ZUNZIBAR

COASTAL CUISINE + CURATED COCKTAILS

Middleton

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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 Miraflors 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

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/middleton-fl/menu