



NERVOUS NELLIE'S

CRAZY WATERFRONT EATERY



 **Nellie Recommends**

Apps 'N Shareables

- NEW! Nellie's Mega-Loaded Nachos** - A heaping mountain of multi-colored corn tortilla chips with black beans, pico de gallo, queso, mixed cheeses, jalapenos, sour cream drizzle, and your choice of chicken, steak, or pulled pork.....\$15.99
- Buffalo Chicken Dip** - A creamy blend of blue and cream cheese, shredded chicken, and our spicy Buffalo sauce, baked to perfection and served with crispy corn chips.....\$13.99
- Coconut Onion Rings** - A large basket of coconut breaded rings and our famous tropical dipping sauce. Plenty to share.\$13.99
- Nellie's Mega-Pretzel** - A delicious soft pretzel with Sea Salt. Served with Nellies spicy queso sauce.....\$13.99
- Nellie's Signature Shrimp Cocktail** - Six jumbo shrimp, served with our "South of the Border" cocktail sauce, lime, and tortilla chips...\$14.99
- Tavern Bread** - A house favorite! A mix of bleu, cheddar, and jack cheeses, roasted garlic, fresh tomatoes. Served with zesty marinara sauce.....\$13.99
- Reggae Boom Boom Shrimp** - Lightly breaded gulf shrimp tossed in our Boom Boom Sauce.....\$15.99
Large.....\$19.99
- Coconut Fried Shrimp** - Golden fried with our coconut breading. Served with a tropical dipping sauce.....\$15.99
- Fried Shrimp and Grouper Bites** - Lightly fried gulf shrimp and black grouper served with our creamy lobster sherry sauce.....\$15.99
- Shrimp and Scallop Bruschetta** - Jumbo Shrimp and sea scallops, sautéed with fresh basil, and tomato in white wine garlic butter. Served with garlic crostini.....\$16.99
- Florida Gator Bites** - Chunks of marinated gator tail fried golden brown drizzled with our spicy creamy boom boom sauce and topped with our sweet and tangy mango salsa... ..\$15.99
- Homemade Mozzarella Planks** - Huge planks of gooey mozzarella breaded in house and lightly fried served with zesty marinara sauce for dipping.....\$13.99
- Drunken Wings** - A helping of luscious crispy fried wings - Tossed in our home brewed pepper sauce. Hot, mild, or garlic teriyaki.
Small (8).....\$14.99
Medium (12).....\$17.99
Large (18).....\$23.99
- Crazy Calamari 'N Shrimp** - A blend of lightly breaded and fried calamari, shrimp, banana peppers, pickled jalapeños and red cherry peppers drizzled with a balsamic glaze and topped with pico de gallo\$15.99

- Devilish Mussels** - Fresh mussels simmered in our spicy marinara sauce. Served with freshly toasted garlic bread.....\$14.99
- Seafood Quesadilla** - Plump shrimp scallops and our fresh catch rolled in a tomato basil tortilla stuffed with melted Monterey jack cheese sautéed mushrooms, onions, spinach and poblano peppers\$19.99
- Citrus-Mango Ceviche** - shrimp, scallops and our fresh catch marinated in lime juice with fresh mangoes onions peppers and cilantro chilled and refreshing served with corn tortilla chips and garnish with avocados\$15.99
- Oven Roasted Crab and Artichoke Dip** - our twist on a classic combination of artichoke spinach and cream cheese with fresh lump crab meat served with crispy corn tortilla chips.....\$14.99

*Shucked 'N Chilled

Fresh harvested from the Gulf

- NEW! Nellie's Colossal Seafood Tower** - An assortment of snow and King Crab, steamed shrimp, oysters, Shrimp Cocktail, and Island Mango Ceviche.....Market Price
- World's Largest Shrimp and Lobster Cocktail** - a full pound of chilled plump shrimp and a quarter pound of Maine lobster served with lemon wedges cocktail sauce, fresh horseradish and melted drawn butter.....\$37.99
- Oysters on the Half Shell*** - Freshly shucked
1/2 DozenMARKET Full DozenMARKET
- PEEL & EAT Chilled Shrimp**
Served up with cocktail sauce and lemon
1/2 lb.....\$13.99 Pounder.....\$24.99

