

SOUPS

CONCH CHOWDER cup \$3.95 bowl \$5.95
fresh conch, tomatoes, fresh herbs in a spicy, chunky tomato broth

FORD'S FAMOUS CLAM CHOWDER cup \$3.95 bowl \$5.95
a rich, creamy chowder chock full of sea clams,
sweet onions, carrots and diced potatoes

SOUP OF THE DAY cup \$3.95 bowl \$5.95

SANDWICHES

*Served with your choice of fries, slaw or black beans and rice
Substitute a Mixed Green Salad for \$1.95 extra*

DOC FORD'S ORIGINAL LIME PANKO CRUSTED FISH SANDWICH -
seared, baked and served on a whole wheat bun, topped with house slaw and
spicy remoulade \$9.95 *Voted Best Fish Sandwich!*

PANAMANIAC'S PULLED PORK - slow roasted barbecued pork in real Texas
BBQ sauce, secret spices from the Panamanians, topped with cole slaw, served on
whole wheat bun \$9.95

THE CUBAN - traditional style with ham, slow roasted pork, swiss cheese, and
pickles on a crispy Cuban roll \$9.95

PARMESAN CRUSTED CHICKEN - Parmesan & breadcrumb encrusted chicken
breast, lightly fried, then drizzled with a lemon garlic aioli. Served with balsamic
grilled tomatoes and onions \$9.95

GRILLED CHICKEN SANDWICH - Chicken Breast fixed buffalo style,
blackened, or grilled, served on whole wheat bun with lettuce, tomato, onion
and pickle \$9.95

VEGGIE BURGER - The Island's best! Topped with lettuce, tomato, onions on a
whole wheat bun. add cheese 50¢ extra \$7.95

HAMBURGER - ground Angus beef grilled to your desire, with lettuce, tomato,
onion on a whole wheat bun add cheese or bacon, extra 50¢ each \$9.95

SANIBEL CHEESE STEAK - shaved beef, caramelized onions and mushrooms
smothered in Swiss cheese, and folded into a baguette \$9.95

GROUPER SANDWICH - fresh grouper grilled, blackened, or fried. Served with
our house tartar sauce on a whole wheat bun \$13.95

CAMPECHE FISH TACOS - freshly grilled grouper with shredded cabbage
and a papaya pico de gallo, in a flour tortilla. Chef Greg insists this dish be
served only with Cuban black beans and rice \$13.95

Welcome to



SANIBEL ISLAND, FLORIDA

Before I started writing novels, I used to sell fish right here where you're sitting - well, in this building, anyway.

True.

For more than 12 years, I was a light-tackle fishing guide just down the road at Tarpon Bay Marina. I did more than 3,000 charters; spent 300 days a year boating these waters. When my clients chose not to keep what they'd caught, I'd load the fish in my pickup, tap on the back door of this place, and ask the chef if he was in a buying mood.

I love the symmetry of that; I helped provide seafood here way back in the 1970's, and now, because I've joined this excellent team of restaurateurs and staff, I have the opportunity to play a small role in providing fresh fish here once again.

So welcome to Doc Ford's. Just as my novels are inspired by these islands, my days on the water, and the people I came to know, the spirit of this fine sports bar was inspired by the marine biologist who is the main character of those novels.

Doc Ford is the baseball-loving, tropical adventurer who - not so surprisingly - has spent a lot of time in the same far flung places that I wrote about when I was monthly columnist for *Outside Magazine*: Places such as Cuba, Cambodia, south Africa, Australia, Vietnam, Borneo, and all over South and Central America. It was while traveling for *Outside* that I came to know and love the superb cuisine of the rural tropics.

I loved the sauces, the spices, and the passion that went into the food preparation.

We hope that spirit is part of Doc Ford's Sanibel Rum Bar and Grille, too.

But the real hearts, heads and souls behind this establishment, though, aren't fictional. They are real people; people savvy enough to envision a whole new concept in bars. "A rum bar? What's a rum bar?" We were asked.

They are people creative enough to design an entirely different kind of sports bar concept. "You're gonna have gourmet finger foods? Sports bars don't serve great food," we were told.

Well, this one does.

So credit Marty and Brenda Harrity, Mark and Heidi Marinello, and Jean Baer, along with Chef Greg Nelson for having the vision, and then finding the energy, taste and chutzpah to make that vision reality. Being with them reminds me of my old marina family, back when I was a fishing guide at Tarpon Bay. They're quirky and fun and gifted. They've made it work, and I'm proud to have played a small part.

