



SERVING MARCO ISLAND SINCE 2011

LUNCH | DINNER | SUSHI

**From our family to yours, Welcome!!
Please sit back, relax & enjoy our waterfront view.**

**We are Marco Island's Premier Catering...from flip flops to
tuxedos, we cater to all!**

CALL US (239) 393-2433

VISIT US AT WWW.MANGOSDOCKSIDEBISTRO.COM

OPEN 7 DAYS A WEEK!

SUNSET STARTERS

MANGOS HUSH PUPPIES 11
Jalapeno and grilled corn in fried cornmeal dumplings, served with our mango butter.

DOCKSIDE CONCH FRITTERS 12
Crispy fried in a tasty batter and served with lemon chili aioli and a sake emulsion.

NEW LUMP CRAB & CORN DIP 22
Creamy and cheesy roasted corn dip topped with lump crab. Served warm with tortilla chips.

COCONUT SHRIMP 15
Five delicious shrimp, golden fried in a coconut batter. Served with mango sweet chili sauce.

JUMBO SHRIMP COCKTAIL 15
Three chilled jumbo shrimp served with our classic cocktail sauce. **GLUTEN FREE**
Add additional shrimp at 4 each.

ZESTY CRISPY CALAMARI 17
Domestic, hand tossed and fried in a crispy batter. Served with our house made marinara.

ONION RINGS BASKET 11
Beer battered thick golden onion rings served with boom boom sauce.

CHIPS N’ SALSA & GUAC 13
Multicolored tortilla chips served with house made guacamole & pico de gallo.

GRILLED CHICKEN NACHOS 17
Topped with grilled chicken, smothered in melted pepper jack and cheddar queso and topped with pico de gallo, lettuce & pickled jalapenos.
Add on: Guacamole 3 | Bacon 3
Sour Cream .50

MANGO’S WINGS 17
Ten crispy and lightly breaded bone-in wings. Served naked or tossed in your choice of buffalo or Mongolian sauce. Served with celery and either bleu cheese or ranch.
Add additional side of dressing at .50

BACON WRAPPED SHRIMP JALAPENOS 15
Five fresh jalapenos stuffed with shrimp, cream cheese and wrapped in apple wood bacon and gently baked. **GLUTEN FREE**
Add additional shrimp at 4 each.

CAPRESE FLATBREAD 13
Shredded mozzarella cheese, fresh basil, grape tomatoes, baked on flatbread and drizzled with balsamic glaze.

HAWAIIAN CHICKEN FLATBREAD 17
Loaded with shredded mozzarella cheese and topped with BBQ sauce, grilled chicken and pineapple.

***YELLOW FIN TUNA TARTARE TACOS 17**
Three crispy wontons shells filled with avocado, mango, kimchee, sesame oil and sweet chili sauce.
*Served with raw ingredients!

MADE FROM SCRATCH’ SOUPS

Ask your server about the soup of the day or enjoy our **Seafood Chowder, available daily!**

**Soup of the Day available seasonally
(November thru April)**

Soup du Jour
Cup 6 Bowl 10

Seafood chowder
Cup 8 Bowl 13



CANINE SELECTIONS

All canine selections are served with a bowl of water, a pat on the head and a scratch behind the ear!

CHOPPED CHICKEN BREAST 6

CHOPPED BACON 4

“CAPTAIN’S CRUNCH” 9
Chopped chicken & bacon



All substitutions are subject to upcharge* PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a health condition.

LIGHTER OPTIONS

AHI TUNA POKE BOWL 24

Sushi rice, diced ahi tuna, cucumber, mango, seaweed salad, avocado and crispy wontons. Finished with spicy mayo and sesame seeds . Available **GLUTEN FREE!** Be sure to remove the wontons.

HEALTHY BURRITO BOWL 18

NEW to the menu! Seasoned chicken breast, edamame, pickled onion, roasted corn and jack cheese blend served over warm rice with guacamole and cilantro ranch. **GLUTEN FREE**

AHI TUNA BURGER 20

Delicious, protein-packed ground ahi tuna burger. Lightly seasoned and served with spring greens, thinly sliced cucumber and wasabi mayo on a sesame seed brioche bun. Available **GLUTEN FREE!** Be sure to substitute GF bun.

