

SOUPS

CONCH CHOWDER - Fresh conch, tomatoes, fresh herbs, and bacon in a spicy, chunky tomato broth. cup \$4.95 bowl \$6.95

FORD'S FAMOUS CLAM CHOWDER - A rich, creamy chowder, chock full of sea clams, sweet onions and diced potatoes. cup \$4.95 bowl \$6.95

SOUP OF THE DAY cup \$4.95 bowl \$6.95

SANDWICHES

Served with your choice of fries, house slaw, black beans and rice, or fresh fruit. Substitute a mixed green salad for \$1.95. Substitute sweet potato fries for \$1.95.

GROUPER SANDWICH - Fresh grouper grilled, blackened, or fried. Served with Doc's tartar sauce on a freshly baked roll. \$19.95

DOC FORD'S ORIGINAL LIME PANKO CRUSTED FISH SANDWICH - Seared, baked and served on a freshly baked roll, topped with house slaw and spicy remoulade. *Voted Best Fish Sandwich!* \$10.95

*HAMBURGER - Prime hand pattied ground beef grilled to your desire, with lettuce, tomato, onion on a freshly baked roll. \$10.95
add cheese \$1.00 add bacon \$1.00

CHICKEN SANDWICH - Chicken breast prepared to your liking - grilled, blackened, fried or Buffalo, served on a freshly baked roll with lettuce, tomato, onion and pickle. \$9.95

MAINE LOBSTER ROLL - Diced Maine lobster blended with mayonnaise and celery. Piled high on a New England style split top roll. You will think you're in Maine! \$18.95

THE CUBAN - Traditional style with ham, slow roasted pork, Swiss cheese, mustard and pickles on a crispy Cuban roll. \$9.95

SANIBEL CHEESESTEAK - Shaved ribeye, caramelized onions, peppers and mushrooms smothered in Swiss cheese, and folded into a baguette. \$10.95

PANAMANIAN'S PULLED PORK - Slow roasted barbecued pork in our one-of-a-kind BBQ sauce, secret spices from the Panamanians, topped with house slaw, served on a freshly baked roll. \$9.95

SEAFOOD TACOS

CAMPECHE FISH TACOS - Freshly grilled white fish with shredded cabbage and papaya pico de gallo in flour tortillas. Served with black beans and rice. \$13.95

YUCATAN SHRIMP TACOS - Succulent steamed shrimp, shredded lettuce and tomatoes tossed in our one-of-a-kind Yucatan sauce made from cilantro, garlic, butter, lime juice, and Colombian chilies, served in warm flour tortilla. \$14.95

Stop by Doc Ford's Store!

Welcome to



This beautiful new restaurant's namesake, the fictional Doc Ford, was conceived in desperation just down the road at Tarpon Bay Marina where the owner, Mack, employed a small quirky cast of characters, one of whom wanted to be a writer.

That was 30-years and 3,000 charters ago, near the end of my career as a fishing guide. Thank karma, or fate, or blind blessed luck, but I love the symmetry suggested by Doc's return to Tarpon Bay Road. The symmetry didn't seem so blessed at the time.

In 1988, the federal government informed our little marina family that the bay would soon close to powerboat traffic. We fishing guides were out of a job. Aside from a license to drive big boats, I wasn't qualified to do anything useful, but I did own a typewriter.

Eighteen months later, my first novel, *Sanibel Flats*, was published. It introduced a few (very few) readers to marine biologist Doc (Marion D.) Ford, and his unrepentant hipster pal, Tomlinson. They were hard core tropic travelers; decent men with senses of humor, each devoted, in his way, to the obligations of friendship, family and their respective moral compass.

Both attracted trouble. Both men lived secret lives.

Sanibel Flats did nothing to threaten their anonymity -- sales were minuscule. National reviews, however, were enthusiastic, so I continued to chronicle the adventures of Doc, Tomlinson, and my marina pals, all of whom orbited freely around a semi-fictional "Dinkin's Bay."

Now, twenty-four novels later, it is an honor, and just plain fun, to return as a member of the Doc Ford's restaurant family -- and we are a family, top to bottom, same as the same quirky, excellence-driven characters who populate my novels.

By virtue of being here, you are a member, too. My partners, Marty and Brenda Harity, and Mark Marinello, would agree, and here's why: these islands have a gift for attracting people of kindred sensibilities. Some are famous, most are not, and it doesn't matter. You are here. These islands have chosen you. Why argue?