Soups

"We say no meal is complete without our homemade savory soup"

- New England Clam Chowder**
A generous crock of our tasty chowdahhh filled with tender clams, russet potatoes, and bacon. A family tradition....\$8.99
- Bahamian Style Black Bean and Rice**
This traditional favorite topped with cilantro crema and pico de gallo....\$7.99
- Soup And Salad To-Boot**
The best of both! A crisp field greens or tasty caesar salad along with our soup or chowder of the moment....\$15.99

Greens 'N Stuff

Dressings: Bleu Cheese • Ranch • Balsamic Vinaigrette • Honey Mustard • Citrus Vinaigrette • French dressing • Thousand Island • Oil and Vinegar

- Nellie's Inspired Chef Salad** - A blend of crisp romaine and spring mix lettuce topped with bacon, turkey breast, roast beef, blue cheese crumbles, cheddar jack cheese, hard-boiled egg, cukes, cherry tomato, carrots, onions and croutons\$17.99
- Buffalo Chicken Salad** - Spring mix lettuce and crisp romaine cherry tomato, cukes, shredded carrots, onions, blue cheese crumbles, and croutons served mild or hot\$15.99
Substitute Buffalo Shrimp.....\$17.99
- Oh Baby Greens!!** - a blend crisp romaine and spring mix, cherry tomatoes, red onions, cukes, shredded carrots and croutons. . \$9.99
Add Grilled all natural Chicken\$15.99
Add Salmon\$17.99
Fresh Catch.....\$18.99
- Crazy Cobb Salad** - Tender all natural grilled chicken breast over spring mix and crisp romaine topped with cherry tomato cukes shredded carrots red onions with blue cheese crumbles cheddar jack cheese crispy bacon and a hard boiled egg.\$16.99
- Latin Chimichurri Steak Salad** - Grilled skirt steak, served over micro greens, avocado slices, grape tomatoes, pickled red onions, black beans, and cilantro rich Chimichurri vinaigrette.....\$17.99
- Double Wide Wedge Salad** - A double wedge of chilled iceberg lettuce drizzled with a balsamic glaze then topped with cherry tomatoes cukes red onion and finished with blue cheese crumbles crispy bacon and croutons.....\$15.99
- Ultimate Lobster Salad** - Our award winning signature lobster salad on a bed of crisp romaine and spring mix greens with cherry tomatoes cukes onions and croutons. *Taste of the Beach award winner* Market Price
- Nellie's Classic Caesar Salad** - Hearts of romaine, homemade croutons, parmesan cheese, Caesar dressing\$9.99
Flame seared all natural chicken breast.....\$15.99
Blackened Shrimp\$17.99
Fresh Catch\$18.99
- Jumbo Shrimp and Scallop Salad** - Bronzed jumbo shrimp and scallops served over a bed of spring mix greens and crisp romaine cherry tomatoes cukes onions and croutons best paired with our House citrus vinaigrette\$20.99
- Pineapple-Mango Chicken Salad** - Our all natural chicken salad served over spring mix greens crispy romaine topped with home made praline pecans red onion fresh mango salsa and finished with juicy chunks of pineapple\$15.99
- Strawberry Summer Salad** - Crisp romaine and spring mix greens topped with our homemade praline pecans craisins fresh vine ripened strawberries and fruit salad\$14.99
Add all Natural Grilled Chicken\$16.99

20% suggested gratuity on parties of 8 or more.

If you feel the service did not warrant the suggested gratuity, please speak to our manager. If you feel that the service exceeded this, please feel free to tip more.