QUINOA POWER BOWL 14

Organic quinoa, fresh avocado, feta cheese, roasted peppers, grape tomatoes, red onion, cucumber, sweet roasted corn, fresh mango and micro greens. Finished with cilantro lime vinaigrette. **GLUTEN FREE**

Remember to add a protein!
Specify Grilled, Blackened or Fried
Chicken 8 | (6) Shrimp 10 | Salmon 14
Fresh Black Grouper 6 oz \$28 8 oz \$38



MARCO'S BEST SALADS

Dressings: Signature Mango Vinaigrette (GF), Buttermilk Ranch, Sweet Onion (GF), Balsamic Vinaigrette, Chunky Blue Cheese (GF), Thousand Island (GF), Sweet N' Sour (GF), Honey Mustard (GF) = Gluten Free

KEY WEST SALAD 18

Grilled shrimp, feta, hearts of palm, mango, strawberries, dried cranberries and toasted almonds on a bed of romaine with sweet onion dressing. **GLUTEN FREE**

BOOM BOOM SHRIMP SALAD 18

Golden fried shrimp in spicy Boom Boom sauce, bleu cheese crumbles, cucumber, local tomatoes and toasted almonds on mixed greens with Buttermilk Ranch.

HONEY SESAME CHICKEN SALAD 19

Crispy fried chicken tenders dipped in honey sesame sauce with caramelized pecans, oranges, strawberries, mango and crispy wontons on a bed of mixed greens with sweet onion dressing.

TROPICAL ISLAND CHICKEN SALAD 18

Our famous chicken salad (made with just diced celery & mayo) served in a fresh pineapple boat over romaine lettuce & topped with walnuts, gorgonzola, strawberries & red onion. Served with our sweet n' sour dressing. **GLUTEN FREE**

SPINACH SALAD 19

Grilled chicken breast, caramelized pecans, red onion, strawberries, sliced egg and crispy bacon on a bed of baby spinach with our sweet n' sour dressing. **GLUTEN FREE**

CAESAR SALAD 12

Romaine lettuce topped with our homemade Caesar dressing, Parmesan cheese & crunchy croutons. Remember to add a protein!

MANGOS GARDEN SALAD 12

Fresh strawberries, mandarin oranges, sliced mangos & red onion on a bed of mixed greens. Served with our house mango vinaigrette. **GLUTEN FREE**
Remember to add a protein!

CARAMELIZED PECAN NORTH ATLANTIC SALMON SALAD 31

Grilled Salmon topped with caramelized pecans and passion fruit–mango buerre blanc, served on a bed of baby greens with gorgonzola, fresh strawberries and red onion. Finished with our sweet n' sour dressing. **GLUTEN FREE**

ADD TO ANY SALAD:

Specify Grilled, Blackened or Fried
Chicken 8 | (6) Shrimp 10 | Salmon 14
Fresh Black Grouper 6 oz \$28 8 oz \$38



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BURGERS WITH ATTITUDE!

Our HALF POUND secret recipe burgers served on a toasted brioche bun with lettuce, tomato & onion.

DADDY BURGER 18

A burger perfect for the traditional land sharks out there. Ready to be customized to your liking.

Add your own toppings:

Bacon 3, Cheese 1.50, Sautéed Mushrooms 2,
Sautéed Onions 2, Avocado 2
Pickled Jalapenos 1

BLEU BURGER 20

Take your burger up a notch with bleu cheese crumbles and sautéed onions.

AVOCADO BURGER 20

Our juicy burger topped with melted swiss cheese and fresh avocado slices.

CHIPOTLE BURGER 22

NEW to the menu! Roasted jalapenos, bacon and pepper jack cheese. Topped with chipotle mayo and an onion ring.

**GLUTEN FREE options
available upon request**

**ALL BURGERS, SANDWICHES AND
PLATTERS ARE SERVED
WITH ONE SIDE**

Choose ONE Included Side:

Seasoned Fries
Fresh Fruit Cup
Black Beans & Rice
Famous Mango Coleslaw

Premium Sides \$3 More:

Onion Rings
Steamed Vegetables
House OR Caesar Side Salad

**ADDITIONAL SIDES ARE
PRICED A LA CARTE!**

\$4 Sides

Seasoned Fries
Fresh Fruit Cup
Black Beans & Rice
Famous Mango Coleslaw

\$7 Sides

Onion Rings
Steamed Vegetables
House OR Caesar Side Salad

ISLAND SANDWICHES & PLATTERS

FISH SANDWICH 16

(Blackened, Grilled or Fried)
10 oz Crispy white fish on a toasted brioche bun with lettuce, tomato and onions served with a side of house tartar sauce.

Make it with Fresh Black Grouper
6 oz \$28 8 oz \$38

FRENCH DIP PANINI 19

Cool in the center, medium rare sliced roast beef served on toasted Cuban bread with provolone cheese and warm au jus dipping sauce.

