



Drinks

The Bee's Knees Mojito's

Homemade mojito with lime juice, fresh mint leaves, club soda, and White Rum. Your choice of strawberry, watermelon, coconut or classic.

Golden Age of Hollywood

A classic margarita turned golden with Cuervo Golden Tequila, Grand Marnier and lime juice. Upgrade to the "A" List with Patron Silver Tequila, Cointreau and lime juice.

John Wayne Apple Whiskey Cider!

Made with Jim Beam Apple whiskey, St. Germain Elderflower Liqueur, diced apples, lemonade and topped with ginger beer. Drink up, Pilgrim!

High Society

A top notch cocktail - Muddled fresh basil and cucumber mixed with Tanqueray Gin, St. Germain Elderflower Liqueur and tonic.

Bubble Mary

HOT and SPICY homemade Bloody Mary mix with Vodka and rimmed with Old Bay seasoning for a tasty twist on a classic favorite. Complete with a skewer of pepperoni, olives, salami, and a pickle spear.

All Shook Up

A new take on the classic French Martini-muddled with basil then vigorously shaken with pineapple juice, Chambord and Grey Goose Vodka finished with a slice of pineapple.

If You Like Pina Coladas.....

A fresh cored pineapple filled with Rum, strawberries, pineapple juice and The Bubble Room coconut colada mix for a tropical strawberry colada.

And Getting Caught In The Rain.....

An island inspired key lime colada made with Key Lime Rum, lime juice, The Bubble Room coconut colada mix, perfectly blended and served in a fresh cored pineapple.

Tropical Tiki Cooler

Quench your thirst with this island favorite made with Pineapple, Mango and Coconut Rums, pineapple juice and a splash of grenadine.

Pink Flamingo

The Bubble Room's iconic drink made with Rum, Blackberry Brandy, Banana Liqueur, cream, strawberries and bananas, well blended into a sweet smoothie.

Feeling Flamboyant?

Add a Myers Dark Rum floater!

Put The Lime In The Coconut...

A delicious blend of Coconut Rum, Absolut Vanilla Vodka, lime juice, Coco Lopez and Cream, finished with a graham cracker rim to create the ultimate coconut key lime martini!



Wine

Chardonnay

Coastal Vines	8.00	32.00
Bogle	11.00	44.00
Francis Coppola, Diamond Collection	13.00	52.00

Pinot Grigio

Santa Marina	10.00	40.00
Francis Coppola, Diamond Collection	14.00	56.00

Riesling

Fetzer "Goose Foot"	10.00	40.00
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Sauvignon Blanc

Bogle	11.00	44.00
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White Zinfandel

Beringer	9.00	36.00
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Cabernet Sauvignon

Coastal Vines	8.00	32.00
Francis Coppola, Diamond Collection	15.00	60.00

Merlot

Coastal Vines	8.00	32.00
Francis Coppola, Diamond Collection	16.00	64.00

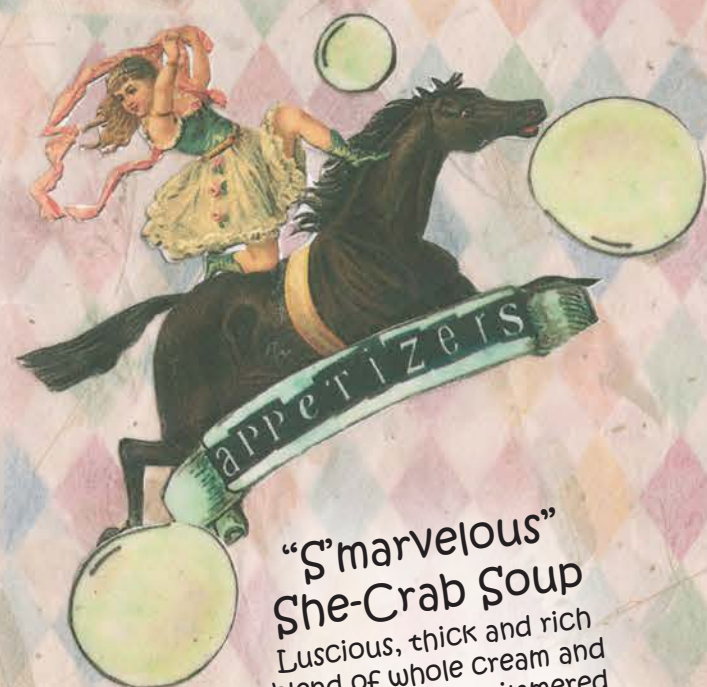
Pinot Noir

Coastal Vines	8.00	32.00
Francis Coppola "Votre Sante"	14.00	56.00

Champagne & Sparkling Wine

Coastal Vines, Brut	11.00	
Ste Michelle, Brut	45.00	





**"S'marvelous"
She-Crab Soup**
Luscious, thick and rich
blend of whole cream and
snow crab meat simmered
with savory seasonings and
a hint of sherry. \$10.95

An American In Paris
A Bubble Room style French
onion soup with slow-cooked
caramelized onions in a rich beef
broth. Topped with homemade
bread, Gruyere cheese and thinly
sliced fried onion. \$10.95

The Little Rascals
Six gulf shrimp sautéed in a
delicious garlic butter sauce.
Served with our homemade
French bread. \$16.95

Flaming Socra Cheese
Flamed table-side, this is
our version of the Greek
saganaki. Kasseri cheese
flamed with brandy and served
with homemade French bread.
OPA! \$15.95