Nellie's World Famous Sandwiches

*Our Gourmet Sandwiches are made from only the finest local ingredients.
Served with our famous cole slaw, golden French fries, and pickles. Substitute Coconut Onion Rings \$4.*

New! The "Lobstah" Grilled Cheese - A mix of succulent chunks of lobster in a creamy herb sauce with melted white and yellow cheddar and Monterey Jack cheeses on Texas toast. Drizzled with our chipotle aioli.\$22.99

Nellie's Famous Grouper Sandwich - Ocean fresh grouper cooked fried, bronzed or blackened on a bakery roll. Comes with crisp lettuce, tomato, red onion and homemade tartar sauce\$22.99

Fresh Haddock Sandwich - Have it your way! Fried, bronzed, or blackened on a bakery roll. Served with hand sliced tomato crisp lettuce, red onion and our homemade tartar sauce.\$16.99

Oh Mahi Mahi Sandwich - Florida's fresh catch prepared just the way you like it! Nellie recommends Blackened, bronzed, or pan seared. Served with crisp lettuce, fresh tomato, red onion and tartar Sauce.\$17.99

Frenchy's Dip - Sliced roast beef, piled high on a baked hoagie. Smothered with melted provolone cheese, and if that wasn't enough, our own Au Jus for dipping\$16.99

Nellie's Philly Cheese Steak - Baked hoagie overstuffed with shaved ribeye steak, sweet onions, mushrooms, and green bell peppers. Topped with Nellie's savory queso sauce\$16.99

The Cuban - Loaded with roasted pork, smoked ham, melted Swiss cheese, and of course pickle. Topped with our house mustard. Served with black beans & rice and golden French fries.....\$16.99

 **Award Winning Lobster Roll** - A butter grilled split top bun, loaded with our award winning Lobster Salad. Served with lettuce and cucumber, golden French fries and a side of mixed fruit Market Price

Avocado BLT - Crisp Applewood smoked bacon, fresh avocado, vine ripened tomatoes, crisp romaine lettuce, and mayo. Served on toasted bread\$16.99

The "Big" Sandwich - Dagwood's two fisted triple decker with roast beef, turkey breast, Applewood smoked bacon, American and Swiss cheeses, tomato, cukes, lettuce and mayo\$16.99

Old Fashioned Chicken Salad Sandwich - Homemade chicken salad seasoned to perfection topped with vine ripened tomato and lettuce on freshly toasted white bread.....\$14.99

Beach Chicken Sandwich - Lightly Fried chicken breast smothered in mozzarella cheese pico de gallo jalapeño peppers and Smokey bacon\$16.99

Whiskey Chicken Sandwich - Whiskey Glazed chicken breast flame seared to perfection topped with Smokey bacon grilled pineapple and Swiss cheese\$16.99

Boom Boom Chicken Sandwich - Beach fried chicken breast tossed in our Boom Boom sauce then piled high with provolone cheese and crispy bacon\$16.99

Ugly's BBQ Pulled Pork Sandwich - Island style BBQ Pulled pork piled high on Texas toast served with Coleslaw on the side, golden French Fries and fresh fruit.....\$16.99



Crunchy Fried Fish Tacos - crunchy deep fried haddock topped with fresh cole slaw, pico de gallo and drizzled with creamy chipotle aioli served with our island black beans and rice. Two Tacos:...\$16.99 Three Tacos...\$19.99

Blackened Mahi Tacos - Fresh Mahi lightly blackened, with red cabbage, pico de gallo cheddar cheese, topped with sour cream drizzle, with Island black beans and rice. Two Tacos...\$16.99 Three Tacos...\$19.99

Boom Boom Shrimp Tacos - Lightly fried shrimp tossed in our spicy creamy buffalo sauce topped with fresh cole slaw, pico de gallo and served island black beans and rice. Two Tacos.....\$16.99 Three Tacos.....\$19.99

Grouper Tacos - Lightly fried fresh grouper topped with crunchy fresh cole slaw, pico de gallo and drizzled with our creamy chipotle aioli served with island black beans and rice. Two Tacos.....\$19.99 Three Tacos.....\$22.99

Nellie's Grande Quesadilla - Fajita Steak or all natural chicken. melted cheddar and jack cheeses, onions, peppers, & chipotle aioli, in a large tortilla. Island black beans & rice\$18.99

