

Sobe Soups

Sobe Gator Chowder	6	French Onion Soup	6
Alligator tail and Crawfish Chowder served in a Sourdough Bowl.		A crock of Sweet Vidalia Onions in a rich broth, topped with melted Swiss and Parmesan cheese.	
Soup of the Day	5		
Soup de Jour			

Sobe Starters

Collins Ave. Seafood Combo	14	Sobe Sushi Platter	29
Fried Calamari, Baked Clams Oreganata and Tuna Teriyaki skewers. Serves 2-3		Nigiri-Shrimp, Whitefish California roll, Sashimi-Tuna, Salmon, Yellowtail	
Shrimp Cocktail	14	Sliders	8
Chilled Jumbo Shrimp with a mint lime Cocktail sauce		Three mini Cheeseburgers topped with Sweet Onion	
Sobe Sliders	7	Gator Croquettes	11
Mojo Marinated Chicken Sliders topped with grilled Sweet Onion		Breaded, deep fried AlligatorTail served with Cajun dipping sauce	
Summer Wraps	10	Lump Crab Cakes	11
Butter Lettuce cups with Marinated Pork, Roast Corn, Black Beans and Miso-Apricot dipping sauce		Pan-fried and served over mixed greens, with roasted Red Pepper	
Fried Calamari	10	Buffalo Wings	9
Tossed with Garlic Olive Oil and spicy Banana Peppers and served with our homemade Marinara		Choice of Traditional, Honey Mango or Miami Heat sauce, served with celery and carrot sticks.	
Sobe Sampler	29	Carnita Nachos	9
Spinach Artichoke Dip, Buffalo Wings, Gator Croquettes, Sobe Sliders, and Sweet Onion Ring Tempura. Serves 5-6		Loaded with Jack cheese, Black Beans, and marinated Pork Carnitas topped with Avocado, and Sour Cream	
Spinach Artichoke Dip	9	Coconut Shrimp	12
Creamy Pepper Jack and Parmesan cheese, Spinach, Artichoke Hearts and Tomatoes. Served with Tri-Colored Tortilla Chips		Deep fried and served with chunky Mango Salsa and Pina Colada dipping sauce	
Oysters Rockefeller	15	Bruschetta	7
Seasonal Oysters on the half shell, baked with a creamed Spinach, Sun Dried Tomatoes, Bacon and bread crumbs		Toasted Cuban bread topped with fresh Tomatoes, Basil and Kalamata Olives	
Oysters Shooters	2	Pot Stickers	9
Served with house specialty Cocktail Sauce		Filled with Cuban seasoned pork and pan fried	
Baked Clams Oreganata	11	Clams on Half Shell	10
Topped with breadcrumbs and baked with an oregano, garlic and butter sauce		Served with specialty Cocktail Sauce	
Sweet Onion Ring Tempura	7	Ichiban Fish Skewers	9
Served with roasted Red Pepper Aioli and Soy Ponsu dipping sauce		Marinated Fish with a Sweet Soy Dipping Sauce.	

Sobe Steaks & Chops

Served with choice of two sides: Roasted Rosemary Potatoes, Loaded Baked Potato, Skillet Hash Browns, Saffron Rice, seasonal Vegetables, Creamed Spinach or fried Plantain.
Add side Caesar or House Salad 5

Slow Roasted Prime Rib	28	Grilled Ribeye	24
16 oz	22	14 oz grilled, topped with Tomato Chutney and Angel Hair Onion	
12 oz			
Served with creamy Horseradish Sauce		Cubano Flat Iron	15
Australian Lamb Chops	26	10 oz Flat Iron steak, seasoned with Mint, Garlic, Lime and herbs. Topped with sautéed Onions and Sweet Peppers	
Grilled with a Balsamic Glaze and served with Mint Jelly			
New York Strip	26	Filet Mignon	24
12 oz Bleu Cheese crusted over Chipotle Demi Glace.		Spiced Rubbed and Grilled, choice of:	32
Surf and Turf	38	6 oz	
Petite Filet Mignon and broiled Lobster Tail		10 oz	
Porterhouse - 24 oz	34	Veal Chop	38
Spice rubbed and grilled		Grilled and topped with pesto butter.	

