SHAREABLES		PIZZAS	
EDAMAME	\$8	16-inch pie cut into eight slices	
Steamed edamame sprinkled with sea salt	**	CLASSIC CHEESE	\$22
CHIPS AND DIP	\$12	Pizza sauce and our three cheese blend	
Freshly fried tortilla chips served with your choice of warm queso or		PEPPERONI	\$24
hummus SAILFISH NACHOS	\$14	Pizza sauce, cheese and pepperoni	\$24
Freshly fried tortilla chips topped with warm queso, black beans,	#1 T	BBQ CHICKEN BBQ sauce, cheese, chicken, mushrooms and onions	324
pico de gallo, scallions, fresh jalapenos and a sour cream drizzle		BUILD YOUR OWN PIZZA	\$24
LOADED TOTS	\$12	Pick three toppings: Pepperoni, green peppers, onions, mushrooms,	
Crispy tater tots topped with bacon, warm queso, pico de gallo and chives	•	Italian sausage, bacon, diced ham, spinach, jalapenos, sliced tomatoes, fresh basil, fresh garlic, parmesan cheese. Each	
HUMMUS PLATTER	\$12	additional topping \$1	
Hummus drizzled with olive oil and served with carrots, celery,		APTICAN EL ATRREADO	
everything crackers and grilled pita bread	e .	ARTISAN FLATBREADS	
TENDERS AND FRIES Fried chicken strips served with seasoned fries	\$15	MARGHERITA	\$15
KING SIZE PRETZEL	\$13	Marinara, mozzarella cheese and basil	
Giant pretzel served with warm queso and whole grain mustard dip	0	MEAT LOVERS	\$16
MOZZARELLA STICKS	\$14	Pizza sauce, 3-cheese blend, Italian sausage, bacon and pepperoni	
Freshly hand-battered and fried mozzarella sticks served with		THAI PEANUT CHICKEN	\$16
marinara ONION RING BASKET	\$10	Satay sauce, chicken, Swiss cheese and onions	\$15
Beer battered onion rings served with garlic aioli	910	ROASTED VEGGIE Crème fraiche, mozzarella cheese, mushrooms, peppers, sun-dried	\$15
FRIED CHICKEN WINGS \$14 \$20	\$28	tomatoes, red onions and fresh basil	
8, 16 or 24 fried bone-in chicken wings served plain or		CDEENIO	
tossed in your choice of: Korean BBQ, buffalo, sesame teriyaki, lemon pepper or honey BBQ		GREENS	/
SAILFISH SANDS SLIDER PLATTER	\$18	CLASSIC CAESAR SALAD	\$12
Your choice of 4 sliders: BBQ pulled pork, Cuban, cheeseburger		Romaine lettuce, parmesan cheese and croutons tossed with	-
		Caesar dressing. Add chicken \$5, shrimp \$9 or mahi \$9	· ·
HANDHELDS		CRISPY CHICKEN SALAD	\$15
Served with choice of seasoned fries, tater tots, sweet potato fries, sid	de	Mixed salad greens, cherry tomatoes, carrots, red peppers, tortilla strips and crispy chicken strips topped with	
salad or fruit cup		honey mustard vinaigrette	
THE SAILFISH SANDS BURGER	\$18	COBB SALAD Chopped salad greens, tomatoes, bacon, sliced ham and turkey,	.\$16
Angus beef burger topped with lettuce, tomato, bacon and onion bacon jam on a toasted bun	•	diced red onions, hard-boiled eggs, avocado, crumbled blue cheese	
BLACK BEAN BURGER	\$16	and our house made red wine vinaigrette	
Black bean patty topped with hummus, lettuce, tomato and chipotle		KIDS MENU	
aioli on a toasted bun THE FOOTLONG	\$9		
Sabrett foot long dog topped your way on a crispy, NY style	4 /	Served with choice of seasoned fries, tater tots or fruit cup	
hot dog bun		KIDS BURGER OR CHEESEBURGER	\$9
THE SAILFISH "SANDS-WEDGE"	\$15	CHICKEN TENDERS	\$9
Roasted turkey, ham, applewood-smoked bacon, Swiss cheese, lettuce, tomato, avocado slices and garlic aioli on sourdough		GRILLED CHEESE	\$8
CUBAN SANDWICH	\$15	GRILLED HAM AND CHEESE	. \$9
Roasted pork, honey glazed ham, Swiss cheese, pickles and yellow		CHICKEN QUESADILLA	\$9
mustard on a pressed Cuban roll MAHI SANDWICH	\$19	DECOEDTO	
Blackened or grilled mahi, lettuce, tomato and mango-habanero	417	DESSERTS	
chutney on a luau roll		CHOCOLATE INDULGENCE CAKE	\$14
BBQ PULLED PORK SANDWICH	\$16	Three layers of chocolate cake with a decadent chocolate filling	
Slow cooked BBQ pulled pork topped with pickles and coleslaw on a toasted bun		CARROT CAKE	\$14
CLASSIC FRIED CHICKEN SANDWICH	\$16	Light and fluffy spiced carrot cake topped with a rich cream cheese frosting	
Crispy fried chicken topped with lettuce, tomato, pickles and honey		OREO CHEESECAKE	\$14
mustard aioli on a toasted bun	\$18	Smooth and rich Oreo cream cheesecake with an Oreo crunch crust,	
FISH TACOS Grilled mahi topped with shaved cabbage, cilantro and cilantro-lime	\$10	crowned with whipped cream and covered in swirled chocolate ganache	
aioli		STRAWBERRY CHEESECAKE GELATO	\$12
SHRIMP TACOS	\$18	Creamy strawberry cheesecake gelato on top of a scrumptious	
Garlic shrimp topped with cabbage slaw tossed in garlic aioli	#1 2	sugar cookie	
TURKEY AVOCADO WRAP Turkey, pepper jack cheese, sliced avocado, cucumbers, lettuce,	\$14	ICE CREAM BOWL Vanilla ice cream topped with chocolate syrup and whipped cream	\$8
tomatoes and chipotle aioli wrapped in a tomato basil tortilla			
VEGGIE WRAP	\$12	SIDES	
Spinach, avocado, carrots, cucumber, peppers and hummus wrapped in a tomato basil tortilla		SAILFISH SIDES	\$6
in a comaco odon contina		Seasoned fries, tater tots, sweet potato fries, salad, fruit cup	• •
		dhanna illinona canacially if you have cautain medical canditions (cation 0, 200 44, FDA F1 0-1-	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions Section 3-603.11, FDA Food Code