Everybody loves Reubens

*An Ole Time favorite!! All these sandwiches are prepared on grilled homemade hand cut breads and require two healthy hands!!!
Served up with golden French fries, cole slaw and tasty pickle. Substitute Coconut Onion Rings \$4.*

Two-Fisted Reuben - slow roasted corn beef brisket smothered in sauerkraut tangy 1000 island dressing and melted Swiss cheese on home baked rye bread\$16.99

Reuben's sister Rachel - Sliced turkey breast piled high with creamy cole slaw, 1000 Is. dressing, and Swiss cheese on grilled rye.....\$15.99

H'Angry Haddock Reuben - Crunchy fried haddock topped with savory Cole slaw melted provolone cheese smothered with 1000 island dressing on grilled rye bread\$16.99

Fried Lobster Reuben - Freddy's favorite! A tender crispy fried Maine Lobster meat topped with savory coleslaw melted Swiss cheese finished with 1000 island dressing. "Make it Happen"Market Price

Bronzed Grouper Reuben - Gulf grouper topped with grilled pineapple Swiss cheese coleslaw 1000 island dressing on grilled rye bread\$21.99

Ridiculous Reuben - Slow roasted corned beef, seasoned pork, savory swiss, thousand island dressing and cole slaw - on grilled home baked rye\$16.99

*Burgers With Attitude

*Straight outta Ft Myers Beach a full half pound of flame seared beef.
Served on our bakery roll with golden French Fries, lettuce, tomato, onion and Island cole slaw. Substitute Coconut Onion Rings \$4.*

 **NEW! Surf and Turf Burger** - Choice cut charbroiled burger smothered in fresh Maine Lobster and our creamy cheese sauce.....\$23.99

The San Carlos Slammer - The House Specialty. A generous half pound burger with American cheese, crispy smoked bacon, golden onion strings, tomatoes, and our Special, (If we gave you the recipe, we'd have to kill you) Sauce.....\$16.99

Prime Steakhouse Burger - Char-grilled half pound of ground beef, layered with sauteed mushrooms, provolone, crisp onion strings, and our special horseradish remolaude.....\$16.99

Whiskey Creek BBQ Cheeseburger - A big half pound burger with our hickory BBQ sauce, cheddar cheese, smokey bacon, & golden onion strings\$16.99

Ultimate Patty Melt - A full half pound burger with grilled onions, American and Swiss cheese, 1000 Island Dressing, nestled between our famous home - baked grilled rye . Wow!\$16.99

Dreamful Cheeseburger - A full half pound, fresh ground beef. Your choice of American, Swiss or Provolone\$16.49

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the consumers risk of foodborne illness.*

Seafood... And Lot's Of It!!!

Dinners are served with home baked cornbread from Nellie's bakery. Add a fine dinner salad for \$6.

Sesame Crusted Tuna - Fresh tuna, seared rare with sesame seeds, teriyaki glaze, oriental noodles and stir fry vegetables\$27.99

 **Coconut Fried Grouper** - Golden fried black grouper with a golden coconut crust. Served with golden French fries, mango salsa, Chef's vegetable, and tropical dipping sauce\$31.99

Fried Grouper (Seasonally available) - Golden deep fried grouper, served with French Fries and sautéed vegetable and tartar sauce.....\$29.99

Lobster Mac & Cheese - Chunks of lobster served with our three cheese macaroni, baked golden with bread crumbs.....\$29.99

Sailor's Delight - Jumbo shrimp, gigantic sea scallops and our incredible Maine lobster sauce over pan seared Atlantic Haddock. Served with Calypso Rice and sautéed vegetables.....\$27.99

Beachbake - Baked haddock overstuffed with crab meat and crowned with jumbo shrimp, seasoned bread crumbs, roasted garlic butter and White Zinfandel - Baked to perfection!!! Served with Calypso Rice and sautéed vegetables.....\$27.99

