

STARTERS

 CHIPS AND SALSA housemade chips with fresh salsa sub queso +2 add queso +3	10
 FISH DIP made with smoked mahi & served with cucumbers, tomato & crackers	13
CHICKEN TENDERS white meat tenders with choice of dipping sauce	13
 WINGS served with ranch or bleu cheese - mild - medium - hot - bbq	5CT - 9 10CT - 17
CHICKEN QUESADILLA served on a bed of lettuce with tomato & onion sub shrimp 21	14
AVOCADO EGG ROLLS with bacon, tomato, onion & baja dipping sauce	12
2 JUMBO PRETZELS served with queso and honey mustard	12
 NACHOS housemade chips smothered in queso with cabbage & tomato chicken or pork +4 shrimp +8	15
CALAMARI seasoned & lightly fried: served with marinara and sweet chili dipping sauce	15
 PEEL & EAT SHRIMP jumbo shrimp served chilled with cocktail sauce	17
FRIED SHRIMP served with choice of cocktail sauce or coconut shrimp sauce	13
 BOOM BOOM SHRIMP fried shrimp tossed in boom boom sauce: served over a bed of lettuce	16
MAHI BITES flash fried mahi served with a rémoulade dipping sauce	13

WRAPS

Served with fries, coleslaw or side salad. caesar salad +1 tomato cucumber salad +1 sweet potato fries +2.50	
 BUFFALO CHICKEN	16
buffalo chicken, lettuce, tomato, onion & cheese in a flour tortilla with ranch or bleu cheese	
BLT CAESAR	13
bacon, romaine, tomato & parmesan tossed in caesar dressing: served in a flour tortilla chicken +7 shrimp or mahi +9	
PHILLY CHEESE STEAK	15
with grilled onion, roasted red peppers & american cheese	
CHEESEBURGER	14
with ground beef, american cheese, lettuce tomato, onion & pickle	

SIDES

QUESO 4oz 4 8oz 7	FRENCH FRIES side 5 basket 8
COLESLAW 5	SWEET POTATO FRIES side 6 basket 9

Tacos

Served in flour tortillas with a side of housemade chips & salsa. No substitutions, please! two tacos / three tacos	
CARNITAS TACO 16/23 chili glazed pork with cabbage & pickled onion topped with queso fresco	CHICKEN TACO 16/23 roast chicken with cabbage & pickled onion: topped with queso fresco
FISH TACO 20/28 grilled or blackened grouper or mahi with cabbage & tomato topped with cheese & rémoulade	SHRIMP TACO 17/25 grilled or blackened shrimp with cabbage & pineapple salsa: topped with queso fresco & sweet chili sauce



ENTRÉES

Served with fries, coleslaw or side salad. caesar salad +1 tomato cucumber salad +1 sweet potato fries +2.50	
CHICKI TIKI CHICKEN SANDWICH 15 grilled or blackened chicken with lettuce, tomato, onion & pickle cheese +1 pineapple +1 bacon +2 caribbean jerk sauce +1	TIKI DOG 10 hot dog served on a bun (onion, relish & sauerkraut at no extra charge)
 GROUPE SANDWICH MP fried, grilled or blackened with lettuce, tomato, onion & pickle on a brioche bun	 NEW ENGLAND FISH & CHIPS 18 beer battered New England style cod served with fries & coleslaw
MAHI SANDWICH MP fried, grilled or blackened with lettuce, tomato, onion & pickle on a brioche bun	GULF SHRIMP PATTY MP fresh gulf shrimp patty served with lettuce, tomato, onion & pickle on a brioche bun with choice of tartar sauce or remoulade

BURGERS

Served with fries, coleslaw or side salad. caesar salad +1 tomato cucumber salad +1 sweet potato fries +2.50	
HALF POUND TIKI BURGER 15 8oz fresh ground beef patty with lettuce, tomato onion & pickle cheese +1 pineapple +1 bacon +2 caribbean jerk sauce +1	 TIKI TANK 22 two 8oz fresh ground beef patties with lettuce, tomato, onion & pickle cheese +1 pineapple +1 bacon +2 caribbean jerk sauce +1
 BREAKFAST BURGER 16 8oz fresh ground beef patty with American cheese, sunny up egg & chipotle aioli	 HOTTIE BURGER 16 8oz fresh ground beef patty with ghost pepper cheese, chipotle aioli, lettuce and grilled onion
 CHIPOTLE BLACK BEAN BURGER 14 savory vegetarian patty of black beans, rice, corn, tomato & peppers: served with lettuce, tomato, onion & pickle	BLACKENED BURGER 15 8oz fresh ground beef patty with blackened seasoning, bleu cheese crumbles, lettuce, tomato & caramelized onion

SOUPS & SALADS

- ranch - bleu cheese - italian - honey mustard - thousand island - balsamic vinaigrette - oil & vinegar Add Ons - chicken +7 - shrimp +9 - mahi +9 -grouper MP	
TIKI CHOWDER CUP 6 New England style clam chowder make it a bowl 9	BUFFALO CHICKEN SALAD 16 crispy chicken tossed in buffalo sauce served over romaine with tomato, onion & cheese
HOUSE SALAD 13 romaine, tomato, onion, cheese, cucumber, & croutons with choice of dressing	BLT CAESAR SALAD 13 romaine, tomato, bacon, parmesan & croutons tossed in caesar dressing
TACO SALAD 15 chicken or beef over lettuce with tomato, onion, roasted red peppers, queso fresco & sour cream	

* Consuming raw or undercooked meats, poultry, fish, eggs, seafood or shellfish may increase your risk of foodborne illness.
* \$3 Split Plate Fee * Automatic gratuity for parties of 6 or more.

PREHISTORY

People have been forging a life by the water in Southwest Florida for thousands of years. Nearby, Historic Spanish