

Cheeky Tiki

Starters

Gator Bites \$ 15.50

crispy gator bites, cajun remoulade, charred lemon

Frog Legs \$ 15.95

golden fried, house-made remoulade, charred lemon

Cesar Salad \$ 8.50

+ chicken \$6 + crabcake \$8
+ salmon \$10 + grouper \$13

Crab Cakes \$ 16.95

two house-made blue crab cakes, tartar, dill, charred lemon

Jumbo Wings \$ 12.50

½ dozen, tossed in your choice of dry rub, signature, buffalo, atomic, bbq

Fried Green Tomato \$ 13.95

crispy fried tomato, bacon, fresh dill, pecorino, homemade ranch

Conch Fritters \$ 10.95

crispy fried fritters with remoulade and charred lemon

Peel & Eat Shrimp .5 / 1lb \$11.99/18.99

Florida-style shrimp, chilled, Old Bay fresh lemon, cocktail sauce

Handhelds

All handhelds served with fries

Cheeky Cheeseburger \$ 14.95

1/2 lb grass fed burger, american cheese, lettuce, tomato, onion, pickle

Double Cheeseburger \$ 18.95

1 lb grass fed burger, american cheese, lettuce, tomato, onion, pickle

BBQ Pork \$ 15.95

6 hour slow-cooked pork, purple cabbage slaw, crispy onions straws

Grouper Sandwich \$ 18.95

grilled fresh, lettuce, tomato, onion, house-made remoulade sauce

Chokoloski Chicken Sandwich \$ 15.95

everglades seasoned, american cheese bacon, lettuce, tomato, onion

Entrees

Crab Stuffed Grouper \$ 28.95

grilled grouper stuffed with crab cake, cilantro lime rice, coleslaw, onion straws, charred lemon

Fish & Chips \$ 19.95

golden fried mahi-mahi, coleslaw, tartar, charred lemon, french fries

Faroe Island Salmon \$ 22.95

grilled salmon, cilantro lime rice, hearts of palm salad, vine ripe tomato

Fried Chicken \$ 20.95

crispy fried chicken, french fries, coleslaw, corn bread

Crab Cake Dinner \$ 24.95

three house-made blue crab cakes, hearts of palm salad, tartar, dill, charred lemon

Baby Back Ribs \$ 25.95

1.4 lb full rack, house-made sauce, coleslaw, cornbread, fries

BEER + WINGS SPECIAL

1 ice cold beer + four jumbo wings
IPA or import add \$1.00

\$ 9.99



Cheeky Tiki

Beer

Bud	\$ 4.50	Modelo	\$ 5.50
Bud Lite	\$ 4.50	Stella	\$ 5.50
Coors Lite	\$ 4.50	Goose Island IPA	\$ 5.50
Miller Lite	\$ 4.50	Heineken 0.0	\$ 5.50
Ultra	\$ 4.50	High Noon	\$ 7.00
Corona	\$ 5.50	Surf Side Tea	\$ 7.00

Wine

Elemental Chardonnay	\$ 9.00
Elemental Pinot Grigio	\$ 9.00
Elemental Rose	\$ 9.00
Maschio Prosecco	\$ 11.00
Summerland Sav. Blanc	\$ 11.00
Le Porte Blanche, Sancerre	\$ 16.00
Francis Coppola Chardonnay	\$ 11.00
Elemental Pinot Noir	\$ 9.00
DNA Cabernet Sauvignon	\$ 13.00
Rothmann's Cabernet Sauvignon	\$ 16.00
Substance Red Blend	\$ 10.00

Cocktails

Locals Punch	\$ 18.95
Captain Morgan, Banana, Pineapple, OJ, Grenadine, Dark Rum	
The Cheeky Tiki	\$ 13.95
Bourbon, Orgeat, Pineapple, Lemon	
Lazy Dayz	\$ 12.95
Blanco Tequila, OJ, Pineapple, Mango Puree, Grenadine	
Blue Bungalow	\$ 12.95
Coconut Rum, Blue Curacao, Pineapple, Sour, Coconut Puree	
Lola's Mangos	\$ 13.95
Vanilla Vodka, Passionfruit, Mango Puree, Sour, Prosecco	

N/A Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Red Bull
Lemonade, Unsweet/Sweet Tea, Fiji Water,
Pellegrino Sparkling, Blackberry CBD Spritzer

Kids under 12

Chicken Tenders	\$ 9
hand battered chicken breast	
All Beef Hot-Dog	\$ 9
no nitrates, fillers or msg	
Grilled Cheese	\$ 9
american cheese, pressed bun	
Fried Fish	\$ 10
golden fried mahi mahi	

Sides

Fries	\$ 6.50
Coleslaw	\$ 5.75
Cilantro Lime Rice	\$ 5.50
Fresh Cornbread	\$ 4.25
Hearts of Palm Salad	\$ 8.00
Onion Straws	\$ 6.75

Southern Mud Pie	Key Lime Pie	Pina Colada Pie
\$ 8.95 chocolate and coffee mousse	graham crust and whipped cream	pineapple and coconut cream

