

YOUR LOCAL WATERING HOLE

THE WHALE

www.TheWhaleFMB.com • 239-463-5505 • 1249 Estero Blvd. Ft. Myers Beach FL, 33931

APPETIZERS

Loaded Black Bean Dip ^{GFA, VG} \$12.95

Cuban-Spiced Black Beans with a Cheese Blend topped with Pico De Gallo and House Made Tortilla Chips.

Add Chorizo \$1, Bacon \$1, Avocado \$2

Smoked Wings ^{GF} \$15.95

Eight Marinated, Dry-Rubbed and Slow Smoked Large Wings, Served with Carrots, Celery, and our House Made Chipotle Ranch. ***Limited Daily Quantity***

Classic Tavern Wings \$14.95

Eight Wings Tossed in Your Choice of Mild, Medium, Hot, Garlic Parmesan, Teriyaki, Pineapple Mango Habenero, or Smokey BBQ. Served with Carrots, Celery, and Ranch.

Fort Myers Beach Bread \$13.95

A Toasted Loaf of French Bread Loaded with Blue Cheese, Cheddar, Monterey Jack, Smokey Bacon, Tomatoes, Green Onions, and a Drizzle of Ranch. **Fresh Jalapeños \$1, Pickled Jalapeños \$1, Chorizo \$1.**

Smoked Fish Dip ^{GFA} \$14.95

House Smoked Mahi Fish Dip Paired with Crostini's, Capers, Pickled Jalapenos and Diced Red Onion.

Shrimp Cocktail Platter ^{GF} 1/2 LB \$15.95 1LB \$27.95

Large Peeled and Eat Shrimp Served with Lemon and Cocktail Sauce.

Sauteed Mussels ^{GFA} \$16.95

PEI Mussels Sauteed in a Roasted Tomato Cream Sauce Served with Toasted Bread.

*Oysters On The Half Shell ^{GFA} \$15.95

Half Dozen Freshly Shucked Gulf Oysters Served Cold, Accompanied by Cocktail Sauce and a Wedge of Lemon.

Oyster Rockefeller ^{GFA} \$17.95

Half Dozen Gulf Oysters, Filled and Baked with Spinach, Bacon, Swiss, and Parmesan Cheese, Served with Crostini's.

Tropical Shrimp and Scallop Ceviche ^{GF} \$13.95

Shrimp and Scallops Ceviche Mixed in a Mango Habenero Pico Served with House-fried Tortilla Chips.

Jumbo Crab Cake \$14.95

Jumbo Crab Cake Seared then Drizzled with our Biscayne Sauce, Served with a Side of Mango Slaw.

Captain's Catch Trio ^{GFA} \$17.95

Panko Fried Grouper Fingers, Shrimp and Seared Scallops Served with our Byscane Sauce, Pina Colada Rum Butter Sauce and Tarter.

Popcorn Shrimp Basket ^{GFA} \$13.95

Popcorn Shrimp Your Way! Choose Your Style
- Panko Fried Tossed in Buffalo - Ranch
- Panko Fried tossed in Creamy Boom Boom Sauce
- Coconut Fried with a Sweet Thia Chili Sauce

Caribbean Garlic Shrimp ^{GFA} 1/2 LB \$15.95 1LB \$27.95

Half or Full Pound of Peeled Large Shrimp Swimming in a Roasted Garlic, Chili, and Lime Butter Sauce. Served with Toasted Bread.

Crispy Calamari & Peppers \$13.95

Large Portion of Calamari and Banana Peppers Lightly Breaded and Flash Fried, Served with House Marinara Sauce.

Bacon Cheese Fry Basket ^{VG, GFA} \$13.95

Seasoned Fries Topped with a Jalapeno Cheese Sauce, Bacon, Banana Peppers, Tomatoes, Fresh Jalapenos and Sour Cream. **Add Shaved Ribeye \$7, Panko Fried Chicken \$7**

SOUPS & SALADS

Add-on options: Blackened, Seared or Fried

Add-ons: (5) Shrimp \$7, Chicken \$7, Fresh Catch \$11, Grouper \$12

Shrimp and Corn Chowder \$8.95

Baby Shrimp and Sweet Corn With Red Peppers, Onion, and Potatoes.