NEW CHICKEN BACON PESTO PANINI 20

Bursting with flavor! Lightly blackened chicken breast, fresh mozzarella, bacon, cashew-basil pesto and tomato on Cuban bread.

FISH TACOS 16

Available ONLY before 4 pm

Fried, grilled or blackened fish in soft flour tortilla shells with lettuce, fresh pico de gallo and cilantro ranch.

Make it with Fresh Black Grouper -
6 oz \$28 8 oz \$38. Add Guacamole 3
Available **GLUTEN FREE!**
Be sure to substitute corn tortilla.

COASTAL CALIFORNIA CHICKEN 18

Grilled chicken breast on a toasted brioche bun with avocado, pepper jack cheese, apple wood bacon. Comes with lettuce, tomato and onion

10,000 ISLANDS GRILLED REUBEN 22

Corned beef piled high on rye with swiss cheese and sauerkraut. Served with side of 1000 Island dressing and pickle.

CHICKEN SALAD WRAP 16

House made chicken salad (made with just diced celery and mayo) with lettuce and tomatoes in a flour wrap.

CLUB SANDWICH 18

Loaded with honey ham, roast turkey, apple wood bacon, lettuce, tomato & mayonnaise on your choice of white, rye or multigrain toast.

CHOOSE YOUR PLATTER...

CRISPY GOLDEN CHICKEN TENDERS 16

Choose ranch, barbecue or honey mustard dipping sauce.

FISH PLATTER 16

(Blackened, Grilled or Fried)
10 oz Crispy white fish cooked the way you like. Served with lemon and a side of tartar sauce. Make it with Fresh Black Grouper -
6 oz \$28 8 oz \$38

FRIED SHRIMP 17

Seven hand breaded and crispy fried shrimp served with side of cocktail sauce.

COCONUT SHRIMP 21

Seven delicious coconut encrusted fried shrimp served with mango sweet chili sauce.

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ENTREES ON THE DOCK

Entrees served with seasoned fries and fresh vegetables until 4 pm.

After 4 pm, Entrees are served with one basket of dinner rolls & mango butter, fresh vegetables and choice of coconut rice, potato of the day OR black beans & rice.

FROM THE SEA

FRESH GULF BLACK GROUPER 40

Sauteed fresh local black grouper topped with mango avocado salsa. **GLUTEN FREE**

SEA SCALLOPS 39

Four Jumbo Sea Scallops sautéed to perfection and served with our passion fruit–mango beurre blanc sauce. **GLUTEN FREE**

BAKED SEAFOOD COMBO 47

Half Maine Lobster Tail, 2 Jumbo Sea Scallops and 3 Jumbo Shrimp lightly seasoned & baked in a lemon & white wine butter sauce.

CHILEAN SEA BASS 43

Delicate fresh sea bass filet gently pan seared and topped with sweet ginger soy glaze. Served over cheesy risotto with sauteed spinach and roasted cherry tomatoes.

Available after 4pm only

JUMBO STUFFED SHRIMP 40

Five jumbo shrimp stuffed with blue crab meat, baked and topped with hollandaise sauce.

NEW MACADAMIA CRUSTED MAHI MAHI 34

Enjoy this mild & sweet tasting fish topped with macadamia nuts and finished with our coconut pineapple sweet thai chili sauce.

PECAN ATLANTIC SALMON DINNER 34

Grilled Salmon topped with caramelized pecans and passion fruit–mango buerre blanc.

ON THE DOCK

16 OZ RIBEYE STEAK 51

1" thick CHAIRMAN'S RESERVE boneless ribeye. This well marbled and deliciously seasoned steak will make you famous among your friends! Prepared with a Montreal Seasoning Blend™. **GLUTEN FREE**

8 OZ FILET MIGNON 49

CHAIRMAN'S RESERVE center cut filet, hand cut in house. Fire grilled to perfection and served with our red wine demi-glace over top. **GLUTEN FREE**

Add your own toppings: Sauteed Onions 3
Sauteed Mushrooms 4 | Gorgonzola 3
(6) Shrimp 10 | Lump Crab 12

MONGOLIAN BABY BACK RIBS

Half Rack 27 Full Rack 37

Enjoy these tender and tasty ribs with a delicious hoisin, ginger, garlic and cilantro sauce with scallions and sesame seeds. Served with TWO mangos hush puppies and your choice of TWO sides.

GONE FISHING?

