



Enjoy All Tastes of Paradise at Sanibel Harbour Resort & Spa

TARPON HOUSE

Enjoy a dining experience as warm and relaxing as the waterfront views. Tarpon House offers indoor or outdoor waterfront dining, drawing specialties from the sea.



Our classic steakhouse features steaks ... done very well. Stop by to experience our extraordinary flavor-enhanced Black Angus beef aspirated with a selection from our 1,200-bottle wine cellar.



SANIBEL HARBOUR PRINCESS

Set sail and savor cuisine as magnificent as the views. The Sanibel Harbour Princess sails the most scenic waterways of the Gulf Coast.

The Cove

Perch at The Cove and enjoy a refreshing poolside oasis where you don't miss any fun in the sun! Stop by for lunch or a cool specialty cocktail. Located on the pool deck.



Fresh coffee, pastries, homemade gelato and sweets! Palm Court Bakery is located off the Hotel lobby and is open daily.



Thank you for visiting Charley's Cabana Bar!

Sensational sunsets, mouth-watering mojitos and some special - now you have experienced paradise. 



Charley's is a Cabana Lounge overlooking the Tropical Isles of San Carlos Bay. The perfect place to lounge, socialize and linger over the innovative martini cocktails, mystique mojitos and rum specialties. Enjoy a cozy tapas dinner on our relaxing sofas on the scenic veranda.



17260 Harbour Point Drive
Fort Myers, Florida 33908
239.466.4000
www.sanibel-resort.com

Nosh & Tapas

chipotle chicken quesadilla

Jack and cheddar cheese, sour cream,
pico de gallo 13

smoked chicken wings

Celery, buffalo or sweet thai chili 12

sesame crusted ahi tuna*

Ahi tuna, wakame salad, soy sauce and
wasabi cream 16

shrimp "cargot"

Gulf shrimp, roasted garlic lemon butter,
gratinée asiago and swiss, crostini 16

lump crab, artichoke & spinach dip

Sautéed spinach and artichokes, lump
crabmeat, melted parmigiano reggiano
cheese, warm corn tortillas 11

shrimp & crab quesadilla

Rock shrimp, lump crabmeat, melted
pepper jack cheese, cilantro, crispy
flour tortilla 14

nachos supreme*

Angus sirloin, melted cheddar cheese,
pico de gallo, jalapeño, guacamole, tortilla
chips 11,5

sausage & pepper stromboli

Italian sausage, peppers, onions, ricotta,
marinara sauce 11,5

three cheese stromboli

Ricotta, fresh mozzarella, provolone
cheese, marinara sauce 10

pepperoni & cheese stromboli

Pepperoni, mozzarella, marinara
sauce 12

charley's salad

Baby lettuce, fresh berries,
roasted croutons, goat cheese,
candied walnuts, champagne
vinaigrette 9,5

Brick Oven Baked Flatbread Pizza

margherita

Roma tomatoes, provolone cheese,
marinara sauce and basil 11

brick chicken

Caramelized onions, bbq sauce,
provolone 13

buffalo chicken

Grilled chicken breast, maytag blue
cheese, fresh mozzarella
and chipotle ranch dressing 13,5

coastal

Rock shrimp, lump crab and cold water
lobster, goat cheese, ricotta, roasted
peppers and basil pesto 15

carnival*

Italian sausage, angus sirloin, prosciutto,
pepperoni, fresh mozzarella and roma
tomatoes 14

vegetable

Provolone, red & green peppers, onions,
mushrooms, black olives 12,5



Mojitos

Get ready to try something a bit beyond the ordinary. These ultimate Latin cocktails have been given a special mystique twist. Dive in and sample a selection from Charley's exclusive Mojito menu.

