

DOC FORD'S  
SANIBEL ISLAND  
RUM BAR & GRILLE



Open Daily

11:00 a.m. to Close

Full Bar • Outdoor Dining

Doc Ford's Souvenirs

975 Rabbit Road

Sanibel Island, Florida 33957

239.472.8311

Meet the author  
Randy Wayne White



[www.docfords.com](http://www.docfords.com)

# Welcome to



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, 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

## 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.*

*Substitute Sweet Potato Fries 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!*

**PANAMANIANAC'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

**CARIBBEAN JERK GRILLED MAHI MAHI SANDWICH** - jerk grilled mahi  
with sliced avocado, melted monterey jack cheese, and cilantro-lime mayonnaise  
\$12.95

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

**HAMBURGER** - Prime hand pattied ground 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, peppers and  
mushrooms smothered in Swiss cheese, and folded into a baguette      \$9.95

**GROUPE 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 white fish with shredded cabbage  
and a papaya pico de gallo, in a flour tortilla. Chef insists this dish be served  
only with Cuban black beans and rice      \$13.95

*Stop by Our Doc Ford's Store!*

# APPETIZERS

**DOC'S BEACH BREAD** - baked French bread topped with three cheeses, diced tomatoes, and just the right spices. A Doc Ford's Original! \$7.95

**CARIBBEAN JERK TOSTADOS** - 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. \$9.95

**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 \$10.95

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

**HEAT ISLAND CHICKEN WINGS** - special wing sauce made from Green Flash hot sauce from Cartagena. Mild, Medium, Hot, Sweet Chili or Teriyaki served with celery, blue cheese dressing \$8.95

**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 a sweet soy drizzle and wasabi coulis \$10.95

**CARTAGENA SHRIMP SAUSAGE QUESADILLAS** - house made shrimp sausage with bacon, 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

**NEW CAPTIVA CRAB CAKES** - pan-fried beach-style, served with \*jicama cole slaw and finished with a superb Key lime butter sauce. (\*hi-ca-ma - the "water chestnut" of South America). \$11.95

**FRIED CALAMARI** - lightly breaded tender calamari served with our tangy cocktail sauce \$9.95

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*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. \$12.95

**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 \$7.95 1/2 lb \$13.95 Full Pound \$19.95

## **SHAKE & SHUCK SHRIMP**

*With 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 \$8.95 1/2 lb \$14.95 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 8 oz. Sirloin \$8.95*

**TROPICAL SALAD** - Chef 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 \$10.95

**MOZZARELLA de MARINELLO SALAD** - heirloom ugly tomatoes, fresh buffalo mozzarella, baby arugula tossed in a lemon vinaigrette then topped with aged balsamic, fresh basil and parmesan cheese \$10.95

**TACO CON POLLO SALAD** - chicken taco salad, richly spiced, served in a crispy tortilla bowl with grilled chicken, fresh Mexican salsa, cumin infused sour cream, black beans, topped with romaine lettuce plus cheddar and jack cheeses. \$10.95

**SANIBEL SPINACH SALAD** - bleu cheese crumbles, spiced pecans, granny smith apples, caramelized onion-smoked 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 wontons \$10.95

**THE OLD SCHOOL ICEBERG SALAD** - one huge hunk of local farm lettuce, red onions, carrot threads, chopped bacon and diced tomatoes with Doc's Buttermilk Bleu Cheese dressing \$6.95

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

# ENTRÉES

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

**DEEP WATER MAHI-MAHI** - hand-cut 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* \$22.95

**BANANA LEAF SNAPPER** - snapper wrapped in a banana leaf lined with Masa Harina, Ancho Chili Purée and Pine Island lime juice. Steamed, paired with fresh vegetables, 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 \$22.95

**QUINOA SALAD** - Chef 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

**ACHIOTE 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

**NEW** **ROASTED HALF-CHICKEN WITH A CUBAN CHIMICHURRI SAUCE** - slow roasted chicken served over a potato hash with onions, mildest Amazon peppers and Panama-style chorizo sausage. Braced with steamed french green beans, fresh chimichurri verde, topped with roasted corn, \*jicama, tomato and bean relish. (\*hi-ca-ma - the "water chestnut" of South America). \$18.95

**NEW** **MARTINIQUE-JERKED PORK CHOP** - Caribbean spiced pork served over caramelized plantains, steamed snow peas, finished with Chef Zook's Cuban citrus mojo sauce, then topped with grilled pineapple and wilted cabbage slaw. \**One of our Signature Dishes* \$19.95

**ISLAND STYLE SHRIMP & GRITS** - fresh Gulf shrimp dusted with masa (Mexican corn flour), pan seared and served with jalepeño cheese grits, julienne veggies and green beans accented with a grilled vegetable sofrito sauce \$21.95

**SEAFOOD PAELLA** - jumbo scallops, shrimp, mussels and tender fish medallions with chorizo sausage, saffron rice, caramelized onions and tomatoes \$23.95

**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

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**Ask About Our Chef's Daily Dinner Features!**  
**Executive Chef Kris Zook**