

Mango's

Dockside Bistro

GOOD MORNIN' SUNSHINE!

SEASONAL BREAKFAST MENU WEEKENDS 9AM—1PM ONLY

Serving **ONLY** Cage-Free Eggs
& Pure Maple Syrup!

BREAKFAST BEGINNERS

BEIGNET POFFERS 12

6 fluffy hazelnut chocolate filled beignets sprinkled with powdered sugar.

BREAKFAST NACHOS 14

Crispy tortilla chips loaded with scrambled egg, bacon, queso, jack cheeses, and pickled jalapenos. Topped with sour cream and green onions.

GRIDDLE FAVORITES

VERY BERRY TRES LECHES FRENCH TOAST 19

Brioche bread dipped in an egg batter and drizzled with tres leches sauce, topped with juicy strawberries, blueberries, blackberries, whipped topping and Annie's Very Berry Jam.

CAM'S FAVORITE FRENCH TOAST 17

Sweet brioche bread dipped in our secret vanilla and cinnamon custard. Served with warm syrup and cinnamon & brown sugar cream cheese.

BANANA NUTELLA PANCAKES 19

Two buttermilk pancakes loaded with Nutella and fresh bananas. Served with warm syrup, whipped topping and sprinkled with powdered sugar.

SUNRISE PANCAKE STACK 15

Perfectly malted and delicious! Two fluffy buttermilk pancakes served with warm syrup and butter.

Add Fresh Blueberries, Strawberries 3 each
Chocolate Chips for 2

GLUTEN FREE PANCAKES ADD 2

HEALTHIER SIDE

Served with fresh fruit OR strawberry arugula salad.

LOX FLATBREAD* 24

A new twist on a classic favorite! Norwegian Smoked Salmon on toasted flatbread with dill cream cheese, capers, red onion, arugula and sesame oil.

AVOCADO TOAST 17

Multigrain toast topped with fresh Guacamole and 2 eggs over medium.

TUNA TARTARE TOAST 19

Start your day with Fresh Yellowfin Tuna Tartare on toasted sourdough with spicy mayo, avocado, arugula, mango and sweet chili sauce.

BREAKFAST HANDHELDS

Served with fresh fruit OR breakfast potatoes.

DOUBLE BACON JAMWICH 17

Warm croissant with 2 eggs over-hard, applewood smoked bacon, bacon jam and american cheese.

BRUNCH BURGER 18

Smashburger patty, applewood smoked bacon and american cheese on a warm brioche bun with bacon jam, arugula and a sunny side up egg.

STEAK POWER WRAP 24

Tender steak pieces, cheddar & pepperjack cheese, onions, tomato, avocado, scrambled egg and sauteed spinach in a flour tortilla with fresh pico de gallo.

GLUTEN FREE OPTIONS AVAILABLE

MANGO'S FAVORITES

CORNED BEEF HASH & EGGS 20

2 sunny side up eggs served with homemade corned beef hash and your choice of toast with a side of potatoes OR fruit.

MANGOS CHILAQUILES ROJAS 20

Tender chicken simmered in a red chili sauce with just the right amount of heat! Poured over house fried tortillas and topped with 2 eggs sunny side up queso fresco, avocado, cilantro and valentina crema.

CHORIZO BREAKFAST TACOS 20

A complete breakfast loaded with chorizo link sausage, eggs over-hard and crispy hash browns packed into two soft flour tacos and topped with fresh avocado, pickled red cabbage, valentina crema and queso fresco. Served with fresh fruit.

COMBOS FOR EVERY APPETITE

TWO EGG BREAKFAST 17

2 eggs cooked your way served with applewood smoked bacon, smoked ham OR sausage, your choice of toast and breakfast potatoes OR fruit.

PELICAN PANCAKE COMBO 17

1 flavorful pancake, 2 eggs your way, 1 sausage patty & 1 piece applewood bacon.

CAPTAIN'S BREAKFAST COMBO 19

Home fry potatoes with chorizo, bacon, peppers, onions, cheddar and jack cheeses topped with 2 eggs sunny side up and your choice of toast with a side of fruit.

INCREDIBLE OMELETS

Served with fresh fruit OR breakfast potatoes & choice of toast.

MEAT LOVERS OMELET 19

3 egg omelet with chorizo, sausage, applewood smoked bacon & cheddar cheese.

FARMERS OMELET 19

3 egg omelet with bacon, peppers, onions & cheddar cheese.

BAYSIDE OMELET 26

Melt-in-your-mouth Lobster & juicy shrimp with Boursin and provolone cheeses, tomatoes & spinach. Topped with bearnaise sauce.

GREEN GARDEN OMELET 19

Egg white only omelet with fresh spinach, feta, tomatoes and pesto sauce.

FOUR CHEESE OMELET 16

3 egg omelet loaded with provolone, american and jack cheeses & topped with shaved parmesan.

BREADS & SIDES

White, Multigrain, Rye, Sourdough, Croissant or Gluten-Free Bread.

All toasts come with Annie's
Homemade "Very Berry" Jam!

Apple Wood Smoked Bacon 5

Homemade Corned Beef Hash 8

Egg Any Style 4 each

Breakfast Potatoes 5

Hash Browns 5

Gluten Free Bread 3

Fruit Bowl 8

Pancake 7

Spicy Patties 5

Croissant 5

18% gratuity may be added to parties of 6 or more

All substitutions are subject to upcharge PLEASE INFORM YOUR SERVER OF ANY ALLERGIES*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a health condition.

LIMITED LUNCH MENU Available 9am to 2pm

SUNSET STARTERS

NEW GROUPEL BITES 24

Four fresh gulf black grouper nuggets lightly breaded and flash fried topped with lemon chili emulsion.

