

SPINNERS

Rooftop Revolving Bistro & Lounge

Appetizers

Shrimp Cocktail\$7.95

Five Gulf Shrimp served ice cold with our own seafood cocktail sauce.

Coconut Shrimp.....\$8.95

Five coconut shrimp fried golden brown and served with sweet and sour sauce.

Cheese Plate.....\$9.95

Smoked gouda, soft brie, sharp cheddar and havarti dill cheeses served with assorted crackers.

Mahi Mahi Nuggets.....\$8.95

Lightly breaded and fried to a golden brown.

Bacon Wrapped Scallops\$9.95

Five scallops, wrapped in bacon and broiled to perfection.

Crab Cakes.....\$7.95

Our special mix of crab meat, herbs and spices, lightly breaded, and fried to a golden brown.

Buffalo Style Chicken Wings\$8.95

One pound of plump wings served mild, medium, or hot with bleu cheese dressing and celery.

Potato Skins\$7.95

Baked potato halves filled with shredded cheese & bacon served with sour cream on the side.

Mozzarella Cheese Sticks.....\$7.95

Large strips of America's favorite cheese, breaded and deep fried to a golden brown.

Chicken Cordon Bleu Bites\$8.95

Tender bites of chicken breast stuffed with ham and Swiss cheese, lightly breaded and fried.

Ahi Tuna\$9.95

Sesame seared Ahi tuna served with cucumbers, cream cheese, pickled ginger, and wasabi.

Hot Spinach & Artichoke Dip\$8.95

Spinach blended with artichokes and a creamy cheese sauce served with tri-colored tortilla chips.

Atlantic Smoked Fish Spread\$7.95

A delightful mixture of fresh Mahi Mahi and yellow fin tuna.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

SPINNERS

Rooftop Revolving Bistro & Lounge

Steaks

Filet Mignon \$29.95

A tender and juicy 8 oz. filet of beef charbroiled to perfection.

Add: Bleu Cheese Crumbles\$2.00 Add: Mushroom Marsala Wine Sauce.....\$2.00

New York Strip \$25.95

A 12 oz. cut of beef from the strip loin, charbroiled over an open flame and prepared the way you like it.

Ribeye \$24.95

A 12 oz prime cut ribeye seasoned and grilled to your liking.

Prime Rib \$23.95

12 oz. of prime rib, slowly roasted to perfection in its own natural juices.

Chicken

Caribbean Chicken \$24.95

A tender sautéed chicken breast stuffed with shrimp and glazed in a vermouth and mushroom cream sauce.

Chicken Marsala \$17.95

Tender boneless chicken breast sautéed and topped with a mushroom Marsala wine sauce.

Chicken & Artichoke Florentine \$19.95

A grilled chicken breast layered with spinach & artichokes and finished with a florentine cream sauce.

Pasta

Seafood Fettuccine \$21.95

A medley of sautéed seafood atop a bed of fettuccini, tossed in Alfredo sauce.

Spinach & Portobello Ravioli..... \$21.95

Spinach and portobello mushroom filled ravioli in a creamy tomato sauce.

Chicken Parmigiana \$19.95

Boneless breaded chicken breast crowned in Mozzarella and Parmesan cheese with zesty marinara sauce, served over angel hair pasta.

Chicken Alfredo \$18.95

A tender sautéed chicken breast atop a bed of fettuccini, tossed in Alfredo sauce.

Shrimp & Scallop Scampi \$20.95

Shrimp and scallops sautéed in garlic, lemon butter, and white wine served over angel hair pasta.

All Pasta Entrees include:
Choice of soup du jour or fresh tossed salad, and fresh
baked bread sticks.

18% Gratuity will be added to parties of 6 or more.

SPINNERS

Rooftop Revolving Bistro & Lounge

Seafood Specialties

Sesame Crusted Ahi Tuna	\$25.95
<i>Pan seared and topped with a sweet ginger sauce.</i>	
Coconut Crusted Mahi Mahi	\$23.95
<i>Fresh Mahi Mahi rolled in a coconut breading, sautéed and topped with a tropical mango salsa.</i>	
Mahi Mahi Imperial	\$23.95
<i>Served on a portabella mushroom, topped with baby shrimp and artichoke cream sauce.</i>	
Salmon	\$24.95
<i>Salmon filet prepared grilled, fried, or blackened.</i>	
Fried Seafood Combination	\$28.95
<i>Shrimp, scallops, fish, and crab cakes lightly breaded and fried to a golden brown.</i>	
Broiled Seafood Combination	\$26.95
<i>A combination of shrimp, scallops, and white fish broiled in butter and a white wine sauce.</i>	
Scallops	\$21.95
<i>Tender scallops prepared fried, grilled, or blackened.</i>	
Shrimp	\$19.95
<i>Fresh catch shrimp prepared fried, broiled, or blackened.</i>	
Catch of the Day	Market Price
<i>Ask your Server for the Catch of the Day.</i>	