mint mojito

Cruzan Light Rum, fresh mint leaves, fresh lime, our simple syrup and club soda, garnished with a lime wedge

strawberry mojito

Cruzan Light Rum, strawberry purée, fresh mint leaves, fresh lime, our simple syrup and club soda, garnished with a lime wedge

pineapple coconut mojito

RumHaven Rum, fresh mint leaves, fresh lime, pineapple juice, our simple syrup and club soda, garnished with a lime wedge

peach mojito

CAPTAIN MORGAN Spiced Rum, peach schnapps, fresh mint leaves, fresh lime, our simple syrup and club soda, garnished with a lime wedge

Local Favorites

sanibel harbour sunburn

CAPTAIN MORGAN Spiced Rum, RumHaven Rum, crème de banana liqueur, pineapple juice and grenadine

hurricane charley

Light rum, dark rum, passion fruit juice and pineapple juice with a splash of grenadine

spiked limeade

ABSOLUT Vodka, fresh-squeezed lime juice, sweet & sour mix, Mist Twst and a splash of our simple syrup

island blue margarita

Sauza Silver Tequila and sweet & sour mix poured over a shot of blue curacao liqueur

paradise punch

Jack Daniel's Whiskey, Southern Comfort Liqueur, amaretto liqueur, cranberry juice, pineapple juice, orange juice, grenadine and an orange wheel

berry cherry punch

New Amsterdam Red Berry Vodka, Hiram Walker Pomegranate Liqueur and cranberry juice topped with Mist TWST

citrus splash

ABSOLUT MANDRIN Vodka, peach schnapps, pineapple juice, cranberry juice and grapefruit juice

All cocktails are made with only the freshest, hand-pressed juices.



Charley's Signature Martinis **almond delight**

Double Cross Vodka, RumHaven Rum, crème de cacao dark liqueur and a splash of amaretto liqueur; served with a chocolate drizzle

cuban nights

RumHaven Rum, Midori Melon Liqueur, banana liqueur, orange juice and pineapple juice

sanibel seaside cosmo

Ketel One Citroen Vodka, Cointreau Orange Liqueur and cranberry juice, garnished with a slice of fresh lime

sandy bottom martini

Dive into the bottom of this classic with gin or vodka, dry vermouth, olive juice and olives

raspberry lemon drop

Ketel One Citroen Vodka, Cointreau Orange Liqueur, Chambord Raspberry Liqueur, sweet & sour mix and a cranberry sugar rim

espresso martini

Kahlúa Coffee Liqueur, SVEDKA Vodka and Baileys Irish Cream Liqueur

chocolate covered cherry

New Amsterdam Red Berry Vodka, crème de cacao dark liqueur, Baileys Irish Cream Liqueur and grenadine layered

sanibel kiss

ABSOLUT MANDRIN Vodka, New Amsterdam Red Berry, Chambord Raspberry Liqueur, pineapple juice, cranberry juice and Mist TWST

All cocktails are made with only the freshest, hand-pressed juices.

Beer

bottled domestic

Budweiser
Bud Light
Miller Lite
Coors Light

bottled specialty

Angry Orchard Hard Cider
Goose Island 312 Urban Wheat Ale
Blue Moon Belgian White
Blue Moon White IPA
Leinenkugel's Shandy Seasonal
Samuel Adams Rebel IPA
Samuel Adams Boston Lager
Samuel Adams Seasonal
Michelob Ultra

Other Local & Regional Selections Available

imports

Corona Extra
Corona Light
Guinness
Modelo Especial
Pacifico
Stella Artois

non-alcoholic

O'Doul's
Red Bull
Red Bull Editions
Red Bull Sugarfree



After Dinner Delights

Desserts

sticky toffee pudding

Moist brunch cake covered in a sticky toffee sauce 9.5

tiramisu

Lady fingers soaked in espresso and mascarpone cheese 9.5

key lime pie divine

A Florida classic 9.5

After Dinner Drinks

classic irish coffee

Jameson Irish Whiskey, brown sugar, coffee, whipped cream

baileys irish coffee

Jameson Irish Whiskey, Baileys Irish Cream, coffee, whipped cream

chocolate express martini

Ketel One vodka, RumChata, Baileys Irish Cream, chocolate drizzle

after dinner mint

Baileys Irish Cream, brandy, crème de menthe, hot cocoa mix, coffee, whipped cream, cherry drizzle

