



SOUPS & SALADS

Chef's Soup of the Day

Cup 2.99, Bowl 4.99

The Crab Soup

New England style. Rich and creamy with Alaskan snow crab and sherry. Cup 4.99, Bowl 6.99

Toasted Martini Salad

Mixed greens topped with black beans, corn, green onion, shredded cheddar jack, and diced tomato. Served in a 46 oz. martini glass. Grilled or blackened chicken 10.99, grilled shrimp 12.99

Spinach Salad

Spinach Spring mix, tomatoes, strawberries, and citrus mango dressing. 8.99. With chicken 10.99, with grilled shrimp 12.99

Cobb Salad

Mixed greens topped with grilled chicken, hard boiled eggs, tomato, cucumber, avocado, bacon, and crumbled blue cheese. 10.99

Ahi Tuna Salad

Seared Ahi tuna, roasted baby corn, carrots, tomato, sprouts, and fried wonton strips with a sesame ginger dressing. 13.99

Taco Salad

Mixed greens topped with cheese, tomato, green onion, and black olives. Served in a homemade shell. Chicken 9.99, Taco meat 8.99

House Made Dressings: Vinaigrette, Blue Cheese, Oriental, Ranch, Honey Mustard, Balsamic, Jalapeno Cilantro Vinaigrette, Citrus Mango, Sesame Ginger

APPETIZERS

Filet Mudiga

Skewered beef filet, seasoned bread crumbs, and parmesan cheese. Topped with Fontina cheese and served with béarnaise. 10.99

Asian Pork Lettuce Wraps

Buttery bib lettuce topped with marinated julienned pork, matchstick carrots, alfalfa sprouts, and a sesame ginger and wasabi drizzle. 9.99

Crab Cake

Loaded with lump blue crab meat. Served golden brown 9.99

Chicken Quesadilla

Blackened chicken, black bean and corn relish, mixed cheese, and a Southwestern chipotle sauce in flour tortilla 9.99

Chips & Queso Dip

Homemade tortilla chips with a spicy, cheesy, queso dip. 7.99

Conch Fritters

Fresh Conch mixed with our homemade fritter mix, fried golden brown. Served with spicy remoulade. 10.99

Nachos

Homemade corn tortillas with queso, shredded cheeses, olives, onions, and tomatoes. Veggie 8.99, Taco Beef, Chicken, or pulled pork 9.99

Onion Rings

Our "Famous" onion rings are hand breaded rounds of goodness. 7.99

Calamari

Gulf squid and thinly sliced onion straws, fried crispy. Topped with marinara sauce and parmesan cheese. 9.99

Fried Pickles

Fair warning...these can be salty but yummy! 7.99

Coconut Shrimp

Crisp, fried, coconut battered served with lime mango and Thai chili dipping sauces. 10.99

Smoked Fish Spread

A little smoky, a little spicy. Served with jalapenos, onions, tomatoes, and crackers. 8.99

Firecracker Shrimp

Crispy, fried shrimp tossed in a spicy Thai sauce and piled high. Topped with scallions and a Sriracha drizzle. Served with wonton strips. 10.99

Chips & Salsa

Fresh corn tortillas served with house made salsa. 4.99

Traditional Wings

10 bone in or boneless wings. Fresh, never frozen! Flavors: Mild, Hot, Blackened, Toasted Monkey, Chipotle, Jerk, Teriyaki Garlic. 9.99



TOASTED MONKEY
SIGNATURE DISH

We do
Banquets too!

KITCHEN HOURS:

Sunday - Thursday: 7:00 am to 10:30 pm
Friday & Saturday: 7:00 am to 11:00 pm

Serving Breakfast: 7:00 am to 11:00 am


GIFT CERTIFICATES AVAILABLE!!!

18% gratuity added for large parties

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

SANDWICHES & WRAPS

Served with your choice of fries, slaw, chips, black beans & rice, or cup of soup
All Sandwiches served with lettuce, tomato, and pickle

 **Fresh Gulf Grouper**
Blackened, grilled, or fried.
Served with lettuce, tomato, pickle, and tartar sauce on a fresh bun. - Market price

Reuben
1/2 lb. corned beef, sauerkraut, Swiss, and Thousand Island on grilled rye. 9.99

Pulled Pork Sandwich
Slow roasted pulled pork, house made slaw, and onion rings on a toasted bun. 9.99

Chicken Sandwich
Grilled, blackened or buffalo. 9.99

Maui Chicken Sandwich
Soy pineapple marinated chicken breast, a little spicy, with lettuce and grilled pineapple on a sweet bun. 11.99

Cuban Sandwich
Pulled pork, salami, ham, Swiss, pickle, mustard, and mayo inside a crisp Ybor city bread. 9.99

