

starters

seafood cakes N 15-

crab, shrimp, panko crust, spicy remoulade and cocktail sauce

chilled shrimp cocktail ^{GF} N D 17-

cocktail sauce, lemon

lido seafood dip N 14-

snapper, grouper, salmon, artichoke hearts, cheese fondue, tortilla chips

mezza platter N V D 14-

chickpea hummus, red lentil hummus, carrots, celery, radish, cucumbers, grilled pita chips

café lido nachos N 14-

housemade chili, cheese, salsa, sour cream, scallions

chicken quesadilla N 13-

sautéed red peppers, red onions, sour cream, salsa

tempura chicken tenders 12-

honey mustard or bbq sauce

chicken wings N 12-

honey buffalo or teriyaki glaze

golden calamari N D 13-

housemade marinara, banana peppers, lemon aioli

salads

it's a wrap, make any salad a wrap, served with choice of house fries, chips or tropical coleslaw, add 1

sanibel ^{GF} V 12-

crisp greens, berries, gorgonzola, almonds, red onion, tomatoes, mango vinaigrette

cobb ^{GF} N V 12-

crisp greens, avocado, tomatoes, blue cheese, bacon, hard-boiled egg, creamy ranch dressing

caesar N V 11-

romaine lettuce, parmesan cheese, croutons

luau N V 12-

crisp greens, mandarin oranges, strawberries, almonds, piña colada dressing

add to the above salads: chicken 5- steak 8- salmon 7- shrimp skewer 7- black bean cake 4-

gorgonzola steak N 17-

chopped romaine, black olives, gorgonzola cheese, haricots vert, roasted tomatoes, portobello mushrooms, crispy onions, roasted shallot vinaigrette

sandwiches etc.

all sandwiches are served with pickle and choice of house fries, kettle chips or tropical coleslaw
all ^{GF} on a bed of greens, no bread or side

new england lobster roll N mkt.-

buttery griddled top cut roll

chili-lime grilled fish tacos N 18-

crisp lettuce, mango salsa, jack and cheddar, tomato

gulf fish N 17-

blackened fillet, lettuce, caramelized red onion, tomato, key lime aioli, toasted luau bread

café lido burger N 16-

grilled signature angus beef patty, lettuce, tomato, onion and choice of swiss, american or cheddar, toasted bun

dune dog N 12-

grilled all-beef kosher hot dog

black bean burger N 14-

tomato-jalapeño chutney, toasted kaiser roll

chicken cabana N 15-

applewood smoked bacon, swiss cheese, lettuce, tomato, onion, avocado aioli, toasted kaiser roll

club wrap N 15-

roasted turkey breast, applewood smoked bacon, swiss cheese, lettuce, tomato, avocado mayonnaise

cuban-braised beef N 16-

mojo-braised beef, caramelized onions, avocado mayo, swiss, provolone, cuban bread

poolside baskets

all baskets served with house fries, tropical coleslaw and dipping sauce

tempura chicken fingers or wings 16-

honey mustard or bbq sauce

beer-battered cod 18-

tartar sauce and lemon aioli

crispy shrimp 20-

cocktail and tartar sauces

seafood cakes 19-

crab, shrimp, panko crust, spicy remoulade and cocktail sauce

lido beach basket

choose two of the above 23-

choose three of the above 25-

*Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.
Consumption of raw or undercooked food may result in an increased risk of foodborne illness.*

^{GF} = Gluten-Free N = Nut-Free D = Dairy-Free V = Vegetarian

desserts

new york-style cheesecake 8-
cream cheese base, sweet graham cracker crust

chocolate chiffon 8-
rich double chocolate mousse cake

key lime pie 8-
sweet whipped cream, fresh strawberries

ice cream cup 1.95-
vanilla or strawberry

tropical frozen

piña colada
bacardi superior rum, cream of coconut, fresh pineapple and pineapple juice

frozen mudslide
silky smooth with baileys irish cream, kahlua and new amsterdam vodka

rum runner
bacardi superior rum, hiram walker blackberry & banana liqueurs, pineapple juice, lime juice and grenadine

orange sherbet colada
bacardi superior rum, new amsterdam orange vodka, valencia orange, pineapple, ice cream and a touch of coconut cream

handcrafted cocktails

fresh agave margarita
sauza signature blue 100% agave tequila, fresh lime and florida orange juice, organic agave nectar

sparkling strawberry
tito's handmade vodka, strawberry puree, muddled strawberries, cold pressed eureka lemon juice, 100% organic agave nectar, topped off with sparkling wine

bali blossom
bacardi grapefruit rum, fresh strawberries and basil, cold pressed eureka lemon juice, 100% organic agave nectar

traditional mojito
bacardi superior rum, agave nectar, mint and fresh lime perfectly muddled

gulf coast hurricane
bacardi gold rum, bacardi black rum, fresh florida orange juice, pineapple juice, angostura bitters, nutmeg

sunset punch
bacardi raspberry rum, bacardi mango rum, splash of amaretto, fresh orange and pineapple juices with a touch of grenadine

zero proof cocktails

piña colada 5-
a sweet creamy blend of coconut cream, fresh pineapple and pineapple juice

cool down 5-
muddled watermelon, 100% organic agave nectar, fresh mint, cold pressed persian lime juice

bottled water (liter) 7-
panna (flat) or pellegrino (sparkling)

strawberry, mango or banana daiquiri 5-
frosty mix of fresh fruit, citrus juices and puree

orange sherbet colada 5-
valencia orange and pineapple juices with ice cream and a touch of coconut cream

iced tea, lemonade or arnold palmer 3-
coke, diet coke, sprite or ginger ale 3-

wines

white wines bottle/glass

chardonnay, kendall-jackson 38-/11-

sauvignon blanc, murphy-goode, "the fume" 35-/9-

pinot grigio, ecco domani 34-/9-

la marca prosecco (split) 11-

red wines bottle/glass

cabernet sauvignon, proverb, california 34-/9-

merlot, columbia crest, "grand estates", washington 34-/9-

malbec, alamos, mendoza, argentina 34-/9-

pinot noir, murphy-goode, california 34-/9-

beers

draft

opal seasonal
locally brewed

opal ipa - 5.8% abv
florida-inspired, medium body ipa perfectly blended with hints of citrus

domestic

budweiser, bud light, michelob ultra, miller lite, coors light, o'doul's NA

craft and imports

corona extra, corona light, stella artois, samuel adams, guinness, heineken, amstel light