Surf & Turf

Filet Mignon & Shrimp or Scallops	\$32.95
<i>8 oz. filet mignon served with your choice of shrimp or scallops.</i>	
NY Strip & Shrimp or Scallops	\$28.95
<i>12 oz. NY strip steak served with your choice of shrimp or scallops.</i>	
Ribeye & Shrimp or Scallops	\$27.95
<i>A 12 oz prime cut ribeye served with your choice of shrimp or scallops.</i>	

All Steak, Chicken and Seafood Entrees include:
 Choice of soup du jour or fresh tossed salad, your choice of baked potato, rice,
 french fries, or garlic mashed potatoes.
 Vegetable du jour and fresh baked breadsticks.

18% Gratuity will be added to parties of 6 or more.

SPINNERS

Rooftop Revolving Bistro & Lounge

Salads

Grilled Chicken Caesar **\$10.95**
Fresh Romaine lettuce tossed in our homemade Caesar dressing, topped with grilled chicken, seasoned croutons, and parmesan cheese.

Grilled Shrimp Caesar **\$14.95**
Fresh Romaine lettuce tossed in our homemade Caesar dressing, topped with grilled shrimp, seasoned croutons, and parmesan cheese.

Soups

New England Clam Chowder **\$5.95**
Thick and creamy and loaded with clam strips.

Soup du Jour **\$4.95**
Ask your server for our soup of the day.

Sides

Side Salad **\$3.95**

French Fries **\$3.95**

Baked Potato **\$3.95**

Rice **\$3.95**

Garlic Mashed Potatoes **\$3.95**

Ask your server to see our fresh baked desserts tray!

All items are prepared fresh and cooked to order.
Please allow time for our staff to prepare your food properly.
Relax and enjoy the wonderful view of the Gulf of Mexico.

18% Gratuity will be added to parties of 6 or more.

SPINNERS

Rooftop Revolving Bistro & Lounge

~~ WINE LIST ~~

By the bottle

White & Blush

- Chardonnay, Bogle, (California)* 36
Distinctive Chardonnay from Clarksburg appellation, the aromatics shine of Barlett pear and saucy apple. Mid palate, the texture shows off its silky soft nature, allowing the creamy notes to envelop the fruit.
- Chardonnay, Kendall-Jackson (California)* 38
Aromas of ripe citrus, green apple, pear, and pineapple with notes of vanilla, butter, and toasty oak. A rich, complex wine with a long, lingering finish.
- Pinot Grigio, Caposaldo (Italy)* 32
On the palate it's delicate white fruit and apple aromas. Flavors are offset by notes of acacia blossoms and almonds. The texture is crisp and vibrant with a well balanced, clean, fresh finish.
- Pinot Grigio, Ecco Domani (Italy)* 36
Full and rich with fresh ripe apples and pear aromas and delicate, juicy flavors.
- Riesling, Hogue (Washington)* 32
Ripe peach, crispy apple, and zesty grapefruit. This wine is off-dry and delivers fresh vibrant flavors followed by a long, lingering finish.
- White Zinfandel, Beringer (California)* 29
One of the most popular White Zinfandels on the market today: strawberry flavors abound.

Champagne

- Dom Perignon, Cuvee, France* 250
- Moet & Chandon "White Star," France* 85
- Martini & Rossi, Asti Spumante* 37
- Korbel Brut, California* 39