Jumbo Fish Sandwich
Lightly breaded Alaskan whitefish. 9.99

Chicken or Steak Philly
Shaved ribeye or grilled chicken with sautéed peppers and onions with melted provolone. Chicken 10.99, Steak 11.99

Buffalo Chicken Wrap
Fried, mild, tenders with lettuce, tomato, and ranch dressing. 9.99

Grilled Shrimp Wrap
Chipotle mayo, lettuce, tomato, and cheddar in a tomato basil tortilla. 9.99

Fish Tacos
Two flour tortillas with Alaskan white fish fillets grilled, blackened, or fried. Served with jicama slaw, cheese, and tomato. 11.99

BEACH BASKETS

Fried Chicken Basket 11.99

Fried Shrimp Basket 13.99

Fried Fish Basket 12.99

Served with slaw and fries

BURGERS

Half pound of fresh ground chuck served with choice of fries, black beans & rice, slaw, chips, or cup of soup
Served with lettuce, tomato, and pickle

Classic Plain Ole Burger
7.99 add cheese .99, add bacon 1.79, pulled pork 2.99

Monkey Business
Grilled onions, bacon, jalapenos, and pepper jack cheese. 9.99

 **Bacon Jam Burger**
Espresso bacon jam and provolone cheese. 12.99

Hangover Burger
All chuck patty, fried egg, bacon, crispy hash browns, cheddar cheese, jalapenos, tomato, and lettuce. 13.99

Texas Burger
Bacon, BBQ sauce, onion straws, and American cheese. 9.99

Quinoa Black Bean Burger
Veggie patty made from brown rice quinoa, roasted corn, black beans, and roasted red peppers. Topped with tomato, sautéed spinach, and provolone. 10.99

BEACH BOWLS

Served over quinoa and brown rice

BAJA

Black bean and corn salsa, sundried tomatoes, avocados, napa cabbage, tortilla strips, and jalapeno.

ASIAN

Asian Napa cabbage, mint, scallions, cilantro, carrots, pineapple, crisp wontons, and oriental dressing.

LEFT COAST

Jicama, shredded lettuce, and cucumber topped with battered onion straws, bean sprouts, fresh lime juice, and sriracha drizzle.

MEDITERRANEAN

Cucumbers, Kalamata olives, onions, pepperoncini, garbanzo beans, feta, house vinaigrette, and tzatziki.

FIESTA BOWL

Fresh mango salsa, avocado, purple cabbage, lime, and cilantro.

VEGGIE BOWL

Roasted tomatoes, onions, peppers, zucchini, squash, and avocado.

DETOX BOWL

Ginger root, honey, cilantro vinaigrette, mango, corn, red pepper, avocado, and black beans.

CHOOSE YOUR PROTEIN:

Chicken or pulled pork 11.99

Steak, salmon, or shrimp 13.99

Entrees

Served with a side salad and bread, and choice of saffron rice, black beans & rice, fries, vegetable medley, or baked potato

Baby Back Ribs
Full rack smoked in-house and brushed with our own bourbon BBQ sauce. 16.99

New York Strip
Thick flavorful cut grilled to perfection. 19.99

Cedar Plank Salmon
Fresh fillet of salmon smoked atop a cedar plank for unique flavor. 18.99

Shrimp & Grits
Cajun Gulf shrimp in stone ground cheesy grits. Topped with scallions and served with garlic bread. 14.99

Jumbo Fried Shrimp
Fresh and hand breaded. 18.99

Tropical Jerk Chicken
Marinated spicy jerk chicken, with peppers, onions, and pineapple. 16.99

Seared Tuna
Seared yellow fin tuna, topped with a sesame ginger glaze, and a cool cusabi drizzle, topped with fresh sprouts. 19.99

Mahi-Mahi
Grilled or blackened. 17.99

Crab Cakes
Loaded with lump blue crab meat. Served golden brown. 19.99

Fresh Gulf Grouper
8 oz. fresh, Florida filet. Grilled, blackened, or fried. - Market price

SIDES

Regular sides 2.99

French Fries
Slaw
Sliced Tomatoes
Veggies
Black Beans & Rice

Premium sides 3.99

Baked Potato (load it for 1.50)
Mac & Cheese
Rosemary Potatoes
Cheese Grits
Sweet Potato Fries

HOUSE WINES

LIFE IS GOOD \$5/glass
Chardonnay • Pinot Grigio
White Zinfandel
Merlot • Cabernet Sauvignon

PEPSI PRODUCTS AVAILABLE FOR 1.99

6110 Gulf Blvd. St Pete Beach, FL 33706
(727) 360-5800

DESSERT

Homemade Key Lime Pie
5.00

Room Service Available from 11am

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