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!

**features**
- Daily Chalkboard
- Unique Entrees
- Fresh Soups
- Take Home & Heat Meals

**beverages**
- Bottled Water
- Sodas
- Flavored Teas
- Flavored Waters
- Boba Drinks

**desserts**
- Homemade Cakes
- & Cookies

**CATERING & PRIVATE PARTIES**
Spoondrift is dedicated to making your special events unique, fun and tasteful. Ask us about offsite catering.

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.

8-13-20

**SPONDRIFT**
*(n.) sea-water spray swept from the tops of waves*
pick your wave

1SELECT A BASE
- Rice
- Artisan Greens
- Quinoa
- Veggie Rice
- Nachos

2SELECT A PROTEIN
- small—1 protein
  - Ahi Tuna
  - Salmon
- regular—1 protein
  - Spicy Tuna
  - Wild Shrimp
- large—2 proteins
  - Organic Tofu
  - Chicken Breast
  - Steak Tenderloin

3SELECT YOUR TOPPINGS (up to 4)
- Jicama
- Edamame
- Cucumber
- Tomato
- Roasted Broccoli
- Mushrooms
- Pineapple
- Red Onion
- Radish
- Honey Glazed Carrots
- Roasted Brussel Sprouts
- Black Beans

4SELECT A FINISH
- Masago/Massuga (fish roe)
- Sushi Ginger
- Cilantro
- Feta Cheese
- ADD ONS ($1.00 ea)
  - Avocado Smash
  - Seaweed Salad
  - Krab salad

5SELECT YOUR CRISPIES
- Nuts
- Crispy Onions
- Chip Dust
- Wasabi Peas

6SELECT A SAUCE (up to 2—extra sauces 50¢ ea)
- Spicy Mayo
- CoconuT Ginger
- Herb Vinaigrette
- Thai Peanut
- Cilantro Lime
- Wasabi Mayo
- Sweet Chili
- Sesame Soy
- Eel Sauce

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
- Cilantro Lime
- Avocado Smash

NICE TO MEAT YOU
- Rice
- Steak
- Tomato
- Red Onion
- Roasted Brussel Sprouts
- 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

(all sauces are gluten and dairy free)