BRING US YOUR FRESH CATCH
AND WE WILL COOK IT FOR YOU

PASTA DISHES

Pasta dishes are not served with dinner rolls or a side unless requested as an add-on.

DOCKSIDE SHRIMP & CLAMS LINGUINE 32

Succulent little neck white surf clams and shrimp in a mouthwatering lemon butter, roasted garlic and white wine sauce over linguine pasta. Served with garlic toast points. **Available GLUTEN FREE! Be sure to substitute GF pasta and no garlic points.**

LOBSTER MAC N' CHEESE 34

High class meets down home with buttery lobster and a blend of three cheeses! Boursin, cheddar and american with ziti pasta. Baked and finished with bread crumbs. **Substitute Shrimp 30**

CHICKEN ALFREDO 27

Sautéed chicken cutlets in a creamy rich alfredo sauce over ziti pasta with fresh broccoli florets. **Sub Grilled Shrimp 30 | Vegetarian 22**

SPICY JERK SHRIMP PASTA 30

A delicious combination of Caribbean and Italian flavors. Eight spicy jerk shrimp tossed with creamy basil, asparagus, english peas and roasted peppers over linguine pasta. **Sub Chicken 27 | Vegetarian 22**

SPINACH BASIL PESTO LINGUINE WITH BLACKENED CHICKEN 27

Scrumptious fresh spinach, house made cashew-basil pesto & parmesan cheese over linguine pasta with blackened chicken breast. **Sub Blackened Shrimp 30 OR Salmon 34**

GLUTEN FREE? SPECIFY GLUTEN FREE PASTA WITH YOUR SERVER

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SUSHI MENU

APPETIZERS

EDAMAME 7

SEAWEED SALAD 7

***TUNA TATAKI 18**

Seared yellow fin tuna, ponzu sauce, scallions and cucumber. Served over seaweed salad.

***OH SO GOOD 19**

Sliced tuna wrapped around avocado, crab mix, topped with soy sauce, wasabi mayo and tricolored tobiko.

BAKED SCALLOP VOLCANO 20

Crabstick, cucumber, and avocado roll topped with seared baby shrimp and scallops. Finished with dynamite sauce.

***YELLOW FIN TUNA TARTARE TACOS 17**

Served in three crispy wontons with avocado, mango, kimchee, sesame oil and sweet chili sauce.

SUSHI BOWLS

***AHI TUNA POKE BOWL 24**

Sushi rice, diced ahi tuna, cucumber, mango, seaweed salad, avocado and crispy wontons. Finished with spicy mayo and sesame seeds.

***SPICY CEVICHE BOWL 27**

Traditional citrus lime marinated yellowtail, baby shrimp & scallops, tuna, salmon, octopus, cucumber, avocado, cherry tomatoes, cilantro, onion and jalapenos. Served with crispy wontons OR tortilla chips.

ENTREES TO SHARE

***RAW SASHIMI DINNER (15 pieces) 38**

3 pieces each of yellow fin tuna, salmon, yellowtail, octopus & shrimp.

***SUSHI BOAT FOR TWO 85**

Choice of 3 rolls, 8 pieces sashimi (2 yellowtail, 2 red tuna, 2 salmon, 1 octopus, 1 shrimp) and 6 pieces nigiri (2 yellowtail, 2 red tuna, 2 salmon). Choose 3 from the following: Marco Sunset Roll, California Roll, Shrimp Tempura Roll, Spicy Tuna Roll, Philly Roll, Firecracker Roll, Veggie Roll.

***MANGO'S TOP TRIO 50**

Our three most popular specialty sushi items beautifully presented for your enjoyment. OH SO GOOD, MARCO SUNSET ROLL MANGO TROPICAL ROLL. ***no substitutions***

RAW SUSHI & SASHIMI

***NIGIRI** (2 pieces with rice)

***SASHIMI** (3 pieces without rice)

***YELLOWTAIL 11 *RED TUNA 11 *SALMON 9**

***OCTOPUS 9 *SHRIMP 10**



SPECIALTY SUSHI ROLLS

MANGOS MOST POPULAR

***MARCO SUNSET ROLL 21**

Spicy tuna, avocado, soy paper, topped with shrimp, tuna, tempura flakes and spicy mayo.

SPICY BLUE ROLL 25

Blue crab, smoked salmon, asparagus, avocado, jalapenos, wrapped in soy paper, spicy mayo and toasted sliced almonds.

MANGO TROPICAL ROLL 18

Shrimp tempura and avocado, topped with fresh mango, tempura flakes and sweet soy sauce.

