



*Ft. Myers Beach, FL*

**GREAT  
FOOD!!**

**WINNER OF  
35 BEST OF BEACH  
AWARDS**

**DAILY  
SPECIALS**

**LIVE  
ENTERTAINMENT**

**HAPPY HOUR  
3-5 PM  
MON-FRI**

**OPEN DAILY**

**11:00 A.M. — 2:00 A.M.**

*Carry Out Available*

*Children's Menu Available*

*Enjoy the Great Gulf View  
from the "Lookout" Deck!*

[www.thebeachedwhale.com](http://www.thebeachedwhale.com)

**1249 ESTERO BLVD.**

**FT. MYERS BEACH, FL 33931**

**463-5505**

*More Than a Sports Bar —  
We've Got Your Game!!*



# APPETIZERS

- WHALE WINGS** — *Whales don't have wings, but we do - The Best on the Beach! served Hot, Medium, Mild, BBQ, Jerk or Teriyaki* \$8.95
- BLUE WHALE NACHOS** — *Fresh, crispy, Corn Tortillas with piles of Nacho Cheese, Lettuce, Tomato, Homemade Chili, Black Olives, Onions, Sour Cream. Want Peppers?* \$8.95
- CAPTIVA CRAB CAKES** — *Southern fried Crab Cakes, served on a bed of Apple Cider Slaw with a Spicy Remoulade* \$10.95
- FRIED CALAMARI** - *lightly breaded tender Calamari served with our tangy Marinara Sauce* \$8.95
- SEARED TUNA APPETIZER** - *served rare atop chilled rice noodles that have been tossed with crisp Asian Veggies, fresh herbs and a Thai Peanut Vinaigrette, topped with Sweet Soy and Wasabi Coulis* \$10.95

**BUFFALO SHRIMP** — *Shrimp right from the fleet! Crispy breaded with a spicy twist. Served Mild, Medium or hot with Celery, Carrots and our homemade Bleu Cheese Dressing* \$9.95

- FRIED OYSTERS** - *fresh from the Gulf, hand battered and fried, served with our homemade cocktail sauce* \$8.95
- CHEESE STICKS** - *Mozzarella Cheese seasoned and lightly battered, served with Marinara Sauce* \$6.95
- BBQ SHRIMP** - *BBQ and Seafood! We wrap the Shrimp in prosciutto then baste 'em with our homemade BBQ Sauce* \$9.95
- COCONUT SHRIMP** - *Fresh Gulf Shrimp hand breaded in fresh shredded coconut, delicately fried to a golden brown* \$9.95
- FISH FINGERS** — *The Original Recipe Fish Fingers fried golden brown, served with the Whale's Famous Tartar Sauce* \$8.95
- CHICKEN TENDERS** - *lightly fried, served with Buttermilk Ranch and Honey Mustard Dressing (also available Buffalo Style)* \$7.95
- QUESADILLAS** — *Marinated and grilled Chicken combined with Red Bell Peppers, Onions, Monterey Jack and Cheddar Cheeses grilled till golden brown* \$8.95
- BEACH BREAD** — *Baked French Bread topped with 3 Cheeses, diced Tomato and just the right Spices. A Beached Whale Original!* \$7.95  
*Add Bacon or Jalapeños for \$1.00*

# RAW BAR

- MUSSELS** — *Steamed in a broth of Roasted Garlic, Shallots, Roma Tomatoes, fresh Basil, White Zinfandel, a hint of Cream and Butter* \$10.95
- OYSTERS YOUR WAY** — *Gulf Coast jewels picked fresh from the Gulf, delivered out back almost every day. Steamed or Raw*  
*Half doz. \$6.95 Full Dozen \$10.95*
- PEEL 'N EAT SHRIMP** — *A ½ pound of Gulf Coast Jewels cooked with special Amazon spices and brought to your table hot or cold.* \$11.95

**YUCATAN SHRIMP** - *U-Peel-'em Steamed Shrimp in a dressing of real butter, mild Colombian Chilies, fresh Cilantro and Key Lime Juice.*  
¼ lb \$8.95      ½ lb \$14.95      1 lb \$24.95

# SOUP

- CLAM CHOWDER** – *Nor'Eastern style chocked full of Clams, Potatoes and Onions* \$3.95
- CONCH CHOWDER** – *Fresh Conch, Tomatoes, and Herbs in a spiced broth just like Key West* \$3.95
- SOUP OF THE DAY** \$3.95