 **Island Style Coconut Shrimp** - Coconut milk dipped, coconut breaded shrimp, golden fried with mango salsa, golden French fries, Chef's vegetable, and tropical dipping sauce.....\$26.99

Nellie's Famous Fried Shrimp - Eight hand breaded jumbo shrimp, fried golden brown, served with golden French fries and sautéed vegetable, lemon and cocktail sauce\$24.99

Baked Twin Lobster Tails - Two sweet 6oz tails, baked to perfection. Served with fresh asparagus, mashed potatoes, and sautéed vegetables.....Market Price

Ginger-Teriyaki Glazed Atlantic Salmon - Grilled Salmon with our own teriyaki glaze, stir-fry vegetables and oriental noodles\$27.99

Captain's Feast - Golden fried fresh catch, jumbo shrimp, clam strips, golden fried crab cake served with golden French fries and cole slaw \$31.99

Blue Crab stuffed Shrimp - 1/2 pound of jumbo shrimp stuffed with blue crab and baked to perfection served with mashed potatoes and sautéed vegetables.....\$28.99

Bimini Scallop Boat - Pan seared fresh sea scallops in garlic scampi butter topped with golden bread crumbs, served with mashed potatoes and sautéed vegetables..... \$34.99

Ultimate Crab Cakes - made with lump blue crab meat then fried golden brown topped with remoulade sauce and served with mashed potatoes and sautéed vegetables \$27.99

Stuffed Scallops - Broiled sea scallops topped with our lump blue crab meat stuffing served with mashed potatoes and sautéed vegetables\$35.99

Florida Broiled Platter - Black grouper, jumbo shrimp and large sea scallops broiled in garlic butter and served with Calypso rice and sautéed vegetables\$33.99

Alaskan King Crab - 1 1/2 pounds of steamed King Crab. Served with mashed potatoes, steamed asparagus, drawn butter, lemon, cornbread and butter.Market Price



Nellie's Fresh Catch

Nervous Nellie's sells ONLY the finest sustainable seafood.

We owe it both to you, and to Mother Ocean.

Grilled with olive oil, pan-seared, or blackened. Served with Calypso Rice, sautéed vegetables, and home baked cornbread.

Black Grouper \$29	Swordfish \$26
Atlantic Salmon \$25	Yellowtail Snapper \$26
Mahi Mahi \$25	Tuna \$25

Signature Sauces

Enjoy your fish with one of our signature preparations.

Lobster Sauce \$10

Butter, cream, sherry, lobster

Oscar Sauce \$12

Lump blue crab, asparagus, and lobster sauce.

Chimichurri Sauce \$4

South American cilantro, garlic, and parsley olive oil pesto.

Tropical Pineapple-Mango Salsa \$4

Fresh mango, onion, red pepper, and tropical spices.

USDA Choice Steaks!

We proudly serve only Certified USDA Choice Beef.

We prepare each steak to your specifications.

All steaks are served with a fine dinner or Caesar Salad, mashed potatoes, and steamed asparagus.



USDA Choice 16oz Ribeye - Our 16oz. Ribeye is marbled for great flavor, and perfectly seasoned. Served with crispy onion strings..... \$43.99

Chargrilled New York Strip - Our fire-grilled 14oz. strip loin is seasoned to perfection and broiled to your specifications. Served with crispy onion strings \$39.99

Filet Mignon - 8oz of the most tender cut of Midwestern beef. Perfectly done, with all the extras and crispy onion straws..... \$41.99

Mile High Baked Meat Loaf - Home baked meat loaf piled high with mashed potatoes, rich brown gravy, sautéed vegetables, crispy onion strings, cornbread and butter..... \$19.99

Traditional Surf and Turf - An 8 oz. Filet Mignon paired with a 5oz. Lobster Tail and drawn butter. The best of Midwestern beef and Great Atlantic fisheries! Served with mashed potatoes and steamed asparagus..... Market Price