SPINNERS

Rooftop Revolving Bistro & Lounge

~~ WINE LIST ~~

By the bottle

Red

- Cabernet Sauvignon, Kendall-Jackson (California)* 39
Rich flavors and aromas of blackberry and currant fruit, underlying oak notes with a silky texture and full finish.
- Cabernet Sauvignon, J. Lohr (California)* 34
Blackberry, plum and espresso flavors are tangy, with a hint of floral sweetness, with firm tannins and cedary oak lingering on an earthy finish.
- Merlot, Bogle (California)* 36
This wine has a body of concentration and substance. Bright summer cherries greet the nose and palate, while touches of tea and rich red fruit are mouth-filling and lingering. The finish hints of toasty oak and spice.
- Merlot, Kendall-Jackson (California)* 38
This medium-bodied Merlot exhibits aromas and flavors of plum, black cherry and blueberry, complemented by vanilla and toasty oak complexities.
- Pinot Noir, Bogle (California)* 39
Soft suggestions of violets and rose petals couple with notes of wild cherries and cola. Subtle cocoa and toasty oak notes closely follow the lasting fruit flavors, creating an earthy finish of both structure and finesse.
- Pinot Noir, Castle Rock California)* 32
This elegant, well balanced wine offers aromas of red fruit and spice. On the palate there are flavors of plumb and cherry with oak nuances and the finish is long and harmonious.
- Petite Sirah, Bogle, (California)* 38
Ripe summer blackberries and plums overwhelm both the nose and palate of this wine. Notes of supple leather and toasty oak envelop the flavors through the finish, giving way to wisps of caramel and vanilla.
- Old Vine Red Zinfandel, Bogle, (California)* 38
This supple and full bodied vintage begins with brambleberries and raspberry jam. Summertime, ripeness and richness integrate with hints of black pepper and a touch of dark chocolate. The finish of toasty oak, tobacco, and spicy cloves creates a wine of both structure and sumptuousness.



SPINNERS

Rooftop Revolving Bistro & Lounge

~~ WINE LIST ~~

Wine by the Glass

White & Blush

Chardonnay, Coastal Vines (California)	\$6.95
Chardonnay, Bogle, (California)	\$7.95
Chardonnay, Kendall-Jackson (California)	\$8.95
Pinot Grigio, Caposaldo (Italy)	\$7.95
Pinot Grigio, Ecco Domani (Italy)	\$8.95
Riesling, Hogue (Washington State)	\$7.95
White Zinfandel, Coastal Vines (California)	\$6.95
White Zinfandel, Beringer (California)	\$7.95

Red Wine

Cabernet Sauvignon, Coastal Vines (California)	\$6.95
Cabernet Sauvignon, J. Lohr (California)	\$7.95
Cabernet Sauvignon, Kendall-Jackson (California)	\$8.95
Merlot, Coastal Vines (California)	\$6.95
Merlot, Bogle (California)	\$7.95
Merlot, Kendall-Jackson (California)	\$8.95
Pinot Noir, Castle Rock (California)	\$7.95
Pinot Noir, Bogle (California)	\$9.95
Petite Sirah, Bogle (California)	\$8.95
Old Vine Red Zinfandel, Bogle (California)	\$8.95



SPINNERS

Rooftop Revolving Bistro & Lounge

special ty DRINKS \$6.95

Toasted Almond

Coffee Liqueur, Amaretto, and cream over ice.

Planter's Punch

Dark Rum and Tropical Juices over ice with a splash of bitters.

Creamsicle

White Cream de Cacao, Triple Sec, Orange Juice, and cream over ice.

Dreamsicle

Amaretto, Orange Juice, and cream over ice.

Singapore Sling

A mix of Gin, Sour Mix, and Grenadine over ice and topped with Cherry Brandy.

Root Beer Float

Coffee Liqueur, Galliano, and cream over ice, with a splash of cola.

Alabama Slammer

Southern Comfort, Amaretto, Sloe Gin, Orange Juice, and a splash of soda.

Blue Hawaiian

Light Rum, Blue Curacao, Pineapple Juice, and Sour Mix.

Zombie

Dark Rum, Triple Sec, Almond Liqueur, and Tropical Juices over ice.

Mai Tai

Light and Dark Rum, Apricot Brandy, Sour Mix, and Grenadine over ice.

House Special ty\$7.95

Long Island Iced Tea

A refreshing mix of Vodka, Rum, Gin, Tequila, Triple Sec, and Sour Mix over ice with a splash of cola.

Top Shelf Margarita *Cuervo Gold, Cointreau, and Grand Marnier with lime juice over ice.*

SPINNERS

Rooftop Revolving Bistro & Lounge

frozen DRINKS \$6.95

Bahama Mama

Spiced Rum, Coconut Syrup, Pineapple Juice, and a splash of cream, mixed with strawberries, and topped with whipped cream.

Rum Runner

Light and Dark Rum, Blackberry Brandy, Banana Liqueur, and tropical juices.