*Always Homemade... Always Delicious!*

# SALADS

*Fish or Shrimp add \$5.00 Chicken add \$3.00 Grouper add \$10.95*

- TROPICAL SALAD** - *fresh Baby Greens, Tomato, fresh Mozzarella, Mandarin Oranges, Sundried Cherries, Spiced Pecans, homemade Crispy Onions tossed in our very own secret Balsamic Vinaigrette Dressing* \$9.95
- PILOT HOUSE SALAD** – *Lettuce, Tomato, Onion, and Croutons with choice of Dressing* \$5.95
- CHICKEN TACO SALAD** – *Crisp Romaine Lettuce, Cuban Black Beans, Cheddar and Monterey Cheeses, topped with Grilled Chicken and Salsa mounded on a heaping pile of crispy Tortilla Chips* \$9.95
- CAESAR SALAD** – *A classic Caesar with Romaine Lettuce, Parmesan Cheese and Homemade Croutons* \$8.95
- CHOPPED COBB SALAD** - *Diced Turkey, Ham, Bacon, Swiss, Cheddar, and Blue Cheese, combined with Avocado, Lettuce, Carrots chopped and tossed with Homemade Buttermilk Blue Cheese Dressing* \$9.95
- CALAMARI SALAD** – *Lightly battered and crispy fried Calamari tossed with mixed Everglades Greens, Cucumbers, Tomatoes, and a Sweet and Sour Vinaigrette Dressing, topped with crispy crunchy Wontons* \$9.95

# FLAT BREADS

- SPINACH and ARTICHOKE** – *Crispy Flatbread baked with homemade Roma Tomato Sauce, roasted Garlic Olive Oil, topped with Spinach and Artichoke, Mozzarella* \$7.95
- MARGARITA** – *fresh Basil, Tomato, Mozzarella* \$7.95
- SHRIMP SCAMPI** – *with homemade Roma Tomato Sauce, Roasted Garlic, Shrimp, Tomato, Mozzarella and Basil* \$7.95
- BBQ CHICKEN** – *Grilled Chicken, homemade Texas BBQ Sauce, Mozzarella* \$7.95

*Consuming raw or undercooked meat, seafood, shellfish, poultry or eggs may increase your risk of food borne illness.*

# BEEF, CHICKEN & BBQ RIBS

*Served with House Cole Slaw and your choice of Beans and Rice, Buttered Parsley Potatoes, or French Fries. Steamed Vegetables add \$1.95 Substitute Sweet Potato Fries add \$1.95. Side Salad add \$2.95.*

**BABY BACK RIBS** – *Dig into our Fall-off-the-Bone Danish Baby Back Ribs, basted with our one-of-a-kind real Texas BBQ Sauce*    *Half Rack \$12.95*    *Whole Rack \$17.95*

**CHICKEN 'N RIBS** – *Half Slab of Ribs and Half Chicken for when you just can't decide*    \$16.95

**HALF ROASTED or BBQ CHICKEN** - *Half Chicken Roasted to perfection or basted with our real Texas BBQ Sauce*    \$12.95

**BLACKENED CHICKEN ALFREDO** - *Grilled and Blackened Chicken Breast tossed with Tomatoes, Broccoli, Mushrooms and our homemade Alfredo Sauce served over al dente pasta*    \$16.95

**RIB-EYE STEAK** – *12 oz. hand cut Rib Eye cooked the way you like it, topped with mushrooms and onions, served with steamed vegetables*    \$17.95

**PRIME RIB** – *12 oz. of the best slow roasted Prime Rib this side of Kansas City*    \$16.95

**FAJITAS** – *Served on a sizzling hot plate combined with roasted Poblano Pepper, Red Bell Peppers and Onions. Accompanied with Flour Tortillas, Salsa, Guacamole, and Sour Cream.*

*Chicken or Steak \$13.95    Shrimp \$16.95*



## "FLEET'S IN" SEAFOOD

*All Seafood is served with House Cole Slaw and your choice of Beans and Rice, Buttered Parsley Potatoes, or French Fries. Steamed Vegetables add \$1.95 Substitute Sweet Potato Fries add \$1.95. Side Salad add \$2.95.*

**FRIED OYSTER BASKET** – *Fresh Gulf Oysters hand breaded and lightly fried to perfection*    \$14.95

**BBQ SHRIMP** – *BBQ and Seafood! We wrap the Shrimp in prosciutto then baste 'em with our homemade BBQ Sauce*    \$16.95

**FRIED SHRIMP** – *Panko Crusted and fried to perfection, right off the boats. \*Best of the Beach!*    \$16.95

**COCONUT SHRIMP** – *Fresh Gulf Shrimp hand breaded in fresh Coconut - tantalizingly delicious!*    \$16.95

**STUFFED SHRIMP** – *Our famous Crab Cake Recipe combined with fresh Shrimp right from the docks*    \$17.95

**GROUPEL/GROUPEL/GROUPEL** - *All the whales in the pod can't get enough of our fresh Grouper. Served grilled, blackened, fried, crunchy or broiled with House Tartar Sauce*    \$21.95

