



**SERVING MARCO ISLAND SINCE 2011**

**LUNCH | DINNER | SUSHI**

**From our family to yours, Welcome!!  
Please sit back, relax & enjoy our waterfront view.**

**We are Marco Island's Premier Catering...from flip flops to  
tuxedos, we cater to all!**

**CALL US (239) 393-2433**

**VISIT US AT [WWW.MANGOSDOCKSIDEBISTRO.COM](http://WWW.MANGOSDOCKSIDEBISTRO.COM)**

**OPEN 7 DAYS A WEEK!**

**GONE FISHING?**

**BRING US YOUR FRESH CATCH AND WE WILL COOK IT FOR YOU**

# SUNSET STARTERS

## NEW GROUPEL BITES 24

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

## MANGOS HUSH PUPPIES 12

Jalapeno and grilled corn in fried cornmeal dumplings, served with our mango butter.

## DOCKSIDE CONCH FRITTERS 13

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

## LUMP CRAB & CORN DIP 23

Creamy and cheesy roasted corn dip topped with lump crab. Served warm with tortilla chips.

## 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.

## MANGO'S WINGS 20

Ten crispy and lightly breaded bone-in wings. Served naked or tossed in your choice of buffalo or Mongolian sauce. Served with celery and either bleu cheese or ranch.

## CHIPS N' SALSA & GUAC 13

Fresh 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 jalapenos.

**Add on: Guacamole 3 | Bacon 3  
Sour Cream Drizzle 1**

## BACON WRAPPED SHRIMP JALAPENOS <sup>GF</sup> 15

Five fresh jalapenos stuffed with shrimp, cream cheese and wrapped in apple wood bacon and gently baked.

**Add additional shrimp at 4 each.**

## CAPRESE FLATBREAD 14

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

## HAWAIIAN CHICKEN FLATBREAD 20

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

## \*YELLOW FIN TUNA TARTARE TACOS 18

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

**\*Served with raw ingredients!**



## CANINE SELECTIONS

All canine selections are served with a bowl of water, a pat on the head and a scratch behind the ear!

### CHOPPED CHICKEN BREAST 10

### CHOPPED BACON 5

### "CAPTAIN'S CRUNCH" 12

Chopped chicken & bacon

## MADE FROM SCRATCH' SOUPS

Ask your server about the soup of the day or enjoy our **Seafood Chowder, available daily!**

**Soup of the Day available seasonally  
(November thru April)**

Soup du Jour  
Cup 7 Bowl 12

Seafood chowder  
Cup 8 Bowl 14

18-20% Service Charge 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.\***

**GF - GLUTEN FREE**

# LIGHTER OPTION BOWLS

## AHI TUNA POKE BOWL 25

Sushi rice, diced ahi tuna, cucumber, mango, seaweed salad, avocado and crispy wontons. Finished with spicy mayo and sesame seeds. Available **GLUTEN FREE!** Be sure to remove the wontons.

## HEALTHY BURRITO BOWL <sup>GF</sup> 22

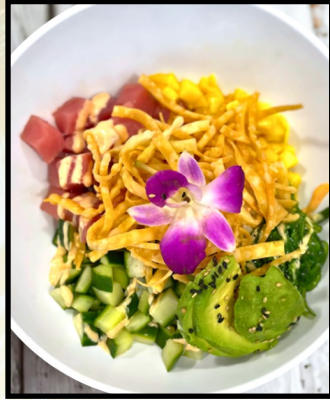
Seasoned chicken breast, edamame, pickled onion, roasted corn and jack cheese blend served over warm rice with guacamole and cilantro ranch.

## NEW FISH TACO BOWL 26

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

## QUINOA POWER BOWL <sup>GF</sup> 17

Organic quinoa, fresh avocado, feta cheese, roasted peppers, grape tomatoes, red onion, cucumber, sweet roasted corn, fresh mango and micro greens. Finished with cilantro lime vinaigrette. Remember to add a protein!