* We serve only freshest of food; however consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Bronx Style Chopped Steak

16 oz ground beef topped with sautéed Onions, Mushroom & Sherry Wine sauce.

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Sobe Seafood

Served with a choice of two sides: roasted Rosemary Potatoes, loaded Baked Potato, Skillet Hash Browns, Saffron Rice, seasonal Vegetables, creamed Spinach or fried Plantains.

Add side Caesar or House Salad 5

Cedar Planked Salmon Roasted and served on a Cedar plank with Tomatillo Sauce	20	Sesame Seared Ahi Tuna Steak Served with pickled Ginger, Wasabi & Honey Balsamic sauce	26
Oven Roasted Orange Roughy Served with Grapefruit Brulee	17	Pan Seared Grouper Served on a bed of Eggplant, Peppers, Onions and Tomatoes	24
Grilled Mahi Mahi Over grilled Pineapple, topped with toasted Coconut Rum Sauce	23	Grilled Swordfish Marinated and topped with Pesto Gremolata	24
Twin Lobster Tails Broiled, served with drawn butter and lemon	39	Macadamia Crusted Halibut Seared and served with Ponzu sauce and Mango Salsa	28

Sobe House Specialties

Add side Caesar or House Salad 5

Grilled Mojito Shrimp Jumbo Shrimp with Black Beans, rice and Havana Salsa	22	Slow Roasted Chicken One half Chicken rubbed with our special herb blend. Served with Rosemary Potato and grilled Vegetable.	14
Stuffed Pork Chop Spinach and three cheese blend filled. Served with Skillet Potatoes and grilled Vegetables.	19	Eggplant Parmesan Breaded and fried Eggplant topped with Mozzarella cheese and sweet Tomato Sauce. Served with pasta.	14
Sobe Baby Backs Tender smoked ribs with a sun dried Cherry Barbeque Sauce. Served with baked potato and fried Plantains.	22	Stuffed Peppers Baked Green Bell Peppers stuffed with Ground Beef, Tomato & Rice	14
Arroz con Pollo Steamed bone-in Chicken leg and thigh with Red and Green Peppers, Onion and Green Olives over Saffron Rice	15	Braciolo Tender, grilled Rollatini of Beef, filled with a blend of cheeses, Garlic and Parsley, topped with roasted Tomatoes. Served with pasta.	19

Sobe Pasta

All Pasta served with Garlic Bread. Add side Caesar or House Salad 5		Spaghetti Puglia Style Spaghetti with Anchovies, Broccoli Rappini, in a light Garlic, Red Pepper and Olive Oil Sauce	14
Ravioli Cheese filled pasta with homemade Tomato Basil Sauce	13	Lucifer's Angel Hair Pasta with Shrimp, Broccoli and a Spicy Five Pepper blend in a light Garlic Oil sauce	18
Mr. Rigatoni Baked Rigatoni layered with fried Eggplant, Mozzarella and Ricotta cheese and Tomato Sauce.	14	Fettucini Alfredo With Pancetta in a Parmesan Cream Sauce. Add Chicken 15 Add Shrimp 17	12
Penne & Smoked Chicken With Pancetta and Mushrooms in a Pesto Alfredo Sauce.	15	Cioppino Spaghetti topped with sautéed Clams, Shrimp, Scallops and Halibut in a Tomato Broth	24
Black Ink Linguini Squid Ink infused pasta with Calamari, Shrimp, Green Olives, diced Tomatoes, roasted Garlic and Capers in a light Olive oil sauce	22	Penne Ala Vodka Penne and diced Tomatoes in a pink Vodka sauce. Add Chicken 15 Add Shrimp 17	12

Pasta Bistecca

Sliced Beef, Mushrooms, Sundried Tomato, Ricotta cheese.

