

ZUNZIBAR

COASTAL CUISINE + CURATED COCKTAILS

Jupiter

80 Intracoastal Point Dr · Jupiter, FL 33477 · (561) 453-4333

FOOD

FROM THE SEA

Calamari	15
Sumac yogurt, pickled peppers, charred lemon.	
East Coast Oysters* GF	18/35
Half dozen or dozen. Tropical mignonette, house-made cocktail sauce, charred lemon.	
Chilled Peel & Eat Shrimp GF	17/32
Half pound or pound. House-made cocktail sauce, charred lemon, Cajun seasoning.	
Tropical Ceviche* GF	22
Shrimp and fish, pico de gallo, aji amarillo, coconut water, leche de tigre, pickled red onion, cilantro. Served with tortilla chips.	

SHARED PLATES

Jumbo Wings GF	13/24
Half dozen or dozen. Peri-Peri Buffalo, sweet Thai chili, tropical BBQ, limón pepper. Ranch or blue cheese.	
Loaded Fries GF	17
Bacon, cheddar, ranch, scallions, jalapeños.	
Nachos GF	16
Peri-Peri con queso, lime crema, pickled red onions, pico de gallo, cilantro. ADD: Chicken +6, Shrimp +8 (blackened or grilled), Steak +12.	
Smoked Mahi Dip	15
Jalapeño remoulade, smoked paprika. Served with Cajun butter crackers.	
Edamame Hummus v	14
Sesame oil, EVOO, mint, naan, crudité.	
Smashed Avocado GF v	10
Lime, crushed black pepper, pico de gallo, cilantro. Served with tortilla chips.	
Summer Squash Flatbread	16
Sun-dried tomatoes, whipped feta, roasted carrots, chili crunch, basil, parmesan.	

FRESH SET

ADD: Chicken +6, Shrimp +8, Mahi +11, Steak +12 or Tuna +12	
Caesar Salad	12
Romaine, parmesan, house-made croutons, pink peppercorn, Caesar dressing. ADD: Anchovy +3.	
Endless Summer GF	14
Mixed greens, avocado, quinoa, roasted corn, golden raisins, sun-dried tomatoes, parmesan, prosciutto vinaigrette.	
Beet Citrus Salad GF	16
Mixed greens, grape tomatoes, roasted beets, oranges, candied pecans, feta, citrus vinaigrette.	
Tuna Poké Bowl * GF	20
Cilantro lime rice, edamame, cucumber salad, roasted corn, mango slaw, avocado, chipotle mayo, sesame seeds, scallions.	

HANDHELDS

Served with French Fries	
Zunzibar Smashburger *	19
"OG sauce", American cheese, lettuce, tomato, pickles, red onion, toasted brioche bun.	
Chicken Club	18
Bacon, provolone, lettuce, parmesan, "OG sauce" and dressing, Amoroso roll.	
Blackened Mahi Sandwich	26
Peri-Peri spice, cucumber salad, mango slaw, chipotle mayo, Amoroso roll.	
Chickpea Shawarma Wrap v	16
Sautéed portobello, onions, peppers, edamame hummus, pickled peppers, crispy chickpeas, arugula, naan.	

Lobster Roll Sliders	37
Tarragon aioli, celery, buttered brioche, charred lemon.	
Steak Sandwich*	28
NY strip, provolone, roasted garlic aioli, arugula, caramelized onions, peppadew peppers, Amoroso roll.	

CHEF PLATES

White Wine Mussels	21
1 lb. Tomato, white wine, herb butter, toast points.	
Peruvian Chicken Skewer GF	19
Huancaína sauce, grilled squash, crispy potatoes, chili sauce.	
Shrimp Tacos	18
Coconut, grilled, or blackened. Mango slaw, jalapeño, sriracha crema. Served with tortilla chips and queso.	
Fish & Chips	23
French fries, caper aioli, charred lemon.	
Lemon Herb Branzino GF	42
Whole roasted branzino, cilantro lime rice, roasted asparagus, charred lemon.	
NY Strip Steak Frites* GF	46
NY strip, citrus chimichurri, roasted garlic aioli. Served with French fries.	

DESSERTS

Key Lime Cannoli	12
Chocolate-dipped cannoli shell, key lime cream, toasted coconut, lime zest.	
Mango Crème Brûlée GF	12
Mango custard, caramelized sugar.	
Fresh Baked Cookie	3/6
One or three. Chocolate chip cookie.	

SIDES

Side Salad GF V	7
Side Caesar GF	8
Mango Slaw GF V	7
French Fries GF V	6

KIDS MENU

Ages 12 and under only. Includes French fries or a cookie, and a drink.

Mac & Cheese	8
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Cheeseburger	9
Cheese Flatbread	9

COCKTAILS + BEER

SIGNATURES

Lust	18
Reposado, mezcal, Ancho Reyes Verde, passionfruit, pineapple, lime, honey.	
Mango Mai Tai	19
Jamaican rum, dark rum, curaçao, mango, lime, orgeat.	
Tiki Negroni	19
Rum, Campari, coconut, coffee, banana, vermouth.	
Dodo Bird	19
Jamaican rum, Blackstrap rum, Campari, pineapple, coconut cream, lime.	
Midnight Express	19
Reposado, dark rum, coffee liqueur, PX sherry, alpine amaro, cold brew, demerara.	