# MARCO'S BEST SALADS

Dressings: Signature Mango Vinaigrette (GF), Buttermilk Ranch (GF), Sweet Onion (GF), Balsamic Vinaigrette (GF), Chunky Blue Cheese (GF), Thousand Island (GF), Sweet N' Sour (GF), Honey Mustard (GF)

**ADD A PROTEIN:** \*Specify Grilled, Blackened or Fried\*

Chicken 10 | (6) Shrimp 10 | Salmon 15  
Fresh Black Grouper 6 oz \$30 OR 8 oz \$40  
Jumbo Scallops MP

## KEY WEST SALAD <sup>GF</sup> 20

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

## BOOM BOOM SHRIMP SALAD 20

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

## CAESAR SALAD 12

Romaine lettuce topped with our homemade Caesar dressing, Parmesan cheese & crunchy croutons. Remember to add a protein!

## MANGOS GARDEN SALAD <sup>GF</sup> 13

Fresh strawberries, mandarin oranges, sliced mangos & red onion on a bed of mixed greens. Served with our house mango vinaigrette. Remember to add a protein



## TROPICAL ISLAND CHICKEN SALAD <sup>GF</sup> 20

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.

## CARAMELIZED PECAN NORTH ATLANTIC SALMON SALAD <sup>GF</sup> 33

Grilled Salmon topped with caramelized pecans and passion fruit—mango bierre blanc, served on a bed of baby greens with gorgonzola, fresh strawberries and red onion. Finished with our sweet n' sour dressing.

\*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.\*

GF - GLUTEN FREE

# BURGERS WITH ATTITUDE!

## DADDY BURGER 20

A burger perfect for the traditional land sharks out there. Customize to your liking.

Add your own toppings:

Bacon 3, Cheese 1.50, Sautéed Mushrooms 2,  
Sautéed Onions 2, Avocado 2  
Pickled Jalapenos 1

## CHIPOTLE BURGER 24

Roasted jalapenos, bacon and pepper jack cheese. Topped with chipotle mayo and an onion ring.

## AVOCADO BURGER 22

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

## NEW BLACK & BLEU BURGER 24

Take your burger up a notch with bleu cheese, sautéed onions and bacon, lightly blackened.

ALL BURGERS, SANDWICHES & PLATTERS ARE SERVED WITH **ONE SIDE**

### Included Sides:

Seasoned Fries  
Fresh Fruit Cup  
Black Beans & Rice  
Mango Coleslaw

### Premium Sides

**\$3 More:**  
Onion Rings  
Steamed Vegetables  
House OR Caesar  
Side Salad

# ISLAND SANDWICHES & PLATTERS

## FISH SANDWICH 25

(Blackened, Grilled or Fried)

Fresh wild seasonal triggerfish OR tripletail on a toasted brioche bun with lettuce and tomato served with a side of house tartar sauce.

Make it with Fresh Black Grouper  
6 oz \$30 OR 8 oz \$40

## 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.

## 10,000 ISLANDS GRILLED REUBEN 24

Corned beef piled high on rye with swiss cheese and sauerkraut. Served with side of 1000 Island dressing and pickle.

## CHICKEN SALAD WRAP 16

House made chicken salad (diced celery & mayo) with lettuce & tomatoes in a flour wrap.

## CLUB SANDWICH 19

Loaded with honey ham, roast turkey, apple wood bacon, lettuce, tomato & mayonnaise on your choice of white, rye or multigrain toast.



## COASTAL CALIFORNIA CHICKEN 19

Grilled chicken breast on a toasted brioche bun with avocado, pepper jack cheese, apple wood bacon. Comes with lettuce, tomato and onion.

**SPICE IT UP** 🌶️ Add \$2 - Hand breaded, crispy fried and tossed in buffalo sauce. Served with Ranch OR Blue Cheese.

## FISH TACOS 25

\*Available ONLY before 4 pm\*

Fried, grilled or blackened fresh triggerfish OR tripletail in soft flour tortilla shells with lettuce, fresh pico de gallo and cilantro ranch.

Make it with Fresh Black Grouper -  
6 oz \$30 OR 8 oz \$40. Add Guacamole 3

## CHICKEN BACON PESTO PANINI 21

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



## CHOOSE YOUR PLATTER...

## CRISPY GOLDEN CHICKEN TENDERS 16

Choose ranch, barbecue or honey mustard dipping sauce.

## FISH PLATTER 25

(Blackened, Grilled or Fried)

Fresh wild seasonal triggerfish OR tripletail cooked the way you like. Served with lemon and a side of tartar sauce.

