

Shoreline Sharing Bites

Chef's Soup of the Day • \$8/\$10

Prawn Cocktail (GF) • \$19

Corona poached prawns, citrus chipotle bloody Mary sauce

Calypso Ceviche Boat (GF) • \$20

Fresh catch, shrimp, pickle onion, avocado, mango, pineapple

Island Style Conch Fritters • \$18

fresh conch, avocado, herbs, spices, chipotle aioli, baby micro greens salad, passion fruit vinaigrette

Tacos Bar – Choise Of Your Own

Guacamole, cilantro pineapple slaw, corn salsa, spicy aioli, cotijas cheese, tortilla

+ Coconut Shrimp | \$17

+ Blackened Mahi-Mahi | \$15

+ Jerk Chicken | \$13

Wings • \$17

choice of XXX Buffalo, Asian Plum, Jerk Guava BBQ

Classic Sliders • \$15

Angus beef, bacon, cheddar cheese, pickle, LTO, chipotle aioli

**Roasted Black Bean & Avocado Hummus (V) (GF)
• \$14**

crispy vegetables, naan bread

Homemade Guacamole & Chips (V) (GF) • \$15

house made guacamole, corn chips

Handheld Sandwiches

All sandwiches served with your choice of fries, sweet potato fries, fresh fruits, side salad or cole slaw

House Burger • \$18

8oz angus beef, cheddar cheese, bacon, pickle, LTO, brioche bun

Impossible Burger • \$18

all plant base, brown rice, quinoa, chick peas, red beans, black beans, corn, fresh herbs, spices, LTO, avocado, chipotle aioli, sweet oat meal Kaiser roll

Jerk Chicken Sandwich • \$17

bacon, lettuce, tomato, caramelized onion, avocado, Swiss cheese, charred habanero mango aioli, brioche roll

Blackened Mahi-Mahi • \$22

Caper remoulade aioli, lettuce, tomato, onion, caramelized onion, sweet kaiser roll

Cuban Sandwich • \$19

Mojo roasted pork, sugar cured ham, pickle, Swiss cheese, sweet and spicy mustard spread

Grains N' Bowls on the Greens

Steelpan House Baby Green Salad • \$12

baby greens, grape tomato, cucumber, shaved carrot, candied walnuts, mandarin, pickled onion, mango, citrus berry vinaigrette

Chipotle Baby Arugula Ceasar Salad • \$14

Crispy baby arugula, romaine hearts, homestyle croutons, shaved parmesan, strawberry, chipotle Caesar dressing

Salad Enhancements

+ Local farms chicken breast GF | \$8

+ Salmon GF | \$12

+ Pasture raised ribeye GF | \$15

Divers Deep End

Pan Seared Wild King Salmon • \$39

Mashed potatoes, sauteed baby vegetables, lemon beurre blanc

Catch Of The Day | MP

Coconut curried basmati rice, sauteed baby bok choy, rum runner sauce

Farmland

100Z Ribeye • \$37

Peppercorn demi, roasted garlic mashed potatoes, sauteed baby vegetables

Jamaican Style Jerk Chicken • \$29

coconut curried rice, sweet plantain, sauteed baby vegetables, island guava demi glaze

Roasted Garden Pappardelle • \$26

Baby carrot, asparagus, fresh mozzarella, mushroom, arugula, spinach, roasted heirloom tomatoes fennel slaw, fresh herb

Flatbreads

BBQ Chicken Prima Flatbread • \$17

Chicken, mushroom, bacon, caramelized onion

Caprese Flatbread • \$19

Tomato, mozzarella cheese, arugula, EVOO, pesto balsamic

Sweet Moves

Key Lime Pie • \$12

sweet graham cracker, kiwi coulis, fresh berries

Warmed Bread and Butter Banana Pudding • \$10

toasted caramel, vanilla Tahitian bean gelato

Gelato and Sorbet of the Day • \$8

fresh berries and tropical coulis

Flourless Chocolate Bites (GF) • \$10

chocolate gelato, double chocolate sauce

Sales tax & service charge not included. 7% sales tax & 18% service charge will be added to your check

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



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