-- Randy Wayne White



Open Daily

11:00 a.m. to Close

Full Bar · Outdoor Dining Doc Ford's Souvenirs

2500 Island Inn Road Sanibel Island, Florida 33957

239.472.8311

Meet the author
Randy Wayne White



www.docfords.com

APPETIZERS

DOC'S BEACH BREAD - Baked French bread topped with cheddar, Monterey Jack, bleu cheese crumbles, and diced tomatoes. A Doc Ford's Original! \$8.95
Add chorizo, bacon or jalapeños \$1.00

CAPTIVA CRAB CAKES - Pan-fried beach-style, served with *jicama coleslaw and finished with a superb Key lime butter sauce. (*hi-ca-ma - the "water chestnut" of South America). \$12.95

FRIED CALAMARI - Lightly breaded, hand cut tender calamari served with our house-made cocktail sauce. \$12.95

HEAT ISLAND CHICKEN WINGS - Ten wings crispy-fried and tossed with your choice of mild, medium, hot, blind pass, sweet chili or teriyaki sauce. Served with celery and Doc's buttermilk blue cheese dressing. \$10.95

BUFFALO SHRIMP - Crispy breaded shrimp with a spicy twist, with a choice of mild, medium or hot sauce. Also available as sweet chili or teriyaki. \$9.95

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

***SEARED TUNA APPETIZER** - Served rare atop chilled rice noodles that have been tossed with crispy Asian veggies, fresh herbs and a Thai peanut vinaigrette. We top it off with a sweet soy drizzle and wasabi coulis. \$12.95

BAYAMO BLACK BEAN DIP - Cuban black beans topped with cheddar and Monterey Jack cheeses, diced tomatoes and jalapeños. Served with corn tortilla chips. \$8.95

CHICKEN TENDERS - Lightly fried, served with buttermilk ranch and honey mustard dressing. (also available Buffalo style) \$8.95

MUSSELS - Steamed in a broth of roasted garlic, shallots, Roma tomatoes, fresh basil, white zinfandel and a hint of cream and butter. \$12.95

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

FLATBREAD

SPINACH and ARTICHOKE - Crispy flatbread baked with homemade Roma tomato sauce, roasted garlic olive oil, topped with spinach, artichoke and mozzarella cheese. \$9.95

MARGARITA - Fresh mozzarella, local vine-ripened tomatoes, roasted garlic, fresh basil, aged balsamic and extra virgin olive oil. \$9.95

SHRIMP SCAMPI - With homemade Roma tomato sauce, roasted garlic, shrimp, tomato, mozzarella cheese and basil. \$9.95

Also available: gluten free flatbread \$2.00

*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness. *We use only non-trans fat cooking oil.*
18% Gratuity may be added to your check for parties of 6 or more.

DINKIN'S BAY RAW BAR

NEW RECIPE

***SHRIMP CEVICHE** - Fresh shrimp in our Florida citrus marinade, tossed with fresh lime juice, cucumber, cilantro, jalapeños, onions and tomatoes. \$8.95

****OYSTERS ON THE HALF SHELL** - Fresh Gulf oysters, shucked to order and served chilled with fresh lemon and cocktail sauce or steamed with white wine, garlic, and butter. 1/2 doz. \$10.95 Full doz. \$18.95

PEEL-and-EAT SHRIMP - You'll love these shrimp steamed in Amazon spices then chilled and served with house-made cocktail sauce and lemon. 1/2 lb. \$13.95 Full Pound \$25.95

DINKIN'S BAY BOIL - Steamed peel-and-eat shrimp dressed in real butter, Old Bay spices and juice from fresh Key limes. 1/2 lb. \$15.95 Full Pound \$28.95

**Consumer information: There is a risk associated with consuming raw oysters. If you have chronic illness of liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

YUCAJAN SHRIMP

OUR SIGNATURE DISH

Tomlinson traveled to the Bay of Ascension, Quintana Roo, Mexico to fish for bonefish and came back with this great recipe. Steamed peel-and-eat shrimp in a dressing of real butter, garlic, mild Colombian chilies, fresh cilantro and Key lime juice. 1/2 lb. \$15.95 Full Pound \$28.95

ADD

SALADS

Chicken add \$4.00 Fish or Shrimp add \$5.00 Salmon or Mahi add \$8.00 Grouper add \$10.00

TROPICAL SALAD - We combined fresh baby greens, grape tomatoes, fresh mozzarella, mandarin oranges, sundried cherries, spiced pecans, and homemade crispy onions tossed in our very own secret balsamic vinaigrette dressing. \$14.95