Famous Tavern Baby Back Ribs - These ribs are so good, they're bad! Baked low and slow! Served with our famous hickory smoked sauce, Russet mashed potatoes and Chef's vegetable. Half Slab 6-7 Bones.....\$18.99 Full Slab 12-14 bones.....\$35.99

Nellie's Famous Seafood Pots

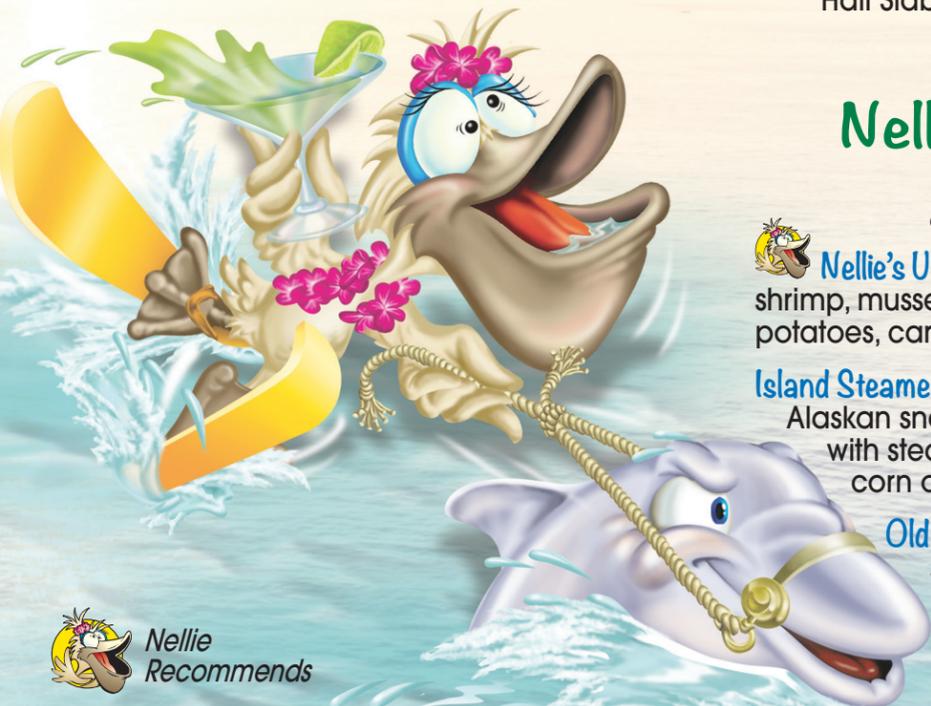
Nellie's Famous Seafood Pots are served with home baked cornbread from Nellie's bakery. Add a fine dinner salad for \$6.



Nellie's Ultimate Steam Pot - A motherload of crab clusters, shrimp, mussels, and oysters served up shore style with steamed potatoes, carrots, andouille sausage, and corn on the cob \$45.99

Island Steamed Crab Legs and Clusters - a full pound and a half of Alaskan snow crab steamed with island spices served shore style with steamed potatoes, carrots, andouille sausage and corn on the cob..... \$43.99

Old Bay Shrimp Boil - A full pound of Old Bay steamed shrimp. Served with steamed russet potatoes, carrots, Andouille sausage, corn on the cob, lemon, melted butter, cocktail sauce, cornbread..... \$29.99



 **Nellie Recommends**

Nellie's Island Bowls, Pasta, Etc.

Try one of Nellie's famous Island creations. Add a fine dinner salad for \$6.

Cajun Fried Fish Gumbo - A tasty Cajun Gumbo made with "The Trinity", Andouille sausage, plump Gulf shrimp, with a fried filet of fresh catch, Served over fluffy rice..... \$19.99

 **Famous Seafood Pasta** - A wonderful recipe featuring lobster, scallops, shrimp, and fresh catch, sautéed with fresh vegetables in a rich cream sauce. Enjoy this tantalizing treat!..... \$26.99

Nervous Nellie's Incredible Island Jambalaya - A ransom of gulf shrimp, jerk seasoned all natural chicken breast, and spicy Andouille sausage in a rich tomato sauce over steaming rice \$19.99

