



"S"marvelous" She-Crab Soup

Luscious, thick and rich blend of whole cream and snow crab meat simmered with savory seasonings and a hint of sherry.

An American In Paris

A Bubble Room style French onion soup with slow-cooked caramelized onions in a rich beef broth. Topped with homemade bread and Swiss cheese then baked to perfection.

Moon Over Miami

A savory blend of shrimp, spicy sausage, chicken, southern herbs, onion, radish, okra, celery, bell peppers and tomatoes in a zesty tomato broth.

The Little Rascals

Five gulf shrimp sautéed in a delicious garlic butter sauce. Served with our homemade French bread.

Flaming Socra Cheese

Flamed tableside, this is our version of the Greek saganaki. Kasseri cheese flamed with brandy and served with homemade French bread. OPA!

Dip-A-De-Doodah

A creamy blend of cheeses with smoked Mahi, served warm with toasted pita bread for dipping.

Crab It While You Can

Homemade crab cakes atop a rich lobster sauce. Accompanied by a tropical fruit salsa.

please notify of any allergies



entrees include our homemade Bubble Bread, sticky bun, house or Greek salad and selected vegetables

The Tiny Bubble

This includes Bubble Bread and a sticky bun, choice of salad, an appe-teaser served as your entree and one of our world-famous desserts.

Calypso At Midnight

A Caribbean style spring green salad with sugared walnuts, fresh fruit, crumbled bleu cheese and a choice of raspberry or balsamic vinaigrette.

Add chicken
Add shrimp
Add salmon

Alice In Wonderland

Two portabella mushrooms marinated in balsamic vinaigrette layered with sautéed spinach, mozzarella cheese and roasted red pepper and then finished with a balsamic glaze.

Pastablanca

Penne pasta tossed in your choice of a garlic cream sauce or our homemade marinara sauce with sautéed broccoli, shaved carrots and tomato.

Add chicken
Add shrimp

Dem Bones... Dem Bones... *

Full flavored 16 oz. choice Porterhouse steak "bone in", dipped in garlic juice and served on a sizzling cast iron skillet.

Marilyn Mignon *

A tender 8 oz. hand-cut filet mignon wrapped in bacon and served with marinated mushrooms.

Prime Rib Weissmuller *

A thick cut of prime rib well-marbled and slow-roasted for best flavor. Served with au jus and creamy horseradish sauce on the side.

Tarzan Cut Jane Cut

Smoke Gets In Your Eyes *

Today's fish grilled with your choice of a light blend of honey, soy and pineapple, a blackening Cajun spice or a piccata cream sauce.

The Great Gatsby

Panko encrusted jerk grouper served atop fresh Caribbean fruit salsa and finished with an orange glaze and red chili sauce. A perfect blend of spicy and sweet!

Captains Courageous

Grilled salmon fillet drizzled with Hoisin sauce on a bed of fresh fruit salsa accompanied by 3 coconut shrimp with a sweet chili sauce for dipping, jasmine rice and black beans.

Judy Garland

Red snapper fillet seasoned with Old Bay and served atop a mint papaya salsa then drizzled with a tropical mango chutney.

Some Like It Hot Hot Hot

Six gulf shrimp sautéed in garlic, tequila and Louisiana "Hot" butter sauce. Served with yellow rice, black beans, grilled vegetable skewer and baked banana topped with guava shell stuffed with cream cheese.

The Chan Man's Favorite

Your choice of six gulf shrimp dipped in buttermilk-beer batter or marinated grouper filets battered and fried until golden brown. Cocktail and tartar sauces available upon request

Three Musketeers

3 scallops, 3 shrimp and 3 crab stuffed mushrooms sautéed in our version of a scampi butter sauce.

Puttin' On The Ritz

Balsamic glazed chicken breast topped with ripe beefsteak tomato, fresh mozzarella, sun dried tomato pesto, herb pesto and bleu cheese crumbles.

South Of The Border

Marinated chicken breast grilled on skewers with spicy pepperoncini, red peppers, onions and cherry tomatoes. Served with yellow rice, pinto beans and a mild relleno pepper stuffed with cheese.

The Sky Is Falling

A delicious oven roasted half chicken served with a basil cream sauce on the side.

Duck Ellington

Golden roasted duck accompanied by baked bananas glazed with a tropical orange sauce, wild rice and selected vegetables.

Guy "Lamb"ardo *

9 ounces of marinated baby rack of lamb with a mint demi glaze.

Charlie Chaplin Chops *

Two 9 oz "bone in" pork chops grilled and served with your choice of a bourbon mango sauce or a mushroom merlot sauce.

Oh dear, what nonsense I'm talking!



OF COURSE I WANT
DESSERT

Red Velvet Cake
Orange Crunch Cake
White Christmas Cake
Very Moist Chocolate Cake
New York Cheese Cake
Jamaican Rum Cake
Tropical Breeze Cake
French Chocolate Torte
Key Lime Pie
Buttercrunch Ice Cream Pie



www.bubbleroomrestaurant.com



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