16

Sobe Salads

To any Pasta add: Grilled Chicken 3 Shrimp Or Salmon 5

Sobe House Salad Mixed Greens, Tomato, Cucumber and Red Onion with Sobe House Dressing.	8	Astor Salad Grilled Chicken Breast over mixed greens, Granny Smith Apples, grilled Red Peppers and Onions, candied Walnuts and Bleu Cheese crumbles with Balsamic Vinaigrette dressing.	14
Thai Chicken and Spinach Salad Marinated Chicken over a bed of baby Spinach and shredded Red Cabbage with Basil, Orange segments, crispy Rice Noodles and a Peanut Thai dressing	14	Classic Caesar Salad Romaine Lettuce, shaved Parmesan, seasoned Croutons with homemade Caesar dressing	9
Cobb Salad Smoked Turkey, Applewood Bacon, Egg, Tomato, Avocado and Crumbled Bleu Cheese over a bed of mixed greens with Sobe House Dressing.	14	Authentic Greek Salad Mixed Greens, Grape Tomato, Kalamata Olive, Stuffed Grape Leaves, Cucumber, Bell Pepper, Red Onion, and Feta cheese with fresh Dill and Oregano Vinaigrette	10
Beachcomber Beef Steak Tomato, Avocado and Red Onion drizzled with Basil Lime Vinaigrette	9	Royal Palm Salad Baby Lettuce with Hearts of Palm, grilled Bell Peppers, Jicama, Spanish Onion and Grape Tomatoes with Basil Lime Dressing.	9
Bok Choy Salad Red Cabbage, Slivered Almonds, Toasted Sesame Seeds, Scallions and crispy Wontons with Citrus-Sesame with Sweet Soy Dressing	10	Ocean Drive Salad Mixed Greens, Baby Spinach, Strawberries, Raspberries, Sun Dried Cranberries, Macadamia Nuts and shaved Parmesan with Raspberry Vinaigrette Dressing.	10
St. Moritz Steak Salad Sliced Flatiron Steak, over Romaine Lettuce, Tomato, caramelized Onion, sautéed Mushrooms, Gorgonzola cheese, and candied pecans with Vinaigrette dressing	16	Grilled Shrimp and Scallop Ceviche Served over a fresh Cucumber, Jicama and Tomato salad with Basil Lime Vinaigrette	17

Sobe Sandwiches & Wraps

All Sandwiches and Wraps come with a choice of Shoestring Fries, Sweet Potato Fries, fried Plantains, Onion Rings, Coleslaw, Side Salad.

The Grilled Veggie Grilled Eggplant, Portobello Mushrooms, Red Onion, roasted Peppers with fresh Mozzarella & Chipotle Mayonnaise on a Cuban Baguette	9	The Howard Beach Sliced Chinese roast Pork and fried Onion Rings with Duck Sauce and Brown Mustard on a toasted garlic Kaiser Roll.	11
Mediterranean Tuna Panini Italian Tuna, sliced Tomato, Red Onion and Arugula with a light Balsamic Dressing on pressed Focaccia bread	11	Shrimp Parmesan Fried Shrimp topped with Tomato Sauce, Melted Mozzarella cheese on toasted Garlic Bread	15
The Yacht Club Triple Decker sandwich with Smoked Turkey, Applewood Bacon, Swiss Cheese, Avocado, Lettuce and Tomato on toasted sourdough bread	11	The Cubano Roasted Pork Loin, Ham, Dill Pickles and Swiss Cheese with Mojito Mayonnaise and Mustard on a Cuban Baguette.	11
The Delano Prime Rib Cheese Steak with sautéed onions melted Swiss on a toasted Cuban Baguette	14	The Sobe Cuban Pulled Pork seasoned with Sour Orange, Peppers, Onions and Cumin on a toasted Cuban Baguette	11
Blackened Salmon With Lettuce, Tomato, Roasted Red Pepper Aioli on a roasted Kaiser Roll	12	Chicken Caesar Wrap Grilled Chicken, Romaine Lettuce, shaved Parmesan and Caesar Dressing in a Chipotle Tortilla	11
Fried Fish Sandwich Pub style, beer battered fish, Onion Rings, Tarter Sauce on a Kaiser bun	10	Boca Beef Dip Thinly sliced Prime Rib on a toasted Cuban Baguette served with Au Jus and creamy horseradish sauce	12

