

smoothie bowls

Acai
Dragon Fruit
Coconut Snow

topping options— strawberry banana
berries dragon fruit honey
nutella peanut butter granola
coconut chocolate chips bee pollen

features

Daily Chalkboard
Unique Entrees
Fresh Soups
Take Home & Heat Meals

beverages

Fruit Teas & Fruit Lemonades *(made in-house with fresh fruit and simple syrups)*
Boba Milk Tea *(multiple flavors with tapioca boba)*
Flavored Waters
Bottled Water
Sodas

desserts

Homemade Cakes

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.

1-29-21

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!**

CATERING & PRIVATE PARTIES

SpoonDRIFT is dedicated to making your special events unique, fun and tasteful. Ask us about offsite catering.

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

SPOONDRIFT

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

SPOONDRIFT

ISLAND BOWLS

HOURS

Monday through Saturday
11am - close
(hours subject to seasonal changes)

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 Quinoa
Artisan Greens Veggie Rice

2 SELECT A PROTEIN

small—1 protein **\$9.95**

regular—1 protein **\$12.95**

large—2 proteins **\$15.95**

Ahi Tuna Salmon
Spicy Tuna Wild Shrimp
Organic Tofu Chicken Breast
Steak Tenderloin Krab Salad

3 SELECT YOUR TOPPINGS (up to 4)

Banana Peppers Pineapple
Edamame Red Onion
Cucumber Radish
Tomato Honey Glazed Carrots
Roasted Broccoli Roasted Brussel Sprouts
Mushrooms Black Beans

4 SELECT A FINISH

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

ADD ONS (\$1.00 ea)

Avocado Smash Seaweed Salad Krab Salad

5 SELECT YOUR CRISPIES

Nuts Chip Dust
Crispy Onions Wasabi Peas

6 SELECT A SAUCE (up to 2—extra sauces 50c ea)

Spicy Mayo Wasabi Mayo
Coconut Ginger Sweet Chili
Herb Vinaigrette Sesame Soy
Thai Peanut Eel Sauce
Cilantro Lime

(all sauces are gluten and dairy free)

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 Shrimp
Edamame
Cucumber
Roasted Broccoli
Scallions
Feta Cheese
Cilantro Lime
Avocado Smash

HOT DANG

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
Nuts
Herb Vinaigrette
Coconut Ginger

NOBODY CALLS ME CHICKEN

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