

ZUNZIBAR

COASTAL CUISINE + CURATED COCKTAILS

Middleton

2310 Dr Randy McDaniel Wy · Middleton, FL 33585 · (352) 204-0986

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	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

Cheeseburger	9
Cheese Flatbread	9

COCKTAILS + BEER

SIGNATURES

Lust	15
Reposado, mezcal, Ancho Reyes Verde, passionfruit, pineapple, lime, honey.	
Mango Mai Tai	16
Jamaican rum, dark rum, curaçao, mango, lime, orgeat.	
Tiki Negroni	17
Rum, Campari, coconut, coffee, banana, vermouth.	
Dodo Bird	16
Jamaican rum, Blackstrap rum, Campari, pineapple, coconut cream, lime.	
Midnight Express	15
Reposado, dark rum, coffee liqueur, PX sherry, alpine amaro, cold brew, demerara.	

FEATURED DRINKS

Yellow Submarine	17
Reposado tequila, banana, passionfruit, crème de cacao, Peychaud's.	
Shipyard Buck	16
Rye, Green Chartreuse, ginger, lemon, ginger beer, Angostura bitters.	
Fever Dream	17
Cachaça, ginger liqueur, mango, bianco vermouth, tiki bitters.	
Guavacillan	17
Blended Scotch, oloroso sherry, pandan, acid-adjusted guava, ginger, Islay spritz.	
Undertow	16
Blend of dark rums, Southern amaro, orange ginger shrub, lemon.	

CLASSIC COCKTAILS

Margarita	13
Tequila, curaçao, lime, agave, salt.	
House Painkiller	14
House rum blend, orange, pineapple, coconut cream, nutmeg.	
Hibiscus Mojito	14
Hibiscus-infused white rum, mint, lime, sugar.	
Spicy Paloma	14
Tequila, grapefruit, lime, agave, habanero tincture.	
Saturn	15
Gin, passionfruit, falernum, orgeat, lemon.	

Smoked Peach Old Fashioned	15
Bourbon, peach syrup, black walnut bitters, cherrywood.	

FROZEN COCKTAILS

Lemon Drop	15
Vodka, lemon, sugar, butterfly pea flower infused triple sec float.	
Frosé	15
Rosé, vodka, strawberry, lemon.	
Espresso Martini	15
Vanilla vodka, coffee liqueur, cold brew, vanilla bean cold foam.	
Mango Tango	15
Tequila, triple sec, mango, lime, chili salt.	

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.	
Wölffer Estate Spring in a Bottle N/A Rosé N/A	13
Best Day N/A Electro Lime N/A	7
Best Day N/A Hazy IPA N/A	7

WINE

Caposaldo Prosecco Brut	Glass 12 / Bottle 48
Veneto, Italy NV.	
Raventós i Blanc Blanc de Blancs	Glass 14 / Bottle 56
Penedès, Spain NV.	
Ruinart Blanc de Blancs Brut	Bottle 220
Champagne, France NV.	
Luna Nuda Pinot Grigio	Glass 12 / Bottle 48
Alto Adige, Italy 2024.	
Wither Hills Sauvignon Blanc	Glass 14 / Bottle 56
Marlborough, New Zealand 2024.	

Markham Chardonnay Napa Valley, CA 2023.	Glass 16 / Bottle 64
Domaine William Fèvre Chablis Burgundy, France 2023.	Bottle 95
Barnard Griffin Rosé Columbia Valley, WA 2024.	Glass 12 / Bottle 48
Miraval “Studio” Rosé Méditerranée Provence, France 2023.	Glass 14 / Bottle 56
Domaine Lafage Miraflores Rosé Côtes Catalanes, France 2024.	Glass 16 / Bottle 64
Santa Marina Pinot Noir Provincia di Pavia, Lombardy, Italy NV.	Glass 12 / Bottle 48
Wölffer Estate Finca Malbec Mendoza, Argentina 2025.	Glass 14 / Bottle 56
Markham Six Stack Cabernet Sauvignon Napa Valley, USA 2023.	Glass 16 / Bottle 64
Cloudline Pinot Noir Willamette Valley, OR 2023.	Bottle 70
Caymus Cabernet Sauvignon Napa Valley, CA 2023.	Bottle 140

DRAFT BEER

Michelob Ultra	6
Modelo Especial	6
Angry Orchard Cider	7
Golden Road Mango Cart	7
Funky Buddha Floridian	7
Kona Big Wave	7
Tidal Melusine Coconut Blonde Ale	8
Guinness	8
Lagunitas IPA	8
Rotating Seasonal Selection	8

BEER CANS

Miller Lite Domestic.	5
High Life Pony Domestic.	3
PBR Tall Boy Domestic.	5
Corona Light Import.	4
Pacifico Import.	5
Orange Blossom Pilsner Local craft.	7
Marker 48 Red Right Return Local craft.	7

RTD + SELTZER

High Noon Peach	8
High Noon Passionfruit	8
High Noon Watermelon	8
Suncruiser Pink Lemonade	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 4, 2026. For what we're serving today, see zunzibar.com/locations/middleton-fl/menu