Crab It While You Can
Homemade lump crab cakes, pan seared
and served atop a rich lobster sauce
with mint mango coleslaw. \$18.95

You Can't Tuna Piano*...
Sushi grade tuna, diced, marinated
and mixed with ponzu and wasabi
mayonnaise drizzle and served
with wonton chips. \$16.95

Dip-A-De-Doodah
A blend of fine cheeses combined with
smoked mahi, baked and served warm
with toasted pita bread for dipping.
\$16.95



All Entrees include our Homemade Bubble Bread and Sticky Bun
Add a Caesar or Greek Salad to your entree for \$5.95

FROM THE SEA

Smoke Gets In Your Eyes*
Your selection of the fish of the day grilled
and topped with your choice of sauce,
lightly brushed with a blend of honey, soy
and pineapple; a blackening Cajun spice or
piccata cream sauce. Served with mixed
vegetables and your choice of starch.
Mkt. Price

Mahi Brando
Pan seared pistachio crusted mahi fillet
accompanied with spinach
and mushroom risotto and a boursin
cream sauce. Mkt. Price

Captains Courageous
Grilled salmon fillet drizzled with hoisin
sauce, accompanied by 3 coconut shrimp.
Served with pineapple fried rice and a
sweet chili sauce for dipping. \$35.95

Some Like It Hot Hot Hot
Six gulf shrimp sautéed in garlic, tequila
and Louisiana "Hot" butter sauce.
Served with black beans, yellow rice
and a baked banana-guava shell,
stuffed with cream cheese. \$32.95

The Chan Man's Favorite
Your choice of six gulf shrimp dipped
in buttermilk-beer batter, six marinated
grouper fillets battered and fried
until golden brown, or three shrimp
and three grouper (half and half).
Served with mixed vegetables and your
choice of starch. \$32.95
Upgrade to coconut shrimp \$2.00

FROM THE LAND

Puttin' On The Ritz
Balsamic glazed chicken breast, grilled and
topped with sliced beefsteak tomato and
fresh mozzarella. Finished with herb pesto
and blue cheese crumbles.
Served with mixed vegetables
and your choice of starch. \$30.95

South Of The Border
Marinated chicken breast, skewered and
grilled with spicy pepperoncini, red bell
peppers, red onions and cherry tomatoes.
Served with yellow rice and a fried relleno
pepper stuffed with cheese. \$30.95

The Sky Is Falling
Half of a perfectly roasted and seasoned
chicken served with a basil cream sauce on
the side. Served with mixed vegetables and
your choice of starch. \$31.95

Charlie Chaplin Chops *
Two 8 oz Bone-in pork chops seasoned,
grilled and topped with your choice of
bourbon mango or mushroom merlot sauce.
Served with mixed vegetables and your
choice of starch. \$31.95

Marilyn Mignon*
A tender 8 oz hand-cut filet mignon,
wrapped in bacon and grilled. Nestled
atop a rich demi-glaze and topped with
thinly sliced fried onion. Served with mixed
vegetables and your choice of starch.
Mkt. Price

Prime Rib Weissmuller*
A thick cut of prime rib, well-marbled and
slow-roasted for best flavor. Homemade
au jus and creamy horseradish sauce on the
side. Served with mixed vegetables
and your choice of starch.
Tarzan Cut Mkt. Price
Jane Cut Mkt. Price

FROM THE GARDEN

The Tiny Bubble
Your "Taste of The Bubble Room" includes
Bubble Bread and sticky bun, a Caesar or
Greek salad, "Appe-teaser" served as your
entree, and one of our
world-famous desserts. \$33.95

Calypso At Midnight
A Caribbean style spring green salad
with mangoes, red and green apples,
blue cheese crumbles and sugared
walnuts. Choice of raspberry or balsamic
vinaigrette on the side. \$18.95
Add grilled chicken \$7.95
Add grilled shrimp \$9.95
Add grilled salmon \$11.95

**Million Dollar
Mermaid Salad***
A Cobb salad from the sea that would
make Esther Williams proud! Complete
with grilled shrimp, scallops, ahi tuna, blue
cheese crumbles, avocado, egg, diced
tomato and cucumber. Served with a
lemon vinaigrette on the side. \$34.95

Alice In Wonderland
Two portobello mushrooms, marinated
in balsamic vinaigrette and layered with
sautéed spinach, mozzarella cheese and
roasted red pepper, delicately baked and
finished with a balsamic glaze.
Served with mixed vegetables and
your choice of starch. \$29.95

Pastablanca
Penne pasta tossed in a garlic cream sauce
with sautéed broccoli, shaved carrots,
tomatoes and mushrooms. Topped with
shaved parmesan cheese. \$29.95
Add grilled chicken \$7.95
Add grilled shrimp \$9.95
Add grilled salmon \$11.95

Additional Bubble Bread
\$2.00 per slice.

*Please notify of any allergies
or intolerances.



Red Velvet Cake
Orange Crunch Cake
White Christmas Cake
Very Moist Chocolate Cake
New York Cheese Cake
Jamaican Rum Cake
Tropical Breeze Cake
French Chocolate Torte
Key Lime Pie
Buttercrunch Ice Cream Pie



**Consumption of foods that are raw or undercooked (this could include meats or fish
ordered rare or medium rare) may increase the risk of food borne illness"

www.bubbleroomrestaurant.com