

# SPOONDRIFT

## ISLAND BOWLS

## beverages

Bottled Water  
Sodas  
Flavored Teas  
Coconut Water  
Flavored Waters

## desserts

Homemade Cakes  
& Cookies

### 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.

8-30-19

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

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  
flavors that are simply  
over the top*

## SPOONDRIFT

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

### HOURS

Monday through Saturday  
11am - 6pm

*create your own:*

- POKÉ
- PROTEIN BOWLS
- SALADS
- FRESH OPTIONS

*gluten free, vegan & vegetarian*

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## *pick your wave*

### 1 SELECT A BASE

Rice                      Red Quinoa  
Artisan Greens       Nachos

### 2 SELECT A PROTEIN

**regular**—1 protein    **\$11.95**

**large**—2 proteins    **\$14.95**

Ahi Tuna                Salmon  
Grilled Octopus      Spicy Tuna  
Wild Shrimp            Organic Tofu  
Chicken Breast        Steak Tenderloin

### 3 SELECT YOUR TOPPINGS (up to 4)

Jicama                  Pineapple  
Edamame               Red Onion  
Cucumber              Radish  
Tomato                  Honey Glazed Carrots  
Roasted Broccoli      Roasted Brussel Sprouts  
Mushrooms

### 4 SELECT YOUR CRISPIES

Nuts                     Chip Dust  
Crispy Onions         Wasabi Peas

### 5 SELECT A SAUCE (up to 2)

Spicy Mayo             Wasabi Mayo  
Coconut Ginger        Sweet Chili  
Green Goddess        Herb Vinaigrette  
Sesame Soy             Thai Peanut  
*(all sauces are gluten and dairy free)*

### 6 SELECT A FINISH

Masago/Massuga *(fish roe)*  
Sushi Ginger            Chili Threads  
Scallions                Cilantro  
Sesame Seeds          Feta Cheese  
Parmesan Cheese

### ADD ONS (\$1.00 ea)

Avocado Smash        Krab 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  
Crispy Onions  
Scallions  
Thai Peanut

### PLANTS RULE

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

### NOBODY CALLS ME CHICKEN

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

SPOONDRIFE