Make it with Fresh Black Grouper -  
6 oz \$30 OR 8 oz \$40

## FRIED SHRIMP 17

Seven hand breaded and crispy fried shrimp served with side of cocktail sauce.

## COCONUT SHRIMP 21

Seven delicious coconut encrusted fried shrimp served with mango sweet chili sauce.

\*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.\*

GF - GLUTEN FREE

# ENTREES ON THE DOCK

Served with seasoned fries and fresh vegetables until 4 pm.  
After 4 pm, served with one basket of dinner rolls & mango butter, fresh vegetables and choice of coconut rice, potato of the day OR black beans & rice.

## FROM THE SEA

**FRESH GULF BLACK GROUPER** <sup>GF</sup> 45  
Sautéed fresh local black grouper topped with tropical mango salsa.

**SEA SCALLOPS** <sup>GF</sup> MP  
Four U10 Jumbo Sea Scallops with our passion fruit–mango beurre blanc sauce.

**BAKED SEAFOOD COMBO** 51  
Half Maine Lobster Tail, 2 Jumbo Sea Scallops and 3 Jumbo Shrimp lightly seasoned & baked in a lemon & white wine butter sauce.

**CHILEAN SEA BASS** 52  
Delicate sea bass filet gently pan seared over cheesy risotto with sautéed spinach & roasted cherry tomatoes. Topped with sweet ginger soy glaze. *\*Available after 4pm only\**

**JUMBO STUFFED SHRIMP** 42  
Five jumbo shrimp stuffed with blue crab meat, baked and topped with bearnaise sauce.

**MACADAMIA CRUSTED MAHI MAHI** 35  
Mild & sweet tasting fish topped with macadamia nuts and finished with our coconut pineapple sweet thai chili sauce.

**PECAN ATLANTIC SALMON DINNER** 35  
Grilled Salmon topped with caramelized pecans and passion fruit–mango burre blanc.

## ON THE DOCK

**8 OZ FILET MIGNON** <sup>GF</sup> 52  
CHAIRMAN'S RESERVE center cut filet, hand cut in house. Fire grilled to perfection and served with our red wine demi-glace over top.

Add your own toppings: Sautéed Onions 3  
Sautéed Mushrooms 4 | Gorgonzola 3  
(6) Shrimp 10 | Lump Crab 12  
Jumbo Sea Scallops MP  
7oz Maine Lobster Tail 30

**MONGOLIAN BABY BACK RIBS**  
Half Rack 28 Full Rack 38  
Enjoy these tender and tasty ribs with a delicious hoisin, ginger, garlic and cilantro sauce with scallions and sesame seeds. Served with TWO mangos hush puppies and your choice of TWO sides. **Sweet Baby Rays™** also available for substitution.



# PASTA DISHES

Pasta dishes are not served with dinner rolls or a side unless requested as an add-on.  
Gluten Free pasta available.

**NEW SEAFOOD LINGUINE** 35  
Three jumbo shrimp, bay scallops and chopped clams in our homemade marinara sauce over linguine pasta. Served with garlic toast points.  
Available **GLUTEN FREE!** Be sure to substitute **GF** pasta and no garlic points.

**LOBSTER MAC N' CHEESE** 36  
High class meets down home with buttery lobster and a blend of three cheeses! Boursin, cheddar and american with cavatappi pasta. Baked & finished with bread crumbs.  
**Substitute Shrimp 30**

**SPICY JERK SHRIMP PASTA** 30  
A delicious combination of Caribbean and Italian flavors. Eight spicy jerk shrimp tossed with creamy basil, asparagus, english peas and roasted peppers over linguine pasta.  
**Sub Chicken 29 | Vegetarian 22**

**CHICKEN ALFREDO** 29  
Sautéed chicken cutlets in a creamy rich alfredo sauce over linguine pasta with fresh broccoli florets.  
**Sub Grilled Shrimp 30 | Vegetarian 22**

**SPINACH BASIL PESTO LINGUINE WITH BLACKENED CHICKEN** 29  
Scrumptious fresh spinach, house made cashew-basil pesto & parmesan cheese over linguine pasta with blackened chicken breast.