DOCKSIDE CONCH FRITTERS 13

Crispy fried in a tasty batter and served with lemon chili aioli and sake emulsion.

COCONUT SHRIMP 15

Five delicious shrimp, golden fried in a coconut batter. Served with mango sweet chili sauce.

Add additional shrimp at 4 each.

ZESTY CRISPY CALAMARI 19

Domestic, hand tossed and fried in a crispy Batter. Served with our house made marinara.

CAPRESE FLATBREAD 14

Shredded mozzarella cheese, fresh basil, grape tomatoes, baked on flatbread and drizzled with balsamic glaze.

HAWAIIAN FLATBREAD 20

Loaded with shredded mozzarella cheese and topped with BBQ sauce, grilled chicken and pineapple.

CHIPS N' SALSA & GUAC 13

Multicolored tortilla chips served with house made guacamole & pico de gallo.

GRILLED CHICKEN NACHOS 20

Topped with grilled chicken, smothered in melted pepper jack and cheddar queso and topped with pico de gallo, lettuce & pickled jalapeno.

Add-ons: Guacamole 3 | Bacon 3
Sour Cream Drizzle 1

MANGO'S WINGS 20

Ten crispy and lightly breaded bone-in wings. Served naked or tossed in Buffalo or Mongolian sauce. Served with celery & bleu cheese OR ranch.

YELLOW FIN TUNA TARTARE TACOS 18

Three crispy wontons shells filled with avocado, mango, kimchee, sesame oil and sweet chili sauce.

*Served with raw ingredients!

BACON WRAPPED SHRIMP JALAPENOS 15 GF

Five fresh jalapenos stuffed with shrimp, cream cheese and wrapped in apple wood bacon and gently baked. Add additional shrimp at 4 each.

MARCO'S BEST SALADS & BOWLS

KEY WEST SALAD 20 GF

Grilled shrimp, feta, hearts of palm, strawberries, mango, dried cranberries & toasted almonds on a bed of romaine with sweet onion dressing.

TROPICAL ISLAND CHICKEN SALAD 20 GF

Our famous chicken salad (made with just diced celery & mayo) served in a fresh pineapple boat over romaine lettuce & topped with walnuts, gorgonzola, strawberries & red onion. Served with our sweet n' sour dressing.

BOOM BOOM SHRIMP SALAD 20

Golden fried shrimp in spicy Boom Boom sauce, bleu cheese crumbles, cucumber, local tomatoes & toasted almonds on mixed greens with Ranch.

HONEY SESAME CHICKEN SALAD 21

Crispy fried chicken tenders dipped in honey sesame sauce with caramelized pecans, oranges, strawberries, mango and crispy wontons on a bed of mixed greens with sweet onion dressing.

NEW FISH TACO BOWL 26

Seasoned fresh wild triggerfish OR tripletail, mango tropical salsa, roasted corn, pickled red cabbage, tortilla strings, guacamole, black beans over warm rice and chili lime emulsion.

HEALTHY BURRITO BOWL 22 GF

Seasoned chicken breast, edamame, pickled onion, roasted corn and jack cheese blend served over warm rice with guacamole and cilantro ranch.

AHI TUNA POKE BOWL 25 Available after 11AM

Sushi rice, diced ahi tuna, cucumber, mango, seaweed salad, avocado & crispy wontons. Topped with spicy mayo & sesame seeds.

QUINOA POWER BOWL 17 GF

Organic quinoa, fresh avocado, feta cheese, roasted peppers, grape tomatoes, red onion, cucumber, sweet roasted corn, mango, micro greens & cilantro lime vinaigrette. Add a protein!

ISLAND SANDWICHES, BURGERS & PLATTERS

Served with choice of Seasoned Fries, Coleslaw, Fruit or Black Beans 'n Rice. Add 3 for House / Caesar Salad.

AVOCADO BURGER 22

Our juicy half pound burger topped with melted swiss cheese and fresh avocado slices.

COASTAL CALIFORNIA CHICKEN 19

Grilled chicken breast on a toasted Brioche bun with avocado, Pepper Jack, Applewood bacon, lettuce, tomato and onion.

CHICKEN BACON PESTO PANINI 21

Bursting with flavor! Lightly blackened chicken breast, fresh mozzarella, bacon, cashew-basil pesto and tomato on Cuban bread.

CHICKEN SALAD WRAP 16

House made chicken salad, lettuce & tomatoes in a flour wrap.

FISH SANDWICH 25

Fresh wild triggerfish OR tripletail on a toasted brioche bun with lettuce and tomato, served with side of tartar sauce. (Blackened, Grilled or Fried)
Made With Fresh Black Grouper 6 oz \$30 8 oz \$40

10,000 ISLANDS GRILLED REUBEN 24

Corned beef piled high on rye with Swiss cheese & sauerkraut, side of 1000 Island dressing & pickle.

FRENCH DIP PANINI 20

Cool in the center, medium rare sliced roast beef served on toasted Cuban bread with provolone cheese and warm au jus dipping sauce.

PLATTERS

FRIED SHRIMP 17

Seven golden fried shrimp served with a side of cocktail sauce.

COCONUT SHRIMP 21

Seven coconut encrusted shrimp served with mango sweet chili sauce.

FISH PLATTER 25

Fresh wild triggerfish OR tripletail cooked the way you like. Served with lemon & tartar sauce. Made With Fresh Black Grouper 6 oz \$30 8 oz \$40

CRISPY CHICKEN TENDERS 16

Choose ranch, barbecue or honey mustard.

18% gratuity may be added to parties of 6 or more

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