



## 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

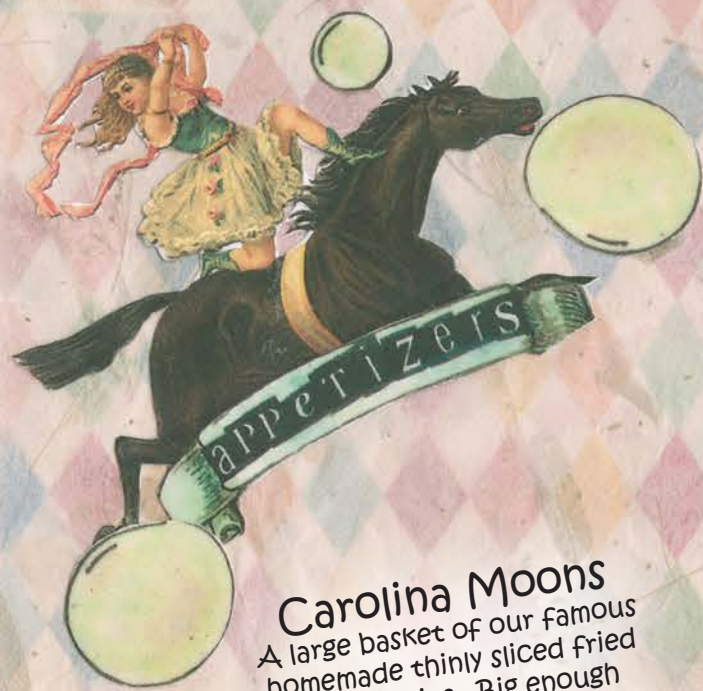
Coastal Vines	8.00	32.00
Francis Coppola "Votre Sante"	14.00	56.00

### Champagne & Sparkling Wine

Coastal Vines, Brut	11.00	
Ste Michelle, Brut	45.00	







### Carolina Moons

A large basket of our famous homemade thinly sliced fried potato chips. Big enough to share! \$7.95  
Add cheese and bacon. \$6.95

### Shrimp Boats Is A Comin'

As Jo Stafford said "There will be dancing tonight" with this toasted french bread crostini, topped with a fresh guacamole spread and lightly blackened shrimp. \$16.95

### You Can't Tuna Piano\*

Sushi grade tuna, diced, marinated and mixed with avocado. Dressed with ponzu and wasabi mayonnaise drizzle and served with wonton chips. \$16.95

### "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



## FROM THE GARDEN

### Calypso At Midnight

A Caribbean style spring green salad with sugared walnuts, red and green apples, mangos and crumbled bleu cheese. Your choice of raspberry or balsamic vinaigrette dressing on the side. \$14.95  
Add grilled chicken \$7.95  
Add grilled shrimp \$9.95  
Add grilled salmon \$11.95

### Caesar Romano

Crisp romaine lettuce topped with shaved Parmesan cheese and toasted croutons, served with Caesar dressing on the side. \$12.95  
Add grilled chicken \$7.95  
Add grilled shrimp \$9.95  
Add grilled salmon \$11.95

### Zorba The Greek

Crisp romaine lettuce topped with feta cheese, grape tomatoes, sliced cucumbers, red onion, roasted red bell pepper, pepperoncini and kalamata olives. Served with our homemade zesty Greek dressing on the side. \$14.95  
Add grilled chicken \$7.95  
Add grilled shrimp \$9.95  
Add grilled salmon \$11.95

### Anything Grows

Fresh avocado, marinated mushrooms, tomatoes, cucumber, roasted red pepper, lettuce, red onion and melted Swiss cheese with a creamy cucumber sauce served on a homemade bun or a pita. \$14.95  
Add grilled chicken \$7.95  
Add grilled shrimp \$9.95

## 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 Caribbean rice and black beans. Mkt. Price

### Gone Fishin'

A grouper fillet served grilled, blackened or fried on a homemade bun topped with lettuce, tomato, and tartar. Mkt. Price

### Carmen Miranda

Served in a fresh pineapple bowl, filled with jasmine rice, Caribbean fruit salsa, lightly blackened shrimp and topped with a tropical mango chutney. An island favorite! \$22.95

### Bing "Crab"sbys

Homemade crab cakes nestled into a rich lobster cream sauce paired with a mint mango coleslaw and jasmine rice. \$23.95

### We're In The Money

Fried seasoned shrimp served on a toasted hoagie roll with lettuce and tomato, topped with our delicious red pepper remoulade sauce. \$19.95

Substitute Gluten Free Bun \$2.00

## FROM THE LAND

### Al Capone

Balsamic glazed chicken breast, grilled and topped with sliced beefsteak tomato, spinach and fresh mozzarella. Served on a homemade bun with a pesto mayonnaise. \$16.95

### Turk Douglas

Thinly sliced oven roasted turkey breast sandwich with bacon, pepper jack cheese, roasted red peppers, topped with spring mix lettuce, sriracha mayonnaise and featuring our homemade guava jam, yum! On a homemade bun or a pita. \$16.95

### Modern Times

A modern take on a classic BLT. Introducing your new favorite sandwich: bacon, spinach, sliced tomato and avocado on toasted sourdough bread with pesto mayonnaise. \$16.95

### Bubble Burger\*

½ lb. of fresh ground beef, hand pattied and grilled to perfection. Served on a homemade bun featuring our famous Bubble Bread spread. \$17.95  
Add cheese \$1.50 • Add bacon \$3.00  
Add sautéed mushrooms \$1.00  
Add sautéed onions \$1.00

### Napoleon Bonapart\*

Our slow roasted prime rib sliced thin and topped with provolone cheese served on a toasted hoagie bun with au jus for dipping and a creamy horseradish sauce on the side. Mkt. Price  
Add sautéed mushrooms \$1.00  
Add sautéed onions \$1.00

### The Louis Armstrong

A muffuletta inspired sandwich featuring a butter garlic ciabatta bun stacked with hard and sweet salami, ham, provolone and mozzarella cheese. Served with an olive, garlic, oregano and pimento sauce. \$18.95



TIME for a TREAT  
OF COURSE I WANT  
DESSERT

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



\*please notify of any allergies or intolerances

\*\*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