



# SANDBAR

CLEARWATER BEACH FLORIDA

EAT DRINK ENJOY

## Sharing and Such

**WATERMELON SHRIMP CEVICHE** 13-  
baby shrimp marinated in citrus and watermelon juices, fresh cilantro,  
red onion and peppers, served with warm tortilla chips

**CHIPS AND SALSA** 6-  
housemade pico de gallo, warm & crispy tortilla chips  
add guacamole or queso 5-

**WINGS AND THINGS** 14-  
crispy chicken wings, buffalo, sweet chili or bbq,  
celery, carrots, blue cheese or ranch

**CRISPY CALAMARI** 13-  
lightly breaded and flash-fried, caperberries and peppers,  
spicy pepper aioli & pomodoro dipping sauces

**PEEL 'N EAT SHRIMP** MARKET PRICE-  
(full or half pound)  
old bay seasoned gulf shrimp served cold, cocktail sauce, lemon

**CARNITAS PORK NACHOS** 13-  
warm tortilla chips, creamy queso blanco, slow-braised mojo pork,  
salsa verde and red onion, topped with queso fresco and chopped cilantro

**SMOKED FISH DIP** 11-  
pita rounds, jalapeños, fresh tomatoes

**ISLAND QUESADILLAS** 12-  
blackened chicken breast, sweet peppers & onions,  
jack cheese, fresh pico, cilantro sour cream

**HUMMUS DUO** 8-  
original and roasted red pepper, pita rounds, cucumber and celery

## Go Green

**GORGONZOLA GRILLED STEAK SALAD** 16-  
crisp greens, hearts of palm, oven-dried tomatoes, marinated  
green beans, white balsamic dressing, grilled farmer's bread

**SPICE SEARED TUNA\*** 14-  
artisan greens, cucumber, tomato, mandarin oranges,  
sesame-ginger dressing, crispy wontons, wasabi cream

**SANDBAR WEDGE** 9-  
baby iceberg, baby heirloom tomatoes, red onions, cucumber,  
smoked bacon, blue cheese crumbles, avocado ranch dressing

**CLASSIC CAESAR** 9-  
crisp romaine, creamy caper dressing, garlic-studded croutons,  
parmesan cheese

add grilled chicken 6- add grilled shrimp 8-  
add grilled or blackened mahi mahi or grouper 10-

\*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.

## Handhelds

includes your choice of fries or sandbar slaw  
substitute beer battered onion rings for 1.5-  
substitute a side salad for 2.5-

**THE BURGER\*** 13-  
house-blend steak cut, brioche bun, smoked bacon,  
shredded romaine, sandbar sauce, sautéed mushrooms & onions,  
melted cheddar

**BRAISED BEEF TACOS** 13-  
shredded lettuce, avocado aioli, red onion, salsa verde,  
queso fresco on grilled flour tortillas

**BUFFALO CHICKEN WRAP** 12-  
char-grilled chicken breast tossed in our honey buffalo sauce,  
lettuce, tomato, blue cheese dressing,  
wrapped in a flour tortilla

**FISH TACOS** 14-  
blackened or grilled, warm tortillas, crispy cabbage,  
jack cheese, chipotle crème and tomato mango salsa...  
what we're famous for!

**MAHI SANDWICH** 14-  
blackened or grilled, crisp romaine, avocado aioli,  
grilled pineapple salsa, toasted ciabatta

**FRIED GROUPEY BASKET** 14-  
our version of fish & chips, over a pile of seasoned fries  
with slaw and lime remoulade

**GROUPEY SANDWICH** 16-  
opal IPA battered gulf grouper, crisp lettuce, ripe tomato,  
key lime remoulade, buttered brioche bun

**LOBSTER SALAD SLIDERS** 21-  
three maine lobster salad sliders, artisan greens, potato buns

**CUBANO** 13-  
mojo pork, thinly sliced ham, melted swiss, pickle chips, dijonaise

## Sweet Endings

**KEY LIME PIE** 8-  
tartly refreshing with raspberry coulis

**CREAMY GELATO** 8-  
assorted gelato flavors

**CHURROS** 8-  
three housemade churros rolled in cinnamon, sugar,  
served with chocolate ganache and strawberries

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## Kids

available to children 12 years old and under

GRILLED MINI BURGERS 8-  
american cheese, crisp fries

GRILLED CHEESE TRIANGLES 6-  
american cheese, crisp fries

THE DOG 6-  
all-beef, grilled, crisp fries

CRISPY CHICKEN TENDERS 8-  
honey mustard or bbq sauce, served with fries

BATTERED FISH 8-  
crispy battered fish, fries, tartar sauce

## Zero Proof

FRESH-SHAKEN AGAVE LEMONADE 5-  
fresh-squeezed california lemons, 100% organic agave nectar,  
splash of sparkling soda

STRAWBERRY MULE LEMONADE 5-  
gosling's ginger beer, muddled fresh strawberries,  
cold pressed eureka lemon juice, 100% organic agave nectar

VIRGIN PIÑA COLADA 5-  
a sweet creamy blend of cream of coconut,  
fresh pineapples and pineapple juice

VIRGIN STRAWBERRY, MANGO OR  
RASPBERRY DAIQUIRI 5-  
frosty mix of fresh juices, citrus juices and purée

## Non-Alcoholic

BOTTLED WATER 3-  
Panna, Pellegrino

ICED TEA OR LEMONADE 3-

COKE, DIET COKE OR SPRITE 3-



## Tiki Cocktails

### OPAL-RITA

bacardi coconut rum, sauza signature blue 100% agave tequila,  
pineapple juice, margarita mix, garnished with  
lime and pineapple slice

### SANDBAR MAI TAI

bacardi superior rum, orange curaçao,  
fresh lime and florida orange juice,  
touch of 100% organic agave nectar,  
topped with bacardi black rum

