# 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.

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

## DRAFT BEER

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| 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 |

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| Rotating Seasonal Selection | 8 |

## BEER CANS

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| 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

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| 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 5, 2026. For what we're serving today, see zunzibar.com/locations/jupiter-fl/menu