New England Clam Chowder \$8.95

Traditional Creamy Clam Chowder, Made In-House.

Classic Caesar ^{VEG, GFA} \$12.95

Crisp Romaine Mixed with our Home-made Caesar Dressing, Parmesan, and Croutons.

Burrata & Peach Harvest Salad ^{VEG, GF} \$12.95

Fresh Arugula Paired with Fresh Burrata Cheese, Baked Peaches, Basil Infused Oil and Balsamic Reduction.

Whale Berry Spinach Salad ^{VEG, VG, GF} \$12.95

Spinach Mixed with Strawberries, Blackberries and Blueberries, Candied Pecans and Feta Cheese with a Raspberry Vinaigrette.

The Whale Wedge ^{VEG, GFA} \$12.95

A Quarter Head of Iceberg Lettuce, Topped with Red Onion, Bacon, Tomatoes, Carrots, Croutons, Blue Cheese Crumbles and our House Made Blue Cheese Dressing.

House Garden Salad ^{VEG, VG, GF} \$12.95

Spring Mix, Carrots, Red Onion, Cucumber, and Cherry Tomatoes, Paired with a Monterey Jack and Cheddar Blend, Served with your Choice of Dressing.

Sunset Beet Salad ^{VEG, VG, GF} \$12.95

Roasted Red and Golden Beet Slices Layered with Fresh Mozzarella and a Basil Oil Drizzle. Served with Arugula Salad and Topped with Parmesan Cheese, Balsamic Reduction and a Raspberry Vinaigrette.

20% Gratuity Added For Parties of Six or More.

Thanks for dining with us! If you have a moment, we'd love to hear your thoughts! Scan the QR code to leave us a positive review.

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Please notify servers of ANY DIETARY RESTRICTIONS OR NEEDS before ordering.

GF (Gluten Free), GFA (Gluten Free Available), VEG (Vegetarian), VG (Vegan)



Check out our Monthly Entertainment lineup.



YOUR LOCAL WATERING HOLE

THE WHALE

Whale Signature



HANDHELDS

Served with a Side of Your Choice!
Add a Side of Our Creamy Jalapeño
Cheese Sauce for Your Seasoned Fries \$2!

Dockside Chicken Sandwich GFA \$15.95

Chicken Breast (Seared, Blackened, or Panko Fried) on a Toasted Bun with Lettuce, Tomato and Onion.
Add Cheese \$1, Bacon \$2, Avocado \$2.

The Whale Smash Burger GFA \$17.95

Two Juicy House Blend Smash-Griddled Patties with Shredded Lettuce, Crispy Onion Tangles, House Made Smash Sauce, and Your Choice of Cheese on a Toasted Bun.

Biscayne Fish Sandwich GFA \$24.95

Catch of the Day (Seared, Blackened, or Panko Fried) Layered With House Made Tartar Sauce, Lettuce, Tomato, and Onion on a Toasted Bun.
Add Cheese \$1, Bacon \$2, Avocado \$2.

Captain's Grouper Sandwich GFA \$28.95

In-house Filleted Grouper (Seared, Blackened, or Panko Fried) Layered with a House Made Tartar Sauce, Lettuce, Tomato, and Onion on a Toasted Bun.
Add Cheese \$1, Bacon \$2, Avocado \$2.

Island Grouper Tacos GFA \$23.95

Grouper Medallions (Seared, Blackened, or Panko Fried) Topped with a Mango Slaw and a Cilantro Lime Aioli Wrapped in a Soft Tortilla.

Biscayne Fish Tacos GFA \$19.95

Catch of the Day (Seared, Blackened Or Panko Fried) on a Bed of Shredded Lettuce, Topped with Pico and Drizzled With Our Biscayne Sauce.

Caribbean Shrimp Tacos GFA \$17.95

Chopped Shrimp Sautéed in a Garlic Chili Lime Butter Sauce on a Bed of Mango Slaw and Drizzled with Cilantro Lime Aioli.

Classic Cuban Sandwich \$17.95

House-Smoked Pork Loin, Sliced Ham, Swiss Cheese, Pickle Chips and Yellow Mustard all Pressed in Cuban Bread.