*\*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.\**

**GF - GLUTEN FREE**

# SUSHI MENU

## APPETIZERS

### EDAMAME 8

### SEAWEED SALAD 7

### \*OH SO GOOD 21

Sliced tuna wrapped around avocado, crab mix, topped with sweet soy sauce, wasabi mayo and tricolored tobiko.

### BAKED SCALLOP VOLCANO 22

Crabstick, cucumber, seaweed paper, and avocado roll topped with seared baby shrimp and scallops. Finished with spicy mayo..

### \*YELLOW FIN TUNA TARTARE TACOS 18

Served in three crispy wontons with tuna, avocado, mango, onion, cucumber, kimchee, sesame oil and sweet chili sauce.



Oh So Good

## SUSHI BOWLS

### \*AHI TUNA POKE BOWL 25

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

### \*SPICY CEVICHE BOWL 27

Traditional citrus lime marinated yellowtail, baby shrimp & scallops, tuna, salmon, octopus, cucumber, avocado, cherry tomatoes, cilantro, onion, mango and jalapenos. Served with crispy wontons OR tortilla chips.



NEW Tigertail Roll

## ENTREES TO SHARE

### \*RAW SASHIMI DINNER (15 pieces) 42

3 pieces each of yellow fin tuna, salmon, yellowtail, octopus & shrimp.

### \*SUSHI BOAT FOR TWO 90

Choice of 3 rolls, 8 pieces sashimi (2 yellowtail, 2 red tuna, 2 salmon, 1 octopus, 1 shrimp) and 6 pieces nigiri (2 yellowtail, 2 red tuna, 2 salmon). Choose 3 from the following: Marco Sunset Roll, California Roll, Shrimp Tempura Roll, Spicy Tuna Roll, Philly Roll, Firecracker Roll, Veggie Roll.



Sushi Boat For Two

### \*MANGO'S TOP TRIO 55

Our three most popular specialty sushi items beautifully presented for your enjoyment. OH SO GOOD, MARCO SUNSET ROLL MANGO TROPICAL ROLL. \*no substitutions\*



Mango's Top Trio

## RAW SUSHI & SASHIMI

\*NIGIRI (2 pieces with rice)

\*SASHIMI (3 pieces without rice)

\*YELLOWTAIL 12 \*RED TUNA 12 \*SALMON 12

\*OCTOPUS 12 \*SHRIMP 10

\* = SERVED WITH RAW INGREDIENTS

\*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.\*

GF - GLUTEN FREE

# SUSHI MENU

## SPECIALTY SUSHI ROLLS



Marco Sunset Roll



Caterpillar Roll



Crunchy Lobster Roll



Mango Tropical Roll

### MANGOS MOST POPULAR

#### **NEW \*TIGERTAIL ROLL 23**

Tuna, cucumber, avocado, kimchee, sesame oil, sweet chili sauce, wonton crumbs, seaweed paper, topped with salmon, tempura flakes, ikura, habanero mayo, scallions and sweet soy sauce.

#### **NEW \*SMOKEHOUSE ROLL 23**

Salmon, mango, cucumber, cream cheese, wonton crumbs, habanero mayo, finished with ikura, Sriracha, smoked salmon, avocado, tempura flakes, scallions and eel sauce.

#### **\*MARCO SUNSET ROLL 23**

Spicy tuna, avocado, soy paper, topped with shrimp, tuna, tempura flakes and spicy mayo.

#### **SPICY BLUE ROLL 25**

Blue crab, smoked salmon, asparagus, avocado, jalapenos, wrapped in soy paper, spicy mayo and toasted sliced almonds.

#### **MANGO TROPICAL ROLL 20**

Shrimp tempura and avocado, seaweed paper, topped with fresh mango, tempura flakes and sweet soy sauce.

#### **CATERPILLAR ROLL 20**

Shrimp, avocado, cucumber wrapped in seaweed paper, eel sauce, sriracha and avocado on top.

#### **\*FIRECRACKER ROLL 22**

Spicy tuna, tempura flakes, crab, jalapeno, avocado, Sriracha, seaweed paper.

### FAMILIAR FAVORITES

#### **NEW CRUNCHY LOBSTER ROLL 27**

Fresh lobster, avocado, asparagus tempura, cucumber, green onions, masago, wonton crumbs, soy paper, ikura, habanero mayo and sweet soy sauce.

#### **PHILLY ROLL 20**

Smoked salmon, seaweed paper, cream cheese and avocado.