amaretto cin martini

Disaronno, RumChata, half & half, cinnamon sugar rim

Oaks and Smokes

bourbon & whiskey

1792, Eagle Rare, Blanton's, Buffalo Trace, Woodford Rye, Woodford Reserve, Woodford Double Oaked, Maker's Mark, Maker's 46, Gentleman Jack, Bulleit Bourbon, Bulleit Rye, Jim Beam, Knob Creek, Knob Creek Rye, Jameson, Jack Daniel's, Jack Daniel's Honey, Basil Hayden's, Hudson Baby Bourbon, Elijah Craig Small Batch Bourbon, Old Grand-Dad Bonded, Paddy Irish

scotch & single malt

Chivas Regal 12, J&B, Johnnie Walker Black, Johnnie Walker Red, Glenlivet 12, Oban 14, Ballantine's 12, The Dalmore 12

liqueurs & cordials

Disaronno, Baileys Irish Cream, Chambord, Cointreau, Domaine de Canton Ginger Liqueur, Frangelico, Grand Marnier, Kahlúa, Romana Sambuca, Southern Comfort, RumChata

cognac

Courvoisier V.S.O.P, Louis XIII de Remy Martin, Remy Martin 1738, Accord Royal,

ports

Sandeman Founders Ruby, Sandeman 20 Year Tawny, Harveys Bristol Cream
cigars available, please inquire with your server

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Wines

sparkling

		split/6 oz.	9 oz.	btl
101	La Marca, Prosecco, Treviso, Italy 187ml	14	--	
102	La Marca, Prosecco, Treviso, Italy 750ml	--	--	40
103	J. Rogét, Brut, California	--	--	36
105	Mumm Napa, Brut Prestige, Napa Valley, California 187ml	18	--	--
106	Mumm Napa, Brut Prestige, Napa Valley, California 750ml	--	--	68
107	Perrier-Jouët, Grand Brut, Champagne, France	--	--	130

interesting whites

200	Sutter Home, White Zinfandel, California	9	13.5	34
201	Chateau Ste. Michelle, Riesling, Columbia Valley, Washington	10	15	38
203	Chloe Wine Collection, Rosé, Central Coast, California	10	15	38

sauvignon blanc

300	Kim Crawford, Marlborough, New Zealand	13	19.5	49
301	SeaGlass, Santa Barbara County, California	10	15	38
302	Duckhorn, Sonoma, California	14	21	54

pinot grigio

400	Canyon Road, California	9	13.5	34
401	Hogue, Columbia Valley, Washington	10	15	38
402	Available, Puglia, Italy	15	22.5	58

chardonnay

		6 oz.	9 oz.	btl
500	Canyon Road, California	9	13.5	34
501	Clos du Bois, California	10	15	38
502	Cloudfall, Monterey County, California	13	19.5	49
503	Talbott Kali Hart, Central Coast, California	12	18	46
504	Rodney Strong Sonoma Select, Sonoma, California	14	21	54
505	William Hill, Central Coast, California	11	16.5	42
506	Irony, Monterey County, California	10	15	38
507	La Crema, Monterey County, California	15	22.5	58
508	Kendall-Jackson "Vintner's Reserve," California	12	18	46
509	Sonoma-Cutrer "Russian River Ranches," Sonoma Coast, California	15	22	58
510	Davis Bynum, River West Vineyard, Russian River, California	--	--	72
511	Stag's Leap Wine Cellars "Hands Of Time," Napa Valley, California	--	--	54
512	Fess Parker, Santa Barbara, California	--	--	54

