRO, LIME SQUEEZE

Shrimp and Avocado Quesadilla 9.95

GULF OF MEXICO SHRIMP, AVOCADO, HOUSE MADE SALSA

Fresh Soup 4.95

MADE DAILY BY OUR CHEF

Black Bean Cakes 6.95

CILANTRO CRÈME FRAICHE, AVOCADO, SALSA

COOL BREEZE SIDE SALADS

Whole Leaf Caesar 6.95

PARMESAN, GARLIC CROSTINI,
CAESAR DRESSING

Field Green Salad 5.95

FRESH BABY GREENS, TOMATO, CANDIED WALNUTS,
BALSAMIC-STILTON BLUE VINAIGRETTE

ENTRÉE SALADS

Seafood Cobb Salad 14.95

LUMP CRABMEAT, SHRIMP, AVOCADO,
BLUE CHEESE CRUMBLES, BACON, CHOPPED EGG,
TOMATO AND ARTICHOKE HEARTS

Black & Blue Steak Salad 12.95

BLACKENED TENDERLOIN, CRUMBLED BLUE CHEESE,
BABY GREENS, GRAPE TOMATOES, CUCUMBER, GREEN ONION,
SUN-DRIED TOMATO VINAIGRETTE

ABOVE SEA LEVEL

SERVED WITH CHOICE OF BAKED POTATO, GARLIC SMASHED RED POTATO,
GINGER CRUSHED SWEET POTATO OR JASMINE RICE AND VEGETABLE OF THE DAY

8 oz. Filet Mignon 29.95

10 oz. N.Y. Strip 27.95

10 oz. Sirloin Steak 17.95

8 oz. Teriyaki Sirloin Steak 14.95

Chef Choice BBQ Baby Back Ribs 16.95

JOJO'S MAC ATTACK

Pink Shell Mac 13.95

A CREATIVE COMBINATION OF SHELL PASTA,
PARMESAN CHEESE, PESTO, CHICKEN AND SHRIMP

Just Mac 8.95

MACARONI TOSSED IN A MILD CHEDDAR CHEESE SAUCE

Gulf Coast Mac 15.95

A CREAMY COMBINATION OF SHARP AND MILD CHEDDARS,
TANGY ASIAGO AND ROBUST BLUE CHEESES TOSSED WITH SHRIMP,
SCALLOP AND CRAB

BELOW THE SEA

SERVED WITH CHOICE OF BAKED POTATO, GARLIC SMASHED RED POTATO,
GINGER CRUSHED SWEET POTATO OR JASMINE RICE AND VEGETABLE OF THE DAY

Gulf Grilled Grouper 24.95

Bronze Mahi Mahi 19.95

Seared Ahi Tuna 21.95

Herb Crusted Salmon 18.95

Panko Tilapia 14.95

Coconut Fried Shrimp 18.95

Daily Catch MKT

SPECIALTIES

Tampa Style Chicken 17.95

FRENCH CUT BREAST OF CHICKEN IN A LEMON GRASS MARINADE,
JASMINE RICE, VEGETABLE OF THE DAY

Gulf Trio 22.95

SIRLOIN STEAK, LEMON GRASS CHICKEN, COCONUT SHRIMP,
SWEET POTATO CHIPS, VEGETABLE OF THE DAY

Seafood Platter 21.95

CRUNCHY FRIED SHRIMP, ALE BATTERED GROUPE, SEA SCALLOPS,
CRISPY FRIES, ISLAND SLAW

Add a Caesar or House Salad to any dinner entree for \$2.99

TROPICAL SUNSETS

Coffee Toffee Ice Cream Pie 5.95

**Chocolate Cobbler
with Vanilla Ice Cream 4.95**

Creme Brulee Cheesecake 5.95

Key Lime Pie 4.95

**Warm Banana Chocolate Chip
Bread Pudding 4.95**

An 20% service charge will be added to parties of 6 or more.

Consumption of raw or undercooked meats, poultry, shellfish or eggs may increase the consumer's risk of foodborne illness.