The Philly Cheese Steak GFA \$17.95

Shaved Ribeye Grilled with Onions and Banana Peppers, Served on a Toasted Baguette and Drizzled with Our House Jalapeño Cheese Sauce.

Chicken Finger Basket \$15.95

Golden Fried Panko Chicken Tenders Served with Fries, Cole Slaw and Ranch.

ENTREES

Crab-Stuffed Grouper \$36.95

Pan Seared Grouper Stuffed with Crab Meat Stuffing Served over Roasted Garlic Mashed Potatoes with Julienne Veggies and a Lobster Cream Sauce.

Grouper Oscar GF \$36.95

Seared Grouper with Lump Crab Meat over Roasted Garlic Mash Potatoes with Whole Asparagus Topped with Hollandaise Sauce.

Chorizo & Clams Linguini \$26.95

Middle Neck Clams over Linguini with Sautéed Poblano, Onion and Chorizo in a Garlic Herb Butter Sauce. Served with Toasted Bread.

Back Bay Lobster and Shrimp Pasta \$32.95

Shrimp & Lobster in a Lobster Cream Sauce over Linguine with Tomatoes and Topped with Arugula and Toasted Bread.

Classic Linguini Alfredo \$17.95

Linguine Tossed in a House Made Alfredo Sauce with Cherry Heirloom Tomatoes and Spinach. Served with Toasted Bread.
Add Chicken \$7, Shrimp \$7, Fresh Catch \$11, Grouper \$12

Crispy Shrimp Basket GFA \$17.95

7 Large Shrimp Cooked Blackened, Grilled, Fried or Coconut and Served with Slaw and Fries.

Beer Battered Fish & Chips \$24.95

Crispy Fried Catch of the Day Fingers Served to Perfection, Accompanied by a Side of Fries and Coleslaw. Enjoy it with a Delightful Homemade Tartar Sauce.

NY Strip Steak GFA \$36.95

A 12 oz NY Strip Cooked to your Preference and Topped with a House Made Chimichurri Sauce, Served Alongside Lobster Mac and Cheese and Sautéed Broccolini.

Harborside Seafood Boil GFA \$32.95

Snapper, Clams, Shrimp, Scallops, Chorizo, and Potatoes Sautéed in a Rich Smoked Tomato Broth, Served Toasted French Bread.

Lobster Mac & Cheese \$36.95

12oz Portion of Creamy Lobster Mac and Cheese, Served Alongside Crispy Fries and Broccolini.

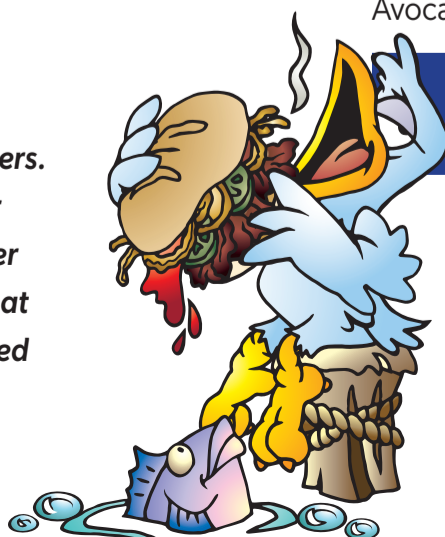
Creamy Caribbean Shrimp Pasta \$26.95

Shrimp and Linguini in our Signature Caribbean Sauce with Cream, Tomatoes and Spinach. Served with Toasted Bread.

*Tuna Tide Bowl VEG, VG, GFA \$24.95

Cubed Ahi Tuna Topped over Chilled Sushi Rice with a Napa Cabbage that is Dressed in a Kimchi Aioli. Served with Avocado. Sub Chicken, Shaved Ribeye, Fresh Catch \$5, Grouper \$6

*There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness.



SIDES

Seasoned French Fries <small>VEG, VG</small>	\$4.49
Sweet Potato Fries <small>VEG, VG</small>	\$4.49
Coleslaw <small>VEG, GF</small>	\$4.49
Garlic Mashed Potatoes <small>VEG, GF</small>	\$4.49
Bacon & Balsamic Brussel Sprouts <small>VEG, VG</small>	\$5.95
Black Beans & Rice <small>GF</small>	\$4.49
House or Caesar Salad <small>VEG, VG, GFA</small>	\$4.95