



Bungalow

Menu Prices — August 24, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
Wagyu Meatballs Jerk Honey Bbq Sauce, Parmesan Pea shoots	\$25.00

Salads.

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

Soups.

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

Fine Cuts.

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

Entrees.

ITEM	PRICE
Wagyu Meatball Pasta (Entrees.)	\$30.00
Spaghetti topped with a large Wagyu meatball, garnished with grated cheese, green onions, and bell peppers in a creamy s...	
Truffle Pasta	\$28.00
Garlic Truffle Cream Sauce, Black Truffle	
Apricot Chicken	\$35.00
Tender chicken breast glazed with apricot sauce, garnished with crispy onion rings and fresh herbs.	
Fried Lobster Tail	\$42.00
Peruvian Chicken	\$30.00
Aji Verde, Mini Smashed Potato, Micro Cilantro, Lime	
Whole Fried Snapper (Entrees.)	\$55.00
Crispy whole fried snapper served with pickled vegetables and a side of tangy red dipping sauce.	
Pan Seared Salmon Steak	\$56.00
Seared salmon steak garnished with fresh greens, served with a creamy sauce and a charred lemon wedge.	

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
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