CATERPILLAR ROLL 19

Shrimp, avocado, cucumber, eel sauce, sriracha and avocado on top.

***CEVICHE ROLL 21**

Shrimp tempura and avocado, topped with yellow tail, green onions, mango's ceviche sauce and sesame seeds.

***TOP OF THE WORLD ROLL 20**

Yellow fin tuna and cucumber, topped with tempura flakes, tobiko, wasabi mayo and eel sauce.

***FIRECRACKER ROLL 21**

Spicy tuna, tempura flakes, crab, jalapeno, avocado, sriracha.

FAMILIAR FAVORITES

PHILLY ROLL 17

Smoked salmon, cream cheese and avocado.

MT FUJI ROLL 21

Avocado, cream cheese, shrimp tempura topped with crabstick, spicy mayo and eel sauce.

CALIFORNIA ROLL 16

Crabstick, avocado, cucumber, masago.

LOBSTER ROLL 26

Fresh lobster, avocado & asparagus, spicy mayo and eel sauce.

***RAINBOW ROLL 21**

California roll topped with 3 types of fish, shrimp and avocado.

***SPICY TUNA ROLL 17**

Yellow fin tuna, masago, sriracha, sesame oil.

SHRIMP TEMPURA ROLL 17

Avocado, cucumber, tempura shrimp, masago.

VEGGIE ROLL 16

Avocado, cucumber and asparagus, topped with shaved carrots.

*** = SERVED WITH RAW INGREDIENTS**

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SWEET ENDINGS

STRAWBERRY NOT-SO-SHORTCAKE 14

Our shareable signature dessert. Enjoy layers of delicious sponge cake and strawberry compote with whipped topping.

“OH MY GOSH!”

SWEET CREAM CHEESE PRETZEL 14

A trip to Mango's isn't complete without trying our fried sweet cream cheese stuffed pretzel. Topped with vanilla bean ice cream, a caramel drizzle and whipped topping.

“KEY WEST STYLE” KEY LIME PIE 12

The best Key Lime Pie is found right here in South Florida! Topped with key lime and raspberry sauces and served with whipped topping. **GLUTEN FREE**

CHOCOLATE MOUSSE TRILOGY 11

Rich and creamy layers of chocolate cake with dark, milk and white chocolate mousse.

REESE'S® PEANUT BUTTER PIE 12

A light & creamy filling made with REESE'S® Peanut Butter in a chocolate graham cracker crust and topped with chunks of REESE'S® Peanut Butter Cups and whipped topping. **GLUTEN FREE**

COCONUT CREAM BOMBE CAKE 13

Rich coconut cream pie pudding between layers of coconut cake with buttercream icing and sweet coconut flakes.

VANILLA ICE CREAM

One scoop 4 Double Scoop 8

MILK SHAKES 7

Chocolate | Strawberry | Vanilla

Add whipped topping & sprinkles for 2
Add Chocolate or Caramel Sauce for 2



DESSERT BY THE GLASS

MADE FOR ADULTS

DRUNK MONKEY 14

Dark rum, Kahlua, Crème de Banana, ice cream, Served frozen with whipped topping and a chocolate drizzle.

MUDSLIDE 14

Baileys Irish Cream, Kahlua, vodka and vanilla ice cream mix. Served frozen with whipped topping and a chocolate drizzle.

CHOCOLATE MARTINI 14

Vanilla vodka, Godiva crème de cocoa & dark chocolate liqueur topped with chocolate shavings.

KEY LIME PIE MARTINI 14

Whipped vodka, triple sec & ice cream. Served with a graham cracker rim and whipped topping.

IRISH COFFEE 14

Jameson Irish Whiskey, Kahlua, coffee, whipped topping and Creme de Menthe.

ESPRESSO MARTINI 14

Vanilla vodka, crème de cacao and a shot of espresso. Topped with chocolate shavings and whipped topping.

LEMON DROP MARTINI 14

Citrus vodka, fresh squeezed lemon & Limoncello. Served with a sugared rim.

NON-ALCOHOLIC DRINKS

We offer Seattle's Best coffee, lattes, espressos & cappuccinos.

CAFÉ LATTE

ESPRESSO Single or double

CAPPUCCINO

AMERICANO

CAFÉ CON LECHE

HOT CHOCOLATE

DESSERT DRINKS & CORDIALS

SAMBUCCA

GRAND MARNIER

LIMONCELLO

DRAMBUIE

FIREBALL

BAILEYS

SCREWBALL

CHOCOLATE PEANUT BUTTER CUP

PEANUT BUTTER JELLY



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