#### **MT FUJI ROLL 22**

Avocado, cream cheese, seaweed paper, shrimp tempura topped with crabstick, spicy mayo and eel sauce.

#### **CALIFORNIA ROLL 16**

Crabstick, avocado, cucumber, masago, seaweed paper.

#### **\*RAINBOW ROLL 22**

California roll topped with 3 types of fish, shrimp and avocado.

#### **\*SPICY TUNA ROLL 18**

Yellow fin tuna, seaweed paper, masago, Sriracha and sesame oil.

#### **SHRIMP TEMPURA ROLL 17**

Avocado, cucumber, tempura shrimp, seaweed paper, masago.

#### **VEGGIE ROLL 16**

Avocado, cucumber and asparagus, seaweed paper, topped with shaved carrots.

**\* = SERVED WITH RAW INGREDIENTS**

**\*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.\***

**GF - GLUTEN FREE**

# SWEET ENDINGS

**STRAWBERRY NOT-SO-SHORTCAKE 15**  
Our shareable signature dessert. Enjoy layers of delicious sponge cake and strawberry compote with whipped topping.

**“OH MY GOSH!” SWEET CREAM CHEESE PRETZEL 15**  
A trip to Mango’s isn’t complete without trying our fried sweet cream cheese stuffed pretzel. Topped with vanilla bean ice cream, a caramel drizzle and whipped topping.

**“KEY WEST STYLE” KEY LIME PIE <sup>GF</sup> 13**  
The best Key Lime Pie is found right here in South Florida! Topped with key lime and raspberry sauces and served with whipped topping.

**NEW CHOCOLATE OVERLOAD 16**  
Rich layers of chocolate cake with dark chocolate pudding and chocolate shavings. Served with a scoop of vanilla ice cream.

**REESE’S® PEANUT BUTTER PIE <sup>GF</sup> 13**  
A light & creamy filling made with REESE’S® Peanut Butter in a chocolate graham cracker crust and topped with chunks of REESE’S® Peanut Butter Cups and whipped topping.

**VANILLA ICE CREAM**  
One scoop 4 Double Scoop 8  
Add whipped topping & sprinkles for 2

**MILK SHAKES 7**  
Chocolate | Strawberry | Vanilla



## DESSERT BY THE GLASS

### MADE FOR ADULTS

**TWISTED MONKEY**  
Dark rum, Kahlúa, Crème de Banana, ice cream, Served frozen with whipped topping and a chocolate drizzle.

**MUDSLIDE**  
Baileys Irish Cream, Kahlúa, vodka and vanilla ice cream mix. Served frozen with whipped topping and a chocolate drizzle.

**CHOCOLATE MARTINI**  
Vanilla vodka, crème de cocoa & dark chocolate liqueur, whipped topping & chocolate shavings.

**KEY LIME MARTINI**  
Whipped vodka, triple sec & ice cream. Served with a graham cracker rim and whipped topping.

**IRISH COFFEE**  
Jameson Irish Whiskey, Kahlúa, coffee, whipped topping and Creme de Menthe.

**ESPRESSO MARTINI**  
Vanilla vodka, crème de cocoa and a shot of Nescafe espresso.

**LEMON DROP MARTINI**  
Citrus vodka, fresh squeezed lemon & Limoncello. Served with a sugared rim.

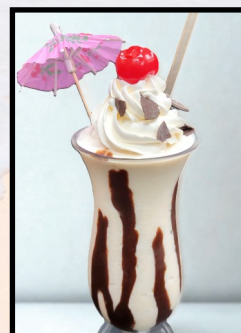
### NON-ALCOHOLIC DRINKS

We offer Seattle’s Best coffee, and specialty coffee drinks:

- CAFÉ LATTE
- ESPRESSO Single or double
- CAPPUCCINO
- AMERICANO
- CAFÉ CON LECHE
- HOT CHOCOLATE

### DESSERT DRINKS & CORDIALS

- SAMBUCCA
- GRAND MARNIER
- LIMONCELLO
- DRAMBUIE
- FIREBALL
- BAILEYS



\*All substitutions are subject to upcharge\* PLEASE INFORM YOUR SERVER OF ANY ALLERGIES\*  
GF - GLUTEN FREE