Fettuccine Alfredo - Imported Parmesan, dairy fresh cream, garlic, sun-dried tomatoes, and fresh parsley, served over fettuccine pasta.
Sliced tender all natural chicken breast..... \$19.99
Blackend shrimp..... \$25.99

Chicken Parmesan! - Lightly fried tender all natural chicken breast - Topped with fresh mozzarella and savory tomato sauce \$19.99

Tropical Chicken Pasta - Tender chunks of chicken, asparagus, mushrooms, sun dried tomatoes, in a Parmesan cream sauce and Cavatappi pasta..... \$19.99

Golden Macaroni and Cheese - We add crisp smoked Applewood bacon and grilled all natural chicken - Fresh parsley look-out!..... \$16.99

Sizzling Fajitas - Fire charred skirt steak or chicken breast, served over sauted onions and peppers, with black beans and rice, Pico de gallo, sour cream, guacamole, and flour tortillas.
Steak..... \$26.99
Chicken \$22.99
Combo..... \$24.99

Chipotle Shrimp and Pineapple Fajitas - Jumbo shrimp and chunks of pineapple sautéed in chipotle butter over onions and green peppers. Served with sour cream, pico, cheddar cheese, and flour tortillas..... \$28.99

Jumbo Shrimp and Scallop Stir-Fry - Pan sizzled jumbo shrimp and scallops, with teriyaki glazed oriental vegetables over Calypso rice..... \$26.99

Thai Chicken Stir-Fry - Soy, coconut milk, garlic-chili, tender all natural chicken and stir-fry vegetables are the stars of this show - Fluffy rice - Yeah \$21.99

Please!!! Be A 'Basket Case'!!!

All our baskets are served up real hearty - Enjoy cole slaw and golden French fries
Substitute Coconut Onion Rings for golden French Fries.....\$4.

Fried Jumbo Shrimp - We pick 'um big - Lightly battered and tastefully fried - Sit back and enjoy \$20.99

Ale Battered Grouper - A heap'in help'in of Nellie's original recipe...Wow! This is the real deal..... \$26.99

Oh! Chicken Fingers - "No bones about it"!! Tender and tasty! Plain, Hot saucey, Boom Boom or Teriyaki garlic. \$16.99

Fried Clam Strips - Hand dipped in our special recipe! A loaded basket with cocktail & Tartar for the Dipper \$18.99

Ale Battered Jumbo Shrimp and Fish - This Ole time favorite, lightly fried in a special recipe!! Ole malt vinegar to boot!..... \$21.99

Olde Fashioned Ale Battered Fish and Chips - This tavern favorite will carry on the tradition - We call it heaven right here!.... \$19.99

Crispy Jumbo Scallops - Did you hear about these yet? Oh boy!! Always brag'in! Large and succulent - "A House Specialty" \$27.99

Golden Fried Shrimp and Scallops - Our most popular "daily double" Golden brown and delish! \$28.99



Premium Sides

Steamed Asparagus \$7	Basket of cornbread w/Orange butter	Signature Caesar Salad \$6
Baked Macaroni & Cheese \$7	2-4 people \$6	6 oz Baked Lobster Tail..... Market
Black Beans & Rice..... \$6	5-8 people \$10	8 oz Alaskan Snow Crab..... Market
Garlic Mashed Potatoes..... \$6	Coconut Onion Rings (5)..... \$7	4 oz Crab Cake..... \$8
	Signature House Salad \$6	

Nervous Nellie's Signature Desserts

Pinã Colada Bread Pudding

Made with a rich coconut, pineapple custard, drizzled with rum sauce and served with vanilla ice cream \$8.99

Barrier Island Key Lime Pie

Our take on a Florida tradition. A sweet tart dessert our guests travel thousands of miles to enjoy! \$8.99

Nellie's Colossal Chocolate Cake

Our mile high chocolate cake is layers of rich cake, topped with a creamy semi-sweet chocolate frosting \$8.99

Frozen Fruit Smoothie \$6.99