-- Randy Wayne White



Open Daily

11:00 a.m. to Close

Full Bar

Doc Ford's Souvenirs

975 Rabbit Road

Sanibel Island, Florida 33957

239.472.8311

www.docfords.com

APPETIZERS

DOC'S BEACH BREAD - baked French bread topped with three cheeses, diced tomatoes, and just the right spices. A Doc Ford's Original! \$6.95

CARIBBEAN JERK NACHOS - corn tortillas topped with jerk chicken, Cuban black beans, melted Monterey Jack cheese, cabbage, tomato, and cilantro salad \$7.95

BUFFALO SHRIMP - crispy breaded shrimp with a spicy twist, with mild, medium or hot, sauce. Also available as Sweet Chili or Teriyaki. \$8.95

CHICKEN TENDERS - lightly fried, served with Buttermilk Ranch and Honey Mustard Dressing (also available Buffalo Style) \$7.95

MUSSELS - steamed in a broth of roasted garlic, shallots, Roma tomatoes, fresh basil, white zinfandel and a hint of cream and butter \$9.95

TOMLINSON'S TAQUITOS - fresh chicken with mild poblanos, red peppers, red onions, our Top Secret BBQ sauce, wrapped in a corn tortilla, lightly fried, served with a Dynamite Lime Cilantro Roasted Pepper pesto \$7.95

DOC FORD'S FAMOUS FISH FINGERS - fried golden brown, served with Doc's Tartar sauce. \$8.95

HEAT ISLAND CHICKEN WINGS - special wing dip made from Green Flash hot sauce from Cartagena. Mild, Medium, Hot, Sweet Chili or Teriyaki served with celery, blue cheese dressing \$7.95

SEARED TUNA APPETIZER - served rare atop chilled rice noodles that have been tossed with crisp Asian veggies, fresh herbs and a Thai peanut vinaigrette. We top it off with Chef Greg's sweet soy drizzle and wasabi coulis \$10.95

CARTAGENA SHRIMP SAUSAGE QUESADILLAS - bay shrimp with Amazon chilies, Monterey jack cheese, pan fried, served with Mango Tomatillo Chutney \$8.95

BAYAMO BLACK BEAN DIP - Cuban black beans blended with fresh seasonings, jalapeño, tomatoes, melted Jack and Cheddar cheese, served with Red, White & Blue tortilla chips \$8.95

CAPTIVA STYLE CRAB CAKES - Southern fried crab cakes, served on a bed of apple cider slaw with a spicy remoulade \$9.95

FRIED CALAMARI - lightly breaded tender calamari served with our tangy cocktail sauce \$8.95

Don't forget to pick up a Doc Ford's Souvenir!

Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness.

We use only non-transfat cooking oil.

18% Gratuity may be added to your check for parties of 6 or more

DINKIN'S BAY RAW BAR

RAW OYSTERS - Fresh chilled Oysters, shucked to order and served on the half shell with fresh lemon and cocktail sauce 1/2 doz. \$6.95 Full doz. \$10.95

STEAMED OYSTERS - Steamed with white wine, garlic and butter 1/2 doz. \$6.95 Full doz. \$10.95

CEVICHE COCKTAIL - Freshly marinated Grouper and Snapper, Bay Scallops, and shrimp tossed with fresh lime juice, cilantro, jalapeños and tomatoes \$8.95

PEEL-and-EAT SHRIMP - You'll love these Gulf shrimp, steamed then served with cocktail sauce seasoned with fresh lime and wild Amazon spices 1/4 lb \$6.95 1/2 lb \$12.95 Full Pound \$18.95

SHAKE & SHUCK SHRIMP

Chef Greg has created a gourmet "Shake Dressing". It's a specially blended dressing, just for shrimp and shell fish. Shrimp are steamed lightly with a touch of sea salt. These recipes were perfected over beach fires on Cayo Costa and North Captiva.

1/4 lb \$7.95 1/2 lb \$13.95 Full Pound \$24.95

YUCAJAN SHRIMP - Tomlinson traveled to the Bay of Ascension, Quintana Roo, Mexico to fish for bonefish and came back with this great recipe. Steamed shrimp in a dressing of real butter, mild Colombian chilies, fresh cilantro and key lime juice.

DINKIN'S BAY BOIL - Steamed Shrimp dressed in real butter, Old Bay spices and juice from fresh key limes.

