

SPOONDRIFT

ISLAND BOWLS

HOURS

Monday through Saturday
11am - 6pm

beverages

\$2.50

Bottled Water
Sodas
Flavored Teas
Coconut Water

desserts

\$6.00

Mochi
Coconut Tres Leches
Chocolate Malt Cake
Cookie of the Day (\$2.00)

CATERING & PRIVATE PARTIES

Spoondrift is dedicated to making your special events unique, fun and tasteful. Ask us about offsite catering, or renting our space for your next private party or gathering.

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

Prices and menu subject to change.

3-20-19

Come experience Spoondrift. Our journey began at the Sanibel Island farmers market where we introduced a food loving community to our delicious poké island bowls.

What is poké? (pronounced 'po-kay') The origin of poké is Hawaiian, and is any seafood or meat cut into cubes. But that's just the beginning.

At Spoondrift, we offer a "create it your way" selection of bowls using your choice of delicious bases, a huge variety of proteins, fresh veggies, crispy toppings, sweet and savory sauces, and more! Or enjoy our unique daily special creations you'll find written on our board.

Each bowl is prepared by hand, quickly and with care right before your eyes by our amazing chefs to create a one-of-a-kind Spoondrift experience to satisfy your unique taste. **Discover a wave of fresh food!**

*experience freshness and
flavor that are simply
over the top*

*pushing culinary
boundaries with healthy,
high quality food
and unique flavors in
a fresh new way*

SPOONDRIFT

(n.) sea-water spray swept from the tops of waves

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pick your wave

1 SELECT A BASE

Rice Red Quinoa
Artisan Greens Nachos

2 SELECT A PROTEIN

regular—1 protein **\$10.95**

large—2 proteins **\$13.95**

Ahi Tuna Salmon
Grilled Octopus Spicy Tuna
Wild Gulf Shrimp Sesame Tofu
Chicken Steak

3 SELECT YOUR TOPPING (up to 4)

Jicama Pineapple
Edamame Red Onion
Cucumber Radish
Parmesan Cheese Feta Cheese
Tomato Honey Glazed Carrots
Roasted Broccoli Roasted Brussel Sprouts
Roasted Potatoes

4 SELECT YOUR CRISPIES

Macadamia Nuts Chip Dust
Crispy Onions

5 SELECT A SAUCE (up to 2)

Spicy Mayo Wasabi Mayo
Coconut Ginger Sweet Chili
Green Goddess Herb Vinaigrette
Sesame Soy Thai Peanut
(we use only gluten free soy)

6 SELECT A FINISH

Masago/Massuga *(fish roe)*
Sushi Ginger Furikake
Scallions Nori
Sesame Seeds Cilantro

ADD ONS (\$1.00 ea)

Avocado Smash Crab salad
Seaweed Salad

signature bowls

THE OG

Rice
Ahi Tuna
Pineapple
Edamame
Cucumber
Red Onion
Chip Dust
Masago
Cilantro
Sweet Chili
Wasabi Mayo

TOO SHELLFISH TO SHARE

Artisan Greens
Wild Gulf Shrimp
Edamame
Cucumber
Roasted Broccoli
Scallions
Feta Cheese
Green Goddess
Avocado Smash

HOT DANG

Red Quinoa
Spicy Tuna
Seaweed Salad
Pineapple
Radish
Cilantro
Crispy Onions
Thai Peanut
Spicy Mayo

NICE TO MEAT YOU

Rice
Steak
Tomato
Red Onion
Roasted Brussel Sprouts
Roasted Potatoes
Crispy Onions
Scallions
Thai Peanut

PLANTS RULE

Artisan Greens
Radish
Sesame Tofu
Edamame
Cucumber
Sushi Ginger
Jicama
Macadamia Nuts
Nori
Herb Vinaigrette
Coconut Ginger

NOBODY CALLS ME CHICKEN

Rice
Chicken
Pineapple
Roasted Broccoli
Scallions
Jicama
Crispy Onions
Coconut Ginger
Spicy Mayo
Sesame Seeds

SPOONDRIFE