**FISH AND CHIPS** – *The original Beached Whale Fish Dinner you've enjoyed since 1997 served fried, broiled, blackened or crunchy with House Tartar Sauce*    \$15.95

# SANDWICHES

*All Sandwiches are served with your choice of Beans and Rice, Buttered Parsley Potatoes, French Fries, or House Cole Slaw. Substitute Sweet Potato Fries add \$1.95. Add Side Salad \$2.95*

**FISH TACOS** – *A favorite of all good whalers and fishing guides! Freshly Grilled Grouper with shredded Cabbage and a Papaya Pico de Gallo Sauce folded into Flour Tortillas. This is the one that didn't get away!* \$13.95

**THE BEACHED WHALEBURGER** – *Half pound Ground Angus Beef hand patted and grilled to your liking, served with Lettuce, Tomato, and Onion on a toasted bun* \$8.95

*Add American, Swiss, Monterey Jack or Cheddar Cheese or Bacon \$ .50 each*

**GROUPE SANDWICH** – *Blackened, Fried, Broiled or Crunchy. Served on Whole Wheat Bun* \$13.95

**MERMAID CHICKEN SANDWICH** - *Chicken Breast fixed buffalo style, blackened, or grilled, served on whole wheat bun with lettuce* \$8.95

**THE CUBAN WHALE** – *The only place to get a more traditional Cuban is Havana! Slow roasted Pork, Ham, Swiss Cheese* \$9.95

**WHALE CHEESE STEAK** – *Just like Philly - shaved Beef, Mushrooms, Onions, and Peppers, topped with melted Swiss Cheese* \$9.95

**SOUTHERN STYLE PULLED PORK** – *Slow roasted, fork tender piggy, slathered in house-made Barbecue Sauce. Topped with house Cole Slaw, served on a whole wheat bun* \$9.95

**THE ORIGINAL BEACHED WHALE FISH SANDWICH** – *The fish sandwich you've enjoyed since 1997. Blackened, fried, broiled or crunchy, with House Tartar Sauce on a whole wheat bun* \$9.95

**BLACKENED CHICKEN CAESAR WRAP** – *Cajun spice marinated and grilled Chicken combined with Roasted Peppers and Corn, tossed in our homemade Caesar Dressing and folded together with Romaine Lettuce in a Garlic Herb Tortilla* \$9.95

**YUCATAN SHRIMP TACO** – *Steamed succulent Shrimp, shredded Cabbage and Tomatoes tossed in our one-of-a-kind Yucatan sauce made from fresh Cilantro, Butter, fresh Lime juice and Columbian Chilis, served in a warm Flour Tortillas* \$14.95

**ISLAND CHICKEN CHEESE STEAK** – *Tender, marinated and grilled Chicken seasoned perfectly, with grilled Onions, Red and Poblano Peppers, Mushrooms and melted Pepper Jack Cheese, served in a toasted Baguette. A Beach favorite!* \$9.95



**Ask About Our Daily Lunch Features!**

*We use only non-transfat cooking oil.*

*18% Gratuity may be added to your check for parties of 6 or more*

# WHALE TALES

## *A Ghostly History*

When Jim and Mary Galloway first traveled from New Jersey to Fort Myers Beach in the 1940s, they fell in love with the quaint island and its relaxed lifestyle. Even better, they found a local business — The Mermaid Club — for sale. The couple moved down, bought the club, and settled in happily.

“Our martinis are so dry, they’re made with powdered gin,” Jim Galloway reportedly used to say.

But their new island life wasn’t to last. In 1955, a fire tore through the building. No one survived.

“Jim, Mary and their little dog perished,” said Barbara Thiel, a tour guide with Ghost Tours of Fort Myers. “The whole Beach was in mourning.”

A week later, the then-sheriff of Lee County pulled over a suspicious car. The driver jumped out and shot at the sheriff. He missed and was arrested. An accomplice in the car confessed that the man had actually robbed the Galloways, shot them, and torched The Mermaid Club to cover his tracks. The killer went to jail, but his victims’ souls couldn’t rest in peace.

Over the years, employees and diners have reported seeing a ghostly Mary Galloway reflected in a mirror combing her hair. Others report having seen her carrying trays or cleaning silverware. Items in a storeroom are mysteriously rearranged when the door is closed. And then there’s the little dog, whom customers still see wandering among the restaurant’s tables. “One day a man was sitting there eating a burger,” Thiel tells. “He felt a nudging on his legs. He looked down and saw the cutest little dog brushing against him.” But when the man went to feed it a little bite of burger, the dog opened its mouth, then disappeared.

Today, the building is still there — right on Estero Boulevard — where it’s the popular pub called **The Beached Whale**.