

WINNER OF OVER 40 AWARDS

BEST RESTAURANT
BEST ENTERTAINMENT
BEST CHEF



AT THE SANIBEL INN

ELLINGTON'S

JAZZ BAR & RESTAURANT

"Feast on good things
for the palate and the
ear at Ellington's."
—New York Times

DINNER NIGHTLY 5-11PM

LIVE JAZZ SEVEN NIGHTS A WEEK

STARTER SAMPLERS

\$20 Each or Two for \$30

COLTRANE'S CLASSIC SHRIMP COCKTAIL

Florida gulf shrimp, traditional accompaniments

MEDITERRANEAN JAZZ

Charcuterie and Artisan cheeses with Sopressata, mortadella, prosciutto and marinated olives

TRIO OF MINI KOBE BURGERS

Caramelized onion, farmhouse cheddar, kettle chips

DIZZY'S CRISPY CHICKEN LIVERS

Soft polenta, bacon crisps, wild mushroom saute

THE DUKE'S SIZZLIN' CLAMS

Littlenecks, tasso ham, chiles, fresh garlic and baguette

ELLINGTON'S GOURMET DEVILED EGGS WITH CAVIAR

Classic preparation, crowned with caviar

CRESCENT CITY FRIED GREEN TOMATOES

Crunchy crust, crispy pancetta, sweet corn crawfish hollandaise

FITZGERALD'S FLATBREAD WITH WHITE BEAN ROSEMARY DIP

Sea salted flatbread, creamy bean dip, warm rosemary oil

CANNONBALL'S CRAB CAKES

Jumbo lump crab cakes, pan fried with sauce remoulade

SHUCKIN' FRIED OYSTERS

Bluepointe, cornmeal crust, Tabasco aioli

UPTOWN YUKON CHIPS AND DIP

Freshly cooked chips, caramelized onion dip

SWINGIN' SOUPS & SALADS

SOUP OF THE EVENING MKT

Created daily

JAMMIN' LOBSTER BISQUE

With Sherry, crème fraiche 12

THE COTTON CLUB CLASSIC CAESAR

Creamy dressing, anchovy, parmesan crisp, homemade croutons 10

SATCHMO'S SPINACH SALAD

Baby spinach, poached pears, shaved red onion, Maytag bleu cheese
toasted cashews, sherry vinaigrette 12

ELLINGTON'S HOUSE SALAD

Mixed greens, gorgonzola, fresh berries, shaved red onion,
toasted walnuts, balsamic vinaigrette 10

GERSHWIN'S TOMATO & MOZZARELLA DUET

Beefsteak tomatoes, fresh mozzarella, shaved red onion,
cracked pepper, sea salt and basil oil 12

HEADLINERS

GILLESPIE'S GROUPEE

Florida grouper, pan roasted, charred pineapple
relish, jasmine rice, market vegetable 32

THE DUKE'S CHICKEN LAFAYETTE

Breast of chicken, andouille-cornbread stuffed,
buttermilk mashers, herb poultry jus, haricot-vert 28

COTTON CLUB FILET

Center cut filet, maitre d' hotel butter, buttermilk
mashers, market vegetable 38

BASIE'S N.Y. STEAK FRITE

Charbroiled strip steak, jus, truffle essence,
Yukon fries, petite salad 38

ELLA'S MAC AND CHEESE NO. 29

Roasted chicken, imported Gruyere,
panko crust 26

QUINCY'S BUCKTOWN LINGUINE

Linguine, gulf shrimp, tasso cream sauce,
green onion frizzie 30

DIVA DIVER SEA SCALLOPS ACADIAN

Pan seared scallop, beurre blanc, corn maque-choux,
buttermilk mashers, market vegetable 36

PASTA ALA BRUBECK

Linguine, plum tomatoes, chardonnay broth,
garlic oil, chili flake, basil, pecorino
Add chicken 26
Add shrimp 28

OSCAR'S OSSO BUCO

Braised pork shank, buttermilk mashers, Zinfandel
demi, gremolata, market vegetable 36

NAT KING COLE'S KOBE BURGER

The King of all burgers! Kobe beef, farmhouse
cheddar, romaine, Beefsteak tomato,
Bermuda onion, shoestring fries 22

BASIN STREET CREOLE SALMON

Crispy crust, potato-bacon hash, Creole
mustard cream, sauteed spinach 32

SINATRA'S RACK OF LAMB

Mustard seed crust, buttermilk mashers, rosemary
jus lie, market vegetable 38

BILLIE'S TROUT GENTILLY

Speckled trout, navy bean-pancetta ragout, onion
marmalade, meyer lemon butter 32

JAMMIN' SEAFOOD JAMBALAYA

Gulf shrimp, chicken house andouille sausage,
tomatoes, peppers, onions and spices
with popcorn rice 24

BREAKFAST SERVED DAILY 7:30 - 10:30 AM

ELLINGTON'S "TAKE FIVE" BEACH BAR SERVING LUNCH DAILY 11 AM - 5 PM

937 EAST GULF DRIVE • SANIBEL (239) 337-JAZZ (5299)