THE OLD SCHOOL ICEBERG SALAD - One large wedge of local iceberg lettuce, red onions, carrot threads, chopped bacon, diced tomatoes, and homemade croutons with Doc's buttermilk bleu cheese dressing. \$8.95

NEW RECIPE

CHICKEN TACO SALAD - Crisp romaine lettuce, tossed in avocado feta vinaigrette and topped with Jack and cheddar cheeses, black bean jicama salsa, grilled chicken and tomato pico de gallo, surrounded by corn tortilla chips. \$12.95

NEW ITEM

STEAK SALAD - Chimichurri-marinated steak, asparagus, and red onions, over mixed greens tossed in chimichurri vinaigrette and topped with avocado and bleu cheese crumbles. \$16.95

NEW ITEM

SOUTHWESTERN COBB SALAD - Blackened chicken, hard boiled eggs, avocado, and bacon served over chopped romaine lettuce tossed in zesty chipotle ranch dressing with Jack and cheddar cheeses, roasted corn, and Roma tomatoes with seasoned tortillas. \$13.95

SANIBEL SPINACH SALAD - Bleu cheese crumbles, spiced pecans, grape tomatoes, Granny Smith apples tossed with caramelized onion and smoked bacon dressing. \$11.95

MOZZARELLA de MARINELLO SALAD - Locally grown vine-ripened tomatoes, fresh mozzarella and baby arugula tossed in a lemon vinaigrette then topped with aged balsamic, fresh basil and parmesan cheese. \$13.95

CALAMARI SALAD - Lightly battered calamari tossed with mixed Everglades greens, cucumbers, tomatoes, a sweet and sour vinaigrette dressing and topped with crispy wontons. \$13.95

MIXED GREEN SALAD - Fresh baby greens, grape tomatoes, carrots, cucumber, homemade croutons, and your choice of dressing. \$6.95

ENTRÉES

DEEP WATER MAHI-MAHI - Hand-cut mahi-mahi seared in sweet soy sauce, placed on a jasmine rice stir fry with tropical vinaigrette. **One of our Signature Dishes* \$24.95

PENNE WITH SHRIMP - Sautéed deep water "lobster shrimp," penne pasta, Roma tomatoes, fresh basil, garlic and avocados tossed with a citrus cream sauce and shredded Parmesan cheese. \$19.95

SEAFOOD PAELLA - Jumbo scallops, shrimp, mussels and tender fish medallions, with chorizo sausage, peas, saffron rice, and tomatoes. \$28.95

PANKO FRIED SHRIMP - Jumbo shrimp crispy fried with French fries and house coleslaw. \$21.95

ISLAND STYLE SHRIMP & GRITS - Fresh Gulf shrimp dusted with masa (Mexican corn flour), pan seared and served with jalapeño cheese grits, julienned veggies and green beans accented with a homemade tomatillo sauce. \$22.95

NEW ITEM

PANKO CRUSTED GROUPER - Grouper pan-seared and served on a bed of brown rice, julienned vegetables, wilted spinach and mushrooms, topped with a honey papaya rum drizzle. \$26.95

TEXAS BABY BACK RIBS - A full rack of baby back ribs basted with our one-of-a-kind BBQ sauce, served with roasted garlic smashed potatoes or French fries and our house slaw. \$22.95

CEDAR PLANK SALMON - Freshly cut salmon fillet topped with a mango chipotle glaze, served with au gratin potatoes, wilted spinach and caramelized mushrooms. \$23.95

***DRY RUBBED RIBEYE** - With roasted garlic and Parmesan smashed potatoes, caramelized mushrooms, asparagus and a roasted bleu cheese tomato, surrounded by a caramelized red onion demi sauce. \$29.95

BANANA LEAF SNAPPER - Snapper wrapped in a banana leaf lined with masa harina, ancho chili purée and freshly squeezed lime juice. Steamed, paired with fresh vegetables, black beans and rice, with a dynamite lime cilantro roasted pepper pesto. \$24.95

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. \$20.95

ROASTED HALF-CHICKEN WITH CUBAN CHIMICHURRI SAUCE - Slow roasted chicken served over a potato hash with onions, mild 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). \$19.95

BONELESS PORK - Fennel-dusted pork ribeye seared to perfection. Served with Yukon Gold Boursin cheese potato cake, wilted spinach and caramelized onion apple demi sauce. \$22.95

Ask About Our Chef's Daily Dinner Features!