SPECIALTY DRINKS		WINE BY THE GLASS	
MIMOSA	\$10	SUTTER HOME CABERNET SAUVIGNON	\$7
BERRY MIMOSA	\$12	SUTTER HOME CHARDONNAY	\$7
RED SANGRIA	\$12	SUTTER HOME MERLOT	\$7
WHITE SANGRIA	\$12	SUTTER HOME MOSCATO	\$7
		SUTTER HOME PINOT GRIGIO	\$7
SELTZERS		SUTTER HOME PINOT NOIR	\$7
WHITE CLAW HARD SELTZER	\$8	SUTTER HOME WHITE ZINFANDEL	\$7
CUTWATER VODKA SODA	\$8	CHATEAU STE. MICHELLE CHARDONNAY	\$10
CUTWATER RUM MOJITO	\$8	J. ROGET BRUT AMERICAN CHAMPAGNE	\$10
NÜTRL VODKA SELTZER	•\$8	JOSH CELLARS CABERNET SAUVIGNON	\$10
BUCKET OF SELTZERS	\$35	JOSH CELLARS MERLOT	\$10
Cutwater vodka soda, Cutwater Rum Mojito, White Claw hard seltzers, NÜTRL vodka seltzers	·	MÉNAGE À TROIS ZINFANDEL	\$10
DEED		WINE BY THE BOTTLE	
BEER	•		
BUD LIGHT	\$5	CALLAWAY CABERNET SAUVIGNON	\$24
BUDWEISER	\$5	MÉNAGE À TROIS MERLOT	\$28
COORS LIGHT	\$5	MÉNAGE À TROIS MOSCATO	\$28
KONA BIG WAVE	\$5	MÉNAGE À TROIS PINOT GRIGIO	\$28
MICHELOB ULTRA	\$5	MÉNAGE À TROIS RED BLEND	\$28
MILLER LITE	\$5	MÉNAGE À TROIS ZINFANDEL	\$32
YUENGLING LAGER	\$5	CHATEAU STE. MICHELLE CHARDONNAY	\$32
CORONA EXTRA	\$6	JOSH CELLARS CABERNET SAUVIGNON	\$36
CORONA LIGHT	\$6	JOSH CELLARS MERLOT	\$36
MODELO ESPECIAL	\$6	JOSH CELLARS PINOT NOIR	\$40
STELLA ARTOIS	\$6	ROBERT MONDAVI PRIVATE SEL. CHARDONNAY	
HEINEKEN	• \$8	ROBERT MONDAVI PRIVATE SEL. MERLOT	\$40
TWISTED TEA	\$8	NON ALCOHOLIC	
SIERRA NEVADA HAZY LITTLE THING IPA	\$8	NON-ALCOHOLIC	
FUNKY BUDDHA FLORIDIAN WHEAT ALE	\$8	FOUNTAIN SODA (FREE REFILLS)	\$3
BUCKET OF DOMESTIC CANNED BEER	\$22	BOTTLED WATER	\$2
Miller, Coors, Bud, Michelob Ultra, Yuengling	\$28	TEA	°\$3
BUCKET OF IMPORTED CANNED BEER Corona, Corona Light, Modelo, Stella, Heineken, Guinne		SPECIALTY CAPPUCCINO 12oz	\$4
		ESPRESSO 4oz	\$3
DRAFT BEER	•	REGULAR COFFEE OR DECAF 160z	• \$3
MICHELOB ULTRA 12oz, 16oz \$	4 - \$6		
YUENGLING LAGER 12oz, 16oz \$	4 - \$6.		
	-		1



At Sailfish Sands Hitting Bays and Restaurant, a 20% service charge is added to each guest check in lieu of tips. The front-of-house team—bartenders, servers, runners, and bussers—will receive 100% of the service charge in addition to their hourly wage. Additional service charges or tips are not allowed. Service charge is calculated before any applicable discounts. Should you have any questions, our management would be happy to explain in further detail.

\$6 - \$8

\$6 - \$8

\$7 - \$9

\$7 - \$9

BLUE MOON 12oz, 16oz

12oz, 16oz

12oz, 16oz

STELLA ARTOIS 12oz, 16oz

SAILFISH SUNRISE CITY IPA 12oz, 16oz SAILFISH SOUTH FLORIDA PGA PALE ALE

SIERRA NEVADA HAZY LITTLE THING IPA

OCEAN REPUBLIC FLO CAL LAGER 12oz, 16oz \$7 - \$9