

Jimbo's Sandbar

6200 N Ocean Dr 33019-4608 · +19549297030 · Updated: Jan 14, 2026

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RAW BAR 6

Florida Stone Crabs

seasonal; spicy mustard sauce

Oysters

chef's selection, half dozen or dozen

Salmon Crudo

\$11.00

puffy rice, lemon, radish, black pepper, herb-oil

Ceviche

\$14.00

corvina, lime, ginger, hominy, yucca chips

Cocktail Shrimp

\$12.00

chilled peel-n-eats, cocktail sauce, lemon

Chilled Seafood Platter (For 2 or 4)

lobster, shrimp, oysters, clams, ceviche

STARTERS 12

Seafood Chowder

AVAILABLE OPTIONS

shrimp, clams, scallops, fresh fish, tomato broth

Cup: \$6.00

Bowl: \$9.00

Day Soup

AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$8.00

Warm Chips & Dip

\$7.00

herb and onion dip

Peel-N-Eat Shrimp

\$13.00

old bay, butter, garlic, parsley

Charred Corn on the Cob

\$9.00

spicy mayo, parmesan, chili-lime salt

Zucchini Chips

\$11.00

lemon aioli

White Water Clams

\$14.00

creamy broth, potato, herbs, garlic bread

Smoked-Fish Dip	\$11.00
everything crackers, veggies	
Tiki Tiki "Popcorn" Shrimp	\$14.00
calamari, mahi, sweet chili sauce	
Lump Crab Cake	\$16.00
avocado, pineapple, herb-and-chili oil	
Roasted Chicken Wings	\$12.00
1 lb., lemon, rosemary, garlic, olive oil	
Ahi Tuna Nachos	\$17.00
wonton chips, cucumber, peppers, lime, tamari-ginger sauce	

SALADS & BOWLS 4

House	AVAILABLE OPTIONS
baby greens, cherry tomato, carrot, parsley, mint, feta, herb vinaigrette	Half: \$6.00
	Full: \$11.00
Caesar	AVAILABLE OPTIONS
romaine, herb croutons, parmesan	Half: \$6.00
	Full: \$11.00
Sesame Tuna Bowl	\$19.00
rice, arugula, avocado, tamari-ginger dressing	
Ancient Grains and Greens	\$15.00
baby greens, farro, quinoa, carrots, cucumber, pomegranate, almonds, lemon vinaigrette	

SALAD - ADD ONS 5

Chicken	\$6.00
Mahi	\$8.00
Shrimp	\$8.00
Salmon	\$8.00
Portobello Mushroom	\$4.00

BURGERS, SANDWICHES, TACOS 5

Half Pounder	AVAILABLE OPTIONS
100% Angus beef, l.t.o., tiki sauce; choice of house salad or fries	\$15.00
	Add (Ea.): Bacon / Sunny-Side Egg / Portobello Mushroom / Caramelized Onions:
	\$2.00
Add (Ea.): Cheddar / American / Provolone / Swiss / Blue: \$1.50	

Veggie Burger	AVAILABLE OPTIONS
I.t.o., tiki sauce; choice of house salad or fries	\$13.00
Add (Ea.): Bacon / Sunny-Side Egg / Portobello Mushroom / Caramelized Onions:	
	\$2.00
Add (Ea.): Cheddar / American / Provolone / Swiss / Blue:	\$1.50

Lobster Roll	\$20.00
maine lobster, celery, mayo, new england roll	
Mahi Sandwich	\$16.00
cajun spice, lemon aioli, I.t.o.	
Grouper Tacos	\$15.00
slaw, pico de gallo, cilantro-lime crema	

MAINS 9

Seafood Feast	\$24.00
yellowtail snapper, shrimp, scallops, herb rice, veggies, lemon butter sauce	
Grilled Mahi Mahi	\$20.00
green beans, herb rice, lemon	
Whole Maine Lobster	\$29.00
drawn butter, corn on the cob	
Fish & Chips	\$19.00
florida grouper, fries, slaw	
Zucchini & Tomato Pappardelle	\$18.00
roasted garlic, basil, breadcrumbs, parmesan	
Key West Pasta	\$22.00
key west pink shrimp, lobster cream sauce	
Fisherman's Stew	\$26.00
shrimp, mussels, clams, calamari, mahi, garlic bread	
Wagyu Skirt Steak	\$27.00
10 oz., fries, chimichurri dip	
Roasted Half Chicken	\$24.00
mashed potatoes, veggies, lemon; available after 4 pm	

