★ Rate your favorite items and earn points →

pricelisto

Bungalow

Bungalow

Menu Prices — October 24, 2026

Bungalow menu with prices in United States, updated February 2025: 60 items across 9 categories, prices from $5.00 to $185.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Bungalow Menu with Prices (United States)

Bungalow menu with prices in United States, updated February 2025: 60 items across 9 categories, prices from $5.00 to $185.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/bungalow

Menu categories: Most Ordered · Appetizers. · Salads. · Soups. · Fine Cuts. · Entrees. · Sides. · Desserts. · A La Carte.

Most Ordered

ITEM	PRICE
Mac and Cheese Creamy, classic macaroni in a rich, velvety cheese sauce.	**$15.00**
Mascarpone Mashed Potato Creamy mashed potatoes blended with mascarpone cheese, garnished with finely chopped chives.	**$15.00**
Pineapple Jerk Lemon Pepper Wings Braised, flash fried, jalapeños, cilantro.	**$20.00**
Bruleed Cream Corn Caramelized corn with a creamy texture and a golden, bruleed top.	**$12.00**
Brussel Sprouts Golden-roasted Brussels sprouts, perfectly seasoned and bursting with flavor.	**$15.00**
Creamy Seafood Dip Golf Shrimp, Crab Meat, Crawfish, Aged Cheddar & Parmesan	**$26.00**
Whole Fried Snapper Crispy whole fried snapper served with pickled vegetables and a side of tangy red dipping sauce.	**$55.00**
Dynamite Shrimp Avocado- Wasabi Mouse, Chili Corn Relish, Cilantro, Cucumber, Sweet and Spicy Aioli	**$20.00**
Wagyu Meatball Pasta Spaghetti topped with a large Wagyu meatball, garnished with grated cheese, green onions, and bell peppers in a creamy s...	**$30.00**
8oz Cab Filet Mignon Tender 8oz filet mignon. Choose from various doneness levels, from blue to extra well done. Butterfly option available.	**$60.00**
16oz Prime Cajun Ribeye 16oz prime Cajun ribeye. Steak temperature options include rare to extra well done and butterfly.	**$77.00**
Lobster Tail Succulent lobster tail. Choice of grilled or fried preparation.	**$22.00**

Appetizers.

ITEM	PRICE
Pineapple Jerk Lemon Pepper Wings (Appetizers.) Braised, flash fried, jalapeños, cilantro.	**$20.00**
Creamy Seafood Dip (Appetizers.) Golf Shrimp, Crab Meat, Crawfish, Aged Cheddar & Parmesan	**$26.00**
Dynamite Shrimp (Appetizers.) Avocado- Wasabi Mouse, Chili Corn Relish, Cilantro, Cucumber, Sweet and Spicy Aioli	**$20.00**
Spicy Seafood Stack Choice of Lobster, Tuna, or both with Avocado mash Edamame, Sesame seeds and Asian Glaze.	**$22.00**
Cajun Seared Tuna Tataki Served cold with Asian Glaze, Sesame Seeds and Micro Cilantro.	**$19.00**
Fried Calamri and Shrimp Buttermilk Asparagus, Pickled Chilies, Honey-Garlic Aioli	**$28.00**

ITEM	PRICE
Wagyu Meatballs Jerk Honey Bbq Sauce, Parmesan Pea shoots	**$25.00**

Salads.

ITEM	PRICE
Kale Salad Avocado Cucumber, Dates, Red Onion, Pepitas, Tomatoes, Parmesan Cheese with a Honey Lime.	**$15.00**
Asian Chicken Salad Shredded Chicken, Edamame, Cilantro, Sesame Seed, Wonton Strips, with a Miso Ginger Vinaigrette.	**$14.00**
Selva Salad Grilled romaine, plantain chip, chimichurri, parmesan dressing.	**$17.00**
Tuna Tataki Salad Tempura Fried Tuna, Sriracha Aioli, Citrus Ponzu, Togorashi, Cucumber, Radish, Red Onion, Carrot, Avocado, Shiso Leaf	**$35.00**

Soups.

ITEM	PRICE
Lobster Bisque Lobster Tail and Claw Meat, Creamy Bisque with Cognac	**$22.00**
Crabmeat Corn Chowder Bacon Lardons, Chili Oil, Pea Tendrils	**$25.00**

Fine Cuts.

ITEM	PRICE
32oz Prime Tomahawk Ribeye Blue to Extra Well Done, including Butterfly.	**$185.00**
16oz Prime Cajun Ribeye (Fine Cuts.) 16oz prime Cajun ribeye. Steak temperature options include rare to extra well done and butterfly.	**$77.00**
BBQ Candied Pork Chop	**$45.00**
30oz Porterhouse	**$110.00**
8oz Cab Filet Mignon (Fine Cuts.) Tender 8oz filet mignon. Choose from various doneness levels, from blue to extra well done. Butterfly option available.	**$60.00**
14oz Prime NY Strip 14oz prime NY strip. Choice of steak temperatures ranging from Blue to Extra Well Done or Butterfly.	**$65.00**

Entrees.

ITEM	PRICE
Wagyu Meatball Pasta (Entrees.) Spaghetti topped with a large Wagyu meatball, garnished with grated cheese, green onions, and bell peppers in a creamy s...	**$30.00**
Truffle Pasta Garlic Truffle Cream Sauce, Black Truffle	**$28.00**
Apricot Chicken Tender chicken breast glazed with apricot sauce, garnished with crispy onion rings and fresh herbs.	**$35.00**
Fried Lobster Tail	**$42.00**

ITEM	PRICE
Peruvian Chicken Aji Verde, Mini Smashed Potato, Micro Cilantro, Lime	**$30.00**
Whole Fried Snapper (Entrees.) Crispy whole fried snapper served with pickled vegetables and a side of tangy red dipping sauce.	**$55.00**
Pan Seared Salmon Steak Seared salmon steak garnished with fresh greens, served with a creamy sauce and a charred lemon wedge.	**$56.00**

Sides.

ITEM	PRICE
Mascarpone Mashed Potato (Sides.) Creamy mashed potatoes blended with mascarpone cheese, garnished with finely chopped chives.	**$15.00**
Mac and Cheese (Sides.) Creamy, classic macaroni in a rich, velvety cheese sauce.	**$15.00**
Gringer Glazed Carrots	**$12.00**
Garlic Fries Crispy golden strips of deliciousness served hot and seasoned to perfection.	**$10.00**
Asparagus	**$15.00**
Sauted Mushroom	**$12.00**
Blackened Green Beans	**$15.00**
Truffle Fries	**$18.00**
Brussel Sprouts (Sides.) Golden-roasted Brussels sprouts, perfectly seasoned and bursting with flavor.	**$15.00**
Bruleed Cream Corn (Sides.) Caramelized corn with a creamy texture and a golden, bruleed top.	**$12.00**

Desserts.

ITEM	PRICE
Chipley Bread Pudding	**$19.00**
Ice Cream Rich, creamy frozen delight available in various flavors to tantalize your taste buds.	**$8.00**
Lush Lemon Meringue	**$18.00**
Assorted Macarons	**$15.00**
Chocolate Dome	**$19.00**

A La Carte.

ITEM	PRICE
ADD Salmon	**$35.00**
ADD Lump Crab	**$12.00**
Bread	**$5.00**
ADD CHX	**$15.00**
ADD Oscar	**$18.00**

ITEM	PRICE
Lobster Tail (A La Carte.) Succulent lobster tail. Choice of grilled or fried preparation.	**$22.00**
Shrimp Succulent shrimp. Choice of grilled or fried.	**$10.00**