DINNER

SMOOTHIES

Banana Berry Freeze 5.95

A SMOOTH BLEND OF STRAWBERRIES & BANANAS

Raspberry Dream 5.95

RASPBERRIES WITH A HINT OF LEMON & LIME

Mango, Mango 5.95

MANGO, ICE CREAM & TROPICAL FLAVORS

Berry, Berry, Strawberry 5.95

STRAWBERRIES & CREAM OF COCONUT

MILKSHAKES

Thick & Flavorful

5.95

Chocolate

Strawberry

Vanilla

DOMESTIC BEERS

3.75

Bud Light

Budweiser

Coors Light

Miller Lite

Michelob Light

Michelob Ultra

Rolling Rock

Samuel Adams

MGD

Yuengling

IMPORTED BEERS

4.25

Corona

Heineken

Guinness

Red Stripe

Amstel Light

NON-ALCOHOLIC BEER

3.25

O'Doul's

WHITE WINE

	Glass	Bottle
Cakebread Chardonnay		69
St. Francis "Wild Oak" Chardonnay		55
Chalone Chardonnay, Monterey	7.5	31
Louis Jadot, Macon Village		29
Frog's Leap Sauvignon Blanc		42
Whitehaven, Sauvignon Blanc, New Zealand		33
Rodney Strong Chardonnay, Sonoma		34
Robert Mondavi Chardonnay, Napa Valley		42
Sterling Chardonnay, Napa Valley		39
Houge Riesling, Washington	6	24
Rodney Strong Sauvignon Blanc, Sonoma	7	31
Echelon Pinot Gris, San Luis Obispo	7.5	31
Sutter Home White Zinfandel	6	24

RED WINE

	Glass	Bottle
Hall Cabernet Sauvignon, Napa		75
Swanson Vineyard, Merlot, Napa		59
Robert Mondavi Cabernet Sauvignon, Napa Valley		42
Rodney Strong Cabernet Sauvignon, Sonoma	7.95	32
Trinchero Cabernet Sauvignon		28
Casa Lapostolle Cabernet Sauvignon, Argentina	8.5	34
Kunde Merlot, Sonoma		36
Sterling Vintners Collections Merlot, Central Coast	6.95	28
Frei Brothers Pinot Noir, Russian River		48
Castle Rock, Cabernet, Napa		27
Belle Valle, Pinot Noir, Oregon		40
A by Acacia Pinot Noir, Central Coast	7.5	30

FROZEN DRINKS

7.50

Daiquiris

STRAWBERRY, BANANA, PIÑA COLADA, RASPBERRY, MANGO & PEACH

Banana Colada

Piña Colada

BONGO'S FAVORITE

Mango Madness

MANGO, RUM, PINEAPPLE & ICE CREAM

ISLAND COCKTAILS

6.25

Rum Go

SOUR MIX, LIGHT RUM, DARK RUM AND CLUB SODA

Sunset Margarita

TEQUILA WITH A SPLASH OF GRENADINE AND ORANGE JUICE

Margarita

TEQUILA, TRIPLE SEC, LIME JUICE, SOUR MIX

ISLAND FAVORITES

7.50

"Bongo Bash"

ICE CREAM, DARK RUM AND COFFEE LIQUEUR WITH BANANAS

Cocoberry Colada

PINA COLADA BLEND WITH COCONUT RUM & STRAWBERRIES

Tropical Runner

RUM RUNNER WITH COCONUT RUM AND PINA COLADA

Pink Elephant

RASPBERRY LIQUEUR, PINEAPPLE JUICE, CREAM OF COCONUT, DARK RUM AND ISLAND OASIS ICE CREAM

Rum Runner

BLACKBERRY BRANDY, BANANA LIQUEUR AND LIGHT RUM

CHAMPAGNE

	Glass	Bottle
Moet & Chandon White Star Champagne		54
Korbelt Brut Champagne		37
Perrier Joet Extra Dry Champagne		68
Chandon Brut Rose Champagne		35
Schramsberg Brut		65