SIDES 6

Grilled Garlic Focaccia Bread	\$2.00
Coleslaw	\$3.00
Herb Rice	\$3.00

Veggies	\$5.00
Fries	\$5.00
Mashed Potatoes	\$5.00
available after 4 pm	

DESSERTS 4

Whipped Peanut Butter Pie	\$8.00
dark chocolate, berry sauce	
Fudgy Chocolate Cake	\$8.00
hazelnut ganache	
Key Lime Pie	\$7.00
in a jar	
Tiramisu	\$8.00

BEER ON TAP 13

Stella Artois, Belgian Pilsner, Leuven, BE 5.2%	\$6.50
Blue Moon, Belgian White, Denver, CO 5.4%	\$6.50
Funky Buddha, Floridian Hefeweizen, Oakland Park, FL 5.2%	\$6.50
Sailfish, White Marlin Wit, Ft. Pierce, FL 5.0%	\$7.00
Wynwood, La Rubia Blonde Ale, Miami, FL 5%	\$7.00
Landshark, Lager, Jacksonville, FL 4.6%	\$6.00
Yuengling, Lager, Pottsville, PA 4.4%	\$6.00
Samuel Adams, Boston Lager, Boston, MA 5.0%	\$6.00
Hollywood, Mango IPA, Hollywood, FL 6.2%	\$7.00
Funky Buddha, Hop Gun IPA, Oakland Park, FL 7.0%	\$6.50
Cigar City, Jai Alai IPA, Tampa, FL 7.5%	\$7.00
Wicked Weed, Pernicious IPA, Asheville, NC 7.3%	\$7.00
Veza Sur, La Yuma Dark Lager, Miami, FL 4.4%	\$6.50

DOMESTIC 6

Budweiser	
Bud Light	

Coors Light
Miller High Life
Miller Light
Michelob Ultra

IMPORT 6

Corona
Corona Light
Heineken
Heineken Light
Modelo
Stella Artois

SELTZER / CIDER 2

Angry Orchard
White Claw

NON ALCOHOLIC 1

Heineken 0.0	\$5.00
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CHAMPAGNE / SPARKLING 6

Brut, Barton & Guestier, France	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
Brut, Nicolas Feuillatte, France	\$72.00
Brut, Mumm Napa, "Chef de Caves," Napa Valley, CA	\$48.00
Brut, Veuve Clicquot, "Yellow Label," France	\$95.00
Prosecco, Lunetta, Italy	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$26.00
Cava Brut, Freixenet, Spain	\$15.00

WHITE / ROSE 6

Rosé, Pink Flamingo, Sable de Camargue, France	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00
Sauvignon Blanc, Kim Crawford, New Zealand	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00
Chardonnay, Folie à Deux, Russian River, CA	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$34.00
Sancerre, Domaine Fournier, France	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$44.00
Pinot Grigio, Santa Cristina, Italy	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00
Pinot Grigio, Santa Margherita, Italy	\$47.00

RED 5

Cabernet, Josh Cellars, CA	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$34.00
Cabernet, Napa Cellars, Napa Valley, CA	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Pinot Noir, Georges Duboeuf, Burgundy, France	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$32.00
Chianti, Ruffino, Italy	\$28.00
Merlot, Chateau Ste. Michelle, "Indian Wells," WA	\$34.00

SELECT HOUSE WINES B.T.G. 3

Chardonnay
Pinot Grigio
Cabernet Sauvignon

RUM BARREL SELECTION 17

Cruzan U.S. Virgin Islands	\$9.00
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Cruzan Black Strap U.S. Virgin Islands	\$11.00
Cruzan 151 Proof U.S.V.I.	\$11.00
Bacardi, Regular & Limón	\$9.00
Bacardi 8 Puerto Rico	\$12.00
Captain Morgan Spiced, Jamaica	\$9.00
Flor de Cana, Nicaragua	\$11.00
Havana Club, Puerto Rico	\$9.00
Leblon Cachaça, Brazil	\$11.00
Mount Gay, Barbados	\$9.00
Myer's Dark, Jamaica	\$9.00
Plantation "Stiggin's Fancy" Pineapple, Trinidad & Tobago	\$10.00
Pusser's B.V.I.	\$11.00
Ron Abuelo Centuria, Panama	\$40.00
Ron Zacapa, Guatemala	\$13.00
Santa Teresa 1796 Ven.	\$12.00
Zaya, Trinidad	\$13.00