Sobe Grill

Sobe proudly serves the Certified Angus Beef® brand - Angus beef at it's best. This premium beef is perfectly prepared for your total taste satisfaction. All Burgers are 1/2 pound Certified Angus Beef® served on a Kaiser Roll with choice of Shoestring Fries, Sweet Potato Fries, fried Plantains, Onion Rings or Side Salad.

Classic Burger 1/2 pound ground Chuck, Lettuce, Beef Steak Tomato, Red Onion and Pickle	8	The Americana Burger American cheese, Beef Steak Tomato, Red Onion, Lettuce, Tomato and Pickle.	9
The Kimosabi Burger Pepper Jack cheese, Pineapple, Onions and Teriyaki Sauce	10	Cubano Burger Smoked Ham, Swiss Cheese, Dill Pickles, Mojito Mayonnaise and Mustard on a Pressed Kaiser	10
The Hurricane Burger Topped with Smoked Ham, Pepperoni, Cuban Pulled Pork, Applewood Bacon and Pepper Jack cheese.	13	Sobe Burger Applewood Bacon, Cheddar cheese and Avocado	10

Turkey Burger

10 oz Ground Turkey with Lettuce, Tomato and Red Onion

8

Sobe Pizza

La Villa Fresh Mozzarella, Tomatoes, Basil, and homemade Tomato sauce layered with roasted Eggplant.	11	Chicago Deep Dish Sausage, Mushroom, roasted Peppers, Mozzarella & Tomato sauce	11
Bianco Buffalo Mozzarella, Ricotta, Basil, Garlic and Olive Oil	10	California Diced Ham, Pineapple and Roma Tomatoes	11
Classic Cheese Fresh Mozzarella and Tomato Sauce.	9	Bella Sweet Vidalia Onions, roasted Red Peppers, fresh Mozzarella and Tomato Sauce.	11
Pepperoni Topped with Pepperoni, Mozzarella and homemade Tomato Sauce	10		

Build Your Own

Toppings include: Pepperoni, Sausage, ham, Anchovy, Feta, Jack, Cheddar, Kalamata Olives, Spanish Olives, Mushrooms, Bell Peppers, Spinach, Tomato, Onions, Peppercini, Sun-Dried Tomatoes and Artichoke Hearts

\$1 each item

Sobe Kids

Served with French Fries and Beverage

Mac n' Cheese	5	Twin Sliders	5
Twin Cheese Sliders	5	Chicken Strips	5
Spaghetti & Meatballs	5		

Sobe Coffees and Drinks

Espresso	3	Cappuccino	4
American Coffee	3	Irish Coffee	8
Hot Tea	3	Espresso, Irish Whiskey, Sugar and Cream	
Roma	8	Calypro	8
Espresso, Baileys, Crème de Cacao and White Chocolate		Espresso, Rum, Crème de Cacao, Sugar and Cream	
Fiji Bottled Water	4	Monte Carlo	8
		Espresso, Sambuca, Mint, Cream and shaved Chocolate	

Sobe Desserts

Chocolate Cake Triple layer, super moist	6	Key Lime Pie Key West Style with fresh Whipped Cream	6
Georgia's Cheese Cake Topped with fresh Strawberry or Raspberry Sauce.	6	Ice Cream Sundae Top your own - serves a minimum of 3 people	9
Peach Apple Pie ala Mode	6	Mojito Mint Lime Sorbet	6
Bangkok Sorbet	6	Chocolate Dipped Platter	8
Banana Coconut Sorbet with fresh Mint Syrup Drizzle		Dark Chocolate dipped Strawberries, Bananas and Pineapple	
Tiramisu	6	Napolean	6
Marsparpone Cheese, Lady Fingers and Espresso		flaky crust layered with Italian Cream	