Wines

pinot noir

600	Mirassou, California	10	15	38
601	MacMurray Ranch, Russian River Valley, California	13	19.5	49
602	SeaGlass, Santa Barbara County, California	10	15	38
603	La Crema, Sonoma Coast, California	--	--	64
604	Rodney Strong Estate, Russian River Valley, California	--	--	54
605	Willamette Valley "Founders' Reserve," Willamette Valley, Oregon	--	--	58
606	Migration By Duckhorn, Russian River Valley, California	--	--	85

merlot

650	Canyon Road, California	9	13.5	34
651	Decoy By Duckhorn, Sonoma, California	17	25.5	64

cabernet sauvignon

		6 oz.	9 oz.	btl
700	Canyon Road, California	9	13.5	34
701	Intrinsic, Columbia Valley, Washington	17	25.5	64
704	Joel Gott "815," California	13	19.5	49
705	William Hill, Central Coast, California	12	18	46
706	Louis M. Martini, Sonoma County, California	13	19.5	49
707	Rodney Strong, Sonoma, California	14	21	54
708	Black Stallion Estate Winery, Napa Valley, California	17.5	26.5	69
709	Decoy By Duckhorn, Napa Valley, California	16.5	25	62
710	14 Hands, Columbia Valley, Washington	--	--	40
711	Freemark Abbey, Napa Valley, California	--	--	84
712	Duckhorn, Napa Valley, California	--	--	140
713	Rodney Strong Reserve, Alexander Valley, California	--	--	95
714	Hess Collection "Allomi Vineyard," Napa Valley, California	--	--	72
715	Conn Creek, Napa Valley, California	--	--	74
716	Hypothesis, Napa Valley, California	--	--	85

interesting reds & red blends

800	Don Miguel Gascón, Malbec, Mendoza, Argentina	12	18	46
801	Doña Paula Estate, Malbec, Mendoza, Argentina	11.5	17.5	42
802	Fortress, Red Blend, Sonoma, California	17	25.5	64
803	Complicated Red, Red Blend, Central Coast, California	15	22.5	58
804	Da Vinci, Chianti, Italy	--	--	38
805	Hartford, Zinfandel, Russian River Valley, California	--	--	85
806	Ruffino Riserva Ducale, Sangiovese, Chianti Classico, Italy	--	--	60
807	Treana, Red Blend, Paso Robles, California	--	--	85
808	Symmetry, Meritage, Alexander Valley, California	--	--	95
809	Joel Gott Alakai, Grenache/Syrah/ Mourvèdre Blend, California	--	--	50
810	Trinchero Napa Valley Forte, Red Wine, Napa Valley, California	--	--	130



Late Night Menu

Available every evening from 10:00 pm till Midnight

appetizers

boom boom shrimp

panko crusted shrimp tossed in thai chili sauce, napa slaw 14

mediterranean hummus

roasted red peppers, olive oil, grilled pita, kalamata olives 11

seared ahi tuna*

seared spiced tuna loin, cucumber noodle salad, wasabi cream 16

salt & pepper calamari

banana peppers, wasabi aioli, spicy marinara sauce 14

chipotle chicken quesadilla

jack and cheddar cheese, sour cream, pico de gallo 13

shrimp cocktail

large white bouillon shrimp, horseradish cocktail sauce, remoulade 17

salad and sandwiches

caesar salad

romaine lettuce, shaved parmesan cheese 12 / with grilled chicken 17

marriott burger with cheese

cheddar cheese, hardwood bacon, lettuce, tomato, sweet onion on a brioche bun 17

grouper sandwich

grilled, fried, or blackened, lettuce and tomato, tartar sauce 19

caribbean fish tacos

marinated mahi mahi, avocado salsa verde topped with jicama, black bean and corn salsa, served with tortilla chips, salsa and sour cream 17

cali chicken

grilled chicken, hardwood bacon, avocado, swiss cheese, bibb lettuce, tomato, brioche roll 17