FEATURED DRINKS

Yellow Submarine	19
Reposado tequila, banana, passionfruit, crème de cacao, Peychaud's.	
Shipyard Buck	19
Rye, Green Chartreuse, ginger, lemon, ginger beer, Angostura bitters.	
Fever Dream	18
Cachaça, ginger liqueur, mango, bianco vermouth, tiki bitters.	
Guavacillan	19
Blended Scotch, oloroso sherry, pandan, acid-adjusted guava, ginger, Islay spritz.	
Undertow	19
Blend of dark rums, Southern amaro, orange ginger shrub, lemon.	

CLASSIC COCKTAILS

Margarita	15
Tequila, curaçao, lime, agave, salt.	
House Painkiller	17
House rum blend, orange, pineapple, coconut cream, nutmeg.	
Hibiscus Mojito	16
Hibiscus-infused white rum, mint, lime, sugar.	
Saturn	17
Gin, passionfruit, falernum, orgeat, lemon.	
Smoked Peach Old Fashioned	18
Bourbon, peach syrup, black walnut bitters, cherrywood.	

Spicy Paloma	17
Tequila, grapefruit, lime, agave, habanero tincture.	

FROZEN COCKTAILS

Mango Tango	16
Tequila, triple sec, mango, lime, chili salt.	
Espresso Martini	16
Vanilla vodka, coffee liqueur, cold brew, vanilla bean cold foam.	
Frosé	16
Rosé, vodka, strawberry, lemon.	
Painkiller	16
Rum, orange, pineapple, coconut, Pusser's Rum float, nutmeg.	

N/A COCKTAILS

Nocturne N/A	13
Pathfinder Hemp & Root N/A amaro, Lyre's coffee, cold brew, demerara, egg white.	
Painless N/A	13
Lyre's Dark Cane, pineapple, orange, coconut, nutmeg.	
Palm Breeze N/A	13
Elderflower, mint, lemon, N/A rosé, soda.	
Best Day N/A Electro Lime N/A	7
Best Day N/A Hazy IPA N/A	7
Wölffer Estate Spring in a Bottle N/A Rosé N/A	13

WINE

Caposaldo Prosecco Brut	Glass 14 / Bottle 49
Veneto, Italy NV.	
Raventós i Blanc Blanc de Blancs	Glass 15 / Bottle 53
Penedès, Spain NV.	
Ruinart Blanc de Blancs Brut	Bottle 220
Champagne, France NV.	
Wölffer Estate Finca White	Glass 13 / Bottle 46
Mendoza, Argentina 2025.	
Mohua Sauvignon Blanc	Glass 15 / Bottle 53
Marlborough, New Zealand 2024.	

Markham Chardonnay Napa Valley, CA 2023.	Glass 17 / Bottle 60
Pazo Señorans Albariño Rías Baixas, Spain 2023.	Bottle 64
Domaine William Fèvre Chablis Burgundy, France 2023.	Bottle 95
Wölffer Estate Finca Rosé Mendoza, Argentina 2025.	Glass 13 / Bottle 46
Barnard Griffin Rosé Columbia Valley, WA 2024.	Glass 16 / Bottle 50
Domaine Lafage Miraflores Rosé Côtes Catalanes, France 2024.	Glass 17 / Bottle 60
Wölffer Estate Finca Malbec Mendoza, Argentina 2025.	Glass 13 / Bottle 46
Crossbarn Pinot Noir Sonoma Coast, CA 2022.	Glass 18 / Bottle 85
Charles Krug Cabernet Sauvignon Napa Valley, CA 2023.	Glass 19 / Bottle 75
Domaine Drouhin Laurene Pinot Noir Willamette Valley, OR 2023.	Bottle 150
Caymus Cabernet Sauvignon Napa Valley, CA 2023.	Bottle 175

DRAFT BEER

Miller Lite	6
Modelo Especial	7
Angry Orchard Cider	8
Golden Road Mango Cart	8
Funky Buddha Floridian	8
Kona Big Wave	8
Guinness	9
Lagunitas IPA	8
Twisted Trunk IPA	9

Rotating Seasonal Selection	8
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BEER CANS

Michelob Ultra	6
High Life Pony	4
PBR Tall Boy	6
Corona Light	7
Pacifico	7
Civil Society Fresh IPA	8
Sailfish Lager	7

RTD + SELTZER

High Noon Peach	8
High Noon Passionfruit	8
High Noon Watermelon	8
Surfside Strawberry Lemonade	8
Suncruiser Pink Lemonade	8
Suncruiser Iced Tea	8

GF gluten free · V vegan · N/A non-alcoholic

* Consuming raw or undercooked poultry, meat, eggs, shellfish, or seafood may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

This menu was current on September 22, 2026. For what we're serving today, see zunzibar.com/locations/jupiter-fl/menu