Pina Colada

Light Rum, Coconut Syrup, Pineapple Juice, and a splash of cream.

Banana Banshee

Banana Liqueur and White Crème de Cocoa blended with banana and a splash of cream.

Strawberry Daiquiri

Light rum—strawberries and tropical juices topped with whipped cream.

Tropical Margaritas

Choice of Lime, Strawberry, Banana, or Peach mixed with Tequila and Sour Mix—with salt or sugar-rimmed glass.

Banana Split

Banana Liqueur, Strawberries, and Rum, topped with Hershey's Syrup and whipped cream.

Frozen Specialties\$7.95

Bushwacker

A blend of Vodka, Rum, Coffee Liqueur, Amaretto, and Hazelnut Liqueur, topped with Hershey's syrup and whipped cream.

Mudslide

Vodka, Irish Cream, Coffee Liqueur and cream, blended smooth and poured into a chocolate-rimmed glass, topped with whipped cream.

18% Gratuity will be added to parties of 6 or more.

SPINNERS

Rooftop Revolving Bistro & Lounge

Modern Martinis \$6.95

Kentucky Martini

Wild Turkey and Amaretto with orange slice.

Lemon Drop

Absolute Citron and sour mix, chilled and served in a sugar-rimmed glass.

Nutty Irishman

Jameson, Bailey's, and Amaretto.

Blue Martini

Vodka and Blue Curacao.

3 CS Tini

Absolute Citron—Chambord and Cointreau, garnished with a lemon twist.

Dirty Goose

Grey Goose Vodka Martini, served dirty topped with Gin and olive juice.

Cosmo

Absolute, Cointreau, and cranberry juice.

Sour Apple Martini

Vodka, Sour Apple Schnapps, and sour mix.

Coffee Drinks \$6.95

Freshly brewed coffee topped with whipped cream

French Coffee

Hennessy Cognac, Dark Cream de Cacao

Italian Coffee

Brandy, Tia Maria

Spanish Coffee

Brandy and Coffee Liqueur

Mexican Coffee

Tequila and Kahlua

Irish Coffee

*Irish Whiskey and a dash of
Green Cream de Menthe*

Florida Coffee

Made with Grand Marnier

Keoke Coffee

Brandy, Kahlua, and Dark Cream de Cacao

Nutty Irishman Coffee

Frangelico and Bailey Irish Cream

Bailey's Irish Cream Coffee

Made with Bailey's Irish Cream

Kahlua Coffee

Made with Kahlua Coffee Liqueur



SPINNERS

Rooftop Revolving Bistro & Lounge

Dessert \$6.95

Snickers Pie

Raspberry White Chocolate Cheesecake

Key Lime Pie

Heath Bar Pie

Chocolate Seduction Cake

Dessert Martinis \$7.95

Chocolate Martini *Absolut Vodka, Bailey's Irish Cream & Dark Crème De Cacao*


Butterfinger Martini *Absolut Vodka, Bailey's Irish Cream & Butterscotch Schnapps*

Banana Split Martini *Banana & Strawberry Liquors, Creme de Cacao & cream*

Mint Chocolate Chip Martini *Absolut Vodka, Creme de Cacao, Creme de Menthe & cream*

Apple Pie Ala Mode Martini *Absolut Vodka, Apple Pucker, Goldschlager & cream*

Nutty Irishman Martini *Irish Whiskey, Bailey's Irish Cream & Amaretto*



18% Gratuity will be added to parties of 6 or more.

SPINNERS

Rooftop Revolving Bistro & Lounge

Beer Selections

Import Beer.....\$4.95

Corona

Heineken

Guinness

Amstel Light

Bass

Becks

Sam Adams

Domestic Beer.....\$3.95

Budweiser

Bud Light

Miller Light

Coors Light

Michelob Light

Amerbock

Michelob Ultra

We proudly serve ..

Saratoga Sparkling or Still Spring Water.....\$7.95



Visit our Bongo's Beach Bar & Grille

Located directly on the beach & Gulf of Mexico

Open Daily 11:00 a.m. - 1:30 a.m.

Or

Enjoy our Breakfast Buffet

in the Palm Room Restaurant

Located on the lobby level overlooking the pool, beach and Gulf of Mexico.

Ala Carte menu also available.

Outside patio seating available.

Open Daily 6:30 a.m. - 11:00 a.m.

18% Gratuity will be added to parties of 6 or more.