### BLUEBERRY MOJITO

bacardi superior rum, fresh lime, mint and blueberries,  
simple syrup, topped with soda

### CUBAN PUNCH

bacardi mango rum and bacardi raspberry rum,  
orange and pineapple juices,  
splash of grenadine

### MANGO POOLSIDE

bacardi superior rum, mango purée,  
cold pressed persian lime and valencia orange juice,  
with a touch of 100% organic agave nectar,  
topped with fresh mint

### TITO'S AMERICAN MULE

tito's handmade vodka, lime, ginger beer

### SUMMER SANGRIA

light and fruity, made with crisp red wine  
or white wine and seasonal fruit

### CLASSIC RUM RUNNER

bacardi superior rum, blackberry brandy, banana liqueur,  
lime juice and grenadine, served frozen  
or on the rocks!

### CARIBBEAN PUNCH

bacardi coconut rum, bacardi superior rum,  
orange and pineapple juices, mango purée,  
splash of grenadine

## Frozens

### KILLER COLADA

bacardi superior rum, cream of coconut,  
fresh pineapple and pineapple juice, topped with  
bacardi oakheart spiced rum

### TROPICAL STORM

bacardi mango rum, strawberry, raspberry and mango purée

### MANGO TANGO SLUSH

sauza signature blue 100% agave tequila,  
amaretto, lime, mango purée

### KEY LIME MARGARITA

sauza signature blue 100% agave tequila,  
keke beach liqueur, triple sec, sour mix

### BLUE HAWAIIAN

bacardi superior rum, blue curacao, pineapple juice,  
cream of coconut, garnished with pineapple

## Signature Handcrafted

### BEACHSIDE MARY - "HOUSE SPECIALTY"

tito's handmade vodka, premium imported san marzano tomatoes,  
pure squeezed lemon and celery juices, balsamic vinegar,  
freshly grated horseradish, grey celtic sea salt and spices,  
rimmed with old bay, garnished with pepper jack cheese,  
"filthy" red piri piri pepper-stuffed olives,  
celery and a colossal shrimp

### CILANTRO GINGER COOLER

bombay gin, domaine de canton ginger liqueur, fresh-pressed  
lemon juice, touch of 100% agave nectar, fresh cilantro,  
topped with club soda, garnished with lemon

### SKINNY BLUEBERRY LEMONADE

stoli blueberi vodka, muddled blueberries,  
fresh-squeezed lemons,  
organic agave nectar, soda

### BALI BLOSSOM

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

## Draft Beer

OPAL TANGERINE WHEAT (Deep Blue Brewing) 4.8% abv  
locally brewed, this wheat malt delivers a delicious thirst quencher  
with gentle touches of tangerines

OPAL IPA (Deep Blue Brewing) 5.8% abv  
florida inspired, medium body IPA perfectly blended with hints of citrus

BUD LIGHT (Missouri, USA) 4.2% abv  
subtle, elegant hop aroma with a clean, balanced finish

CORONA LIGHT (Mexico) 4.2% abv  
a slightly lighter version of the mexican classic

SHOCK TOP (Missouri, USA) 5.2% abv  
spiced belgian-style wheat beer, hints of coriander spice

ROTATING SEASONAL TAP  
ask your server about our seasonal selection

## American Premium Beer

BUDWEISER BUD LIGHT COORS LIGHT MICHELOB ULTRA  
MILLER LITE YUENGLING O'DOUL'S (non-alcoholic)

## Import/Craft Beer

CORONA EXTRA (Mexico) 4.6% abv  
the classic mexican beer, the number one import in the USA

SAMUEL ADAMS SEASONAL (Massachusetts, USA) 4.9% abv  
samuel adams brewery's seasonal selection, ask your server for the season!

FUNKY BUDDHA FLORIDIAN (Oakland Park, Florida) 5.6% abv  
authentic hefeweizen yeast creates the compelling aromas of bananas,  
citrus and cloves, while the all wheat and malt body perfectly captures  
the brilliance of an orange and yellow flecked florida sunset

HEINEKEN (Netherlands) 5% abv  
european pale lager, first brewed in 1873

GUINNESS (Ireland) 4.2% abv  
an irish dry stout first brewed in 1725

ANGRY ORCHARD HARD CIDER (Walden, New York) 5% abv  
this crisp and refreshing cider mixes the sweetness of the apples with  
a subtle dryness for a balanced cider taste

CIGAR CITY JAI ALAI (Ybor City, Florida) 7.5% abv  
an IPA that starts off with a citrus bitterness, hint of caramel and  
finishes with citrus and tropical fruit hop notes

STELLA ARTOIS (Leuven, Belgium) 5.2% abv  
golden belgian brew is a signature blend of  
premium malt and saaz hops

## Wine

### Bubbles

	glass	bottle
WYCLIFF, California	7-	32-
KORBEL BRUT, California	split	12-

### Whites

wines listed from light and fruity to fuller bodied and dry

ROSÉ, FLEUR DE MER, France	7-	26-
PINOT GRIGIO, ECCO DOMANI, Italy	8-	28-
CHARDONNAY, KENDALL-JACKSON, California	9-	34-
CHARDONNAY, FREI BROTHERS RESERVE, California		44-
SAUVIGNON BLANC, KIM CRAWFORD, New Zealand	11-	42-

### Reds

wines listed from lighter to richer and fuller bodied

PINOT NOIR, MURPHY-GOODER, California	9-	34-
MERLOT, COLUMBIA CREST "GRAND ESTATES", California	9-	34-
CABERNET SAUVIGNON, PROVERB, California	8-	28-
CABERNET SAUVIGNON, LOUIS M. MARTINI, California		46-