SUMMER SIPPERS 3

Spanish Gin Tonic

gin, watermelon, mint, tonic, aromatics

Fresh Berry Smash

vodka, amaro, blueberry, lemon

Orange Basil Mojito

white rum, lime, fresh herbs

HANDCRAFTED COCKTAILS 9

Hollywood Spritz

aperol, prosecco, pineapple, lime, bitters

Tiki Please

royal navy rum, coconut, tropical fruit, cinnamon

Cucumber Collins

hendrick's gin, rosemary, lemon, soda

Mango Swizzle

vodka, mango, velvet falernum, lemon, bitters

Rhum Runner Punch

a blend of rums, amaro, orange, pomegranate, lime

Mangrove Margarita

hornito's tequila blanco, celery syrup, cointreau, lime

Mai Tai Martini

aged rum, cachaça, orange curaçau, orgeat, bitters

Bitter Bird

blackstrap rum, campari, amaro, pineapple

Spiced Pineapple Old Fashioned

bourbon, pineapple rum, chillies, bitters

FROZEN DRINKS 7

Margarita

Mojito

Piña Colada

Mudslide

Strawberry Daiquiri

Frozen Cappuccino

Miami Vice

MOCKTAILS 4

Matcha Iced Tea

lime, honey, mint

Sparkling Citrus Soda

lemon, lime, orange

Coconut Creamsicle

orange, coconut, cinnamon, lime

Refresh

basil, celery, ginger syrup, lemon

BURGERS SANDWICHES TACOS 5

Half Pounder	AVAILABLE OPTIONS
100% Angus beef, l.t.o., tiki sauce	\$15.00
Add (Ea.): Bacon / Sunny-Side Egg / Portobello Mushroom / Caramelized Onions:	\$2.00
Add (Ea.): Cheddar / American / Provolone / Swiss / Blue:	\$1.50

Veggie Burger	AVAILABLE OPTIONS
l.t.o., tiki sauce	\$13.00
Add (Ea.): Bacon / Sunny-Side Egg / Portobello Mushroom / Caramelized Onions:	\$2.50
Add (Ea.): Cheddar / American / Provolone / Swiss / Blue:	\$1.50

Lobster Roll	\$20.00
maine lobster, celery, mayo, new england roll	

Mahi Sandwich	\$16.00
cajun spice, lemon aioli, l.t.o.	

Grouper Tacos	\$15.00
slaw, pico de gallo, cilantro-lime crema	

BRUNCH 13

Seasonal Fruit Plate	\$12.00
housemade granola, yogurt, firefighter's local honey, mint	

Avocado Toast	AVAILABLE OPTIONS
multigrain, tomato, feta, cilantro	\$12.00
	Add Egg: \$2.00

Warm Banana Bread	\$6.00
firefighter's local honey butter	

Morning Cookies	\$7.00
maple, oats, cranberries, chocolate chunk, sea salt	

Eggs Carbonara	\$14.00
scrambled eggs, parmesan, black pepper, bacon, homefries, multigrain toast	

Florida Grouper and Eggs	\$16.00
cajun spice, homefries, lemon butter sauce, multigrain toast	

B.E.C. Sandwich	\$13.00
bacon, sunny side eggs, cheddar, arugula, brioche, homefries	

Lemon Ricotta Pancakes	\$12.00
fresh berry compote, whipped ricotta, maple syrup	

Maple Bourbon French Toast	\$14.00
candied pecans	

Mojo Pork Sandwich	\$17.00
open faced, poached egg, arugula, onion, swiss, plantain, homefries	

Eggs Any Style	\$12.00
two eggs, bacon or sausage, homefries, multigrain toast	
Veggie Frittata	\$14.00
bell pepper, zucchini, squash, carrot, potato, parmesan, house salad	
Lump Crab Benedict	\$20.00
poached eggs, lump crab, caramelized onion, english muffin, hollandaise	

FEATURED DRINK 1

Unlimited Mimosas or Bloody Marys	\$18.00
With entree purchase / 2 hour limit	

MORNING COCKTAILS 5

Tiki Tiki Loaded Caesar	\$15.00
double tito's vodka, clamato, bacon, oyster, shrimp, pickle, spiced rim	
Matcha Shakerato	\$11.00
meyer's dark rum, coconut, lime, agave	
Tequila Sunrise Punch	\$10.00
hornito's tequila blanco, mezcal, orange, lime, pomegranate	
Spiked Cold Brew	\$10.00
jim beam bourbon, amaro, cinnamon, blend of bitters	
Irish Coffee Martini	\$12.00
espresso infused jameson, cointreau, brown sugar	

COFFEE & JUICES 11

Drip	\$3.00
regular or decaf	
Espresso	AVAILABLE OPTIONS
Single: \$3.00	
Double: \$5.00	
Macchiato	\$3.50
Cortado	\$4.00
Cappuccino	\$5.00
Latte	\$5.00
Cold Brew	\$5.00
Orange or Grapefruit	\$4.00

Watermelon	\$5.00
lime, mint	
Refresh	\$7.00
basil, celery, ginger syrup, lemon	
Matcha Iced Tea	\$7.00
lemon, agave	