SALADS

Fish or Shrimp add \$5.00 Chicken add \$3.00 Grouper add \$10.95

TROPICAL SALAD - Chef Greg combined fresh baby greens, grape tomatoes, fresh mozzarella, mandarin oranges, sundried cherries, spiced pecans, homemade crispy onions tossed in our very own secret balsamic vinaigrette dressing \$9.95

MOZZARELLA de MARINELLO SALAD - capri-cut ugly tomatoes, fresh buffalo mozzarella, baby arugula tossed in a lemon vinaigrette then topped with caramelized balsamic basil and parmesan cheese \$9.95

CHICKEN TACO SALAD - crisp romaine lettuce, Cuban black beans, cheddar and Monterey cheese, topped with grilled chicken and spicy salsa, with toasted tortilla chips \$9.95

SANIBEL SPINACH SALAD - bleu cheese crumbles, spiced pecans, granny smith apples, warm bacon dressing \$9.95

CALAMARI SALAD - lightly battered calamari tossed with mixed Everglades greens, cucumbers, tomatoes, a sweet and sour vinaigrette dressing, topped with crispy chunky wontons \$9.95

CREATIVE LICENSE CAESAR SALAD - roasted corn, bell peppers, spicy croutons, shaved parmesan mixed with a bed of romaine hearts \$9.95

THE OLD SCHOOL ICEBERG SALAD - one huge hunk of local farm lettuce, red onions, carrot threads with Doc's Buttermilk Bleu Cheese dressing \$5.95

MIXED GREEN SALAD - hometown mixed lettuces, grape tomatoes, choice of dressing \$5.95

ENTRÉES & ENTRÉE SALADS

CAMPECHE FISH TACOS - freshly grilled grouper with shredded cabbage, papaya pico de gallo, in a flour tortilla, served with Cuban black beans and rice \$13.95

DEEP WATER MAHI-MAHI - freshly fileted mahi-mahi seared in sweet soy sauce, placed on a jasmine rice stir fry with a prickly pear ginger vinaigrette *One of our Signature Dishes \$19.95

BANANA LEAF SNAPPER - snapper wrapped in a banana leaf lined with Masa Harina, Ancho Chili Purée and Pine Island lime juice. Steamed, paired with black beans and rice with a Dynamite Lime Cilantro Roasted Pepper pesto \$21.95

CEDAR PLANK SALMON - freshly cut salmon filet topped with a mango chipotle glaze, served with au gratin potatoes, wilted spinach and caramelized mushrooms \$21.95

QUINOA SALAD - Chef Greg combines fresh jumbo grilled shrimp with Quinoa (Keen-Wah, a grain cultivated in Peru and Chile) and garden fresh vegetables, marinated in white balsamic passion fruit vinaigrette and served atop a bed of mixed greens with a mango avocado salsa \$19.95

ACHOATE GRILLED GROUPER - fresh grilled grouper seasoned with a blend of South American spices, served with saffron rice mixed with broccoli and mushrooms, topped with pineapple salsa \$24.95

BAHAMIAN-STYLE SHRIMP ROAST - a skewer of grilled jumbo shrimp accompanied by skewers of pineapple chunks, red sweet peppers, zucchini squash and red onions, all basted with Chef Greg's pineapple-mustard and curry sauce, served with brown rice \$21.95

PIÑA-POLLO GRILLE - marinated chicken breast grilled Sanibel style, topped with honey-mustard curry glaze and served on a raft of brown rice, tossed with mushrooms, artichoke hearts, roma tomatoes and pistachios topped with grilled pineapple \$18.95

CUBAN FRIED PORK CHOPS - a pair of chops pan fried with jalapeño cheese grits, vegetable medley and a caramelized red onion jam. *One of our Signature Dishes \$17.95

ISLAND STYLE SHRIMP & GRITS - fresh Gulf shrimp dusted with masa (Mexican tamale flour), pan seared and served with jalapeño cheese grits, julienne veggies, and Chef Greg's incredible tomatillo green sauce (lime juice, dash of white wine and fresh cilantro) \$21.95

STEAK SALAD - flat iron steak on a raft of arugula and Florida-grown ugly tomatoes, tossed with Chef Greg's sherry sundried tomato and blue cheese vinaigrette, topped with blue cheese crumbles, and red onions \$19.95

PENNE WITH ROCK SHRIMP - sautéed rock shrimp, penne pasta, Roma tomatoes, fresh basil, garlic and avocados tossed with a citrus cream sauce and shredded Parmesan Cheese \$19.95

DRY RUBBED RIB EYE - with roasted garlic and Parmesan smashed potatoes, caramelized mushrooms, asparagus and a roasted blue cheese tomato, surrounded by a shallot cabernet sauce \$24.95

PANKO FRIED SHRIMP - jumbo shrimp crispy fried with french fries and cole slaw \$19.95

TEXAS BABYBACK RIBS - a full rack of Danish baby back ribs basted with our One-of-a-Kind BBQ sauce, served with smashed potatoes or french fries and our Sunset slaw \$18.95

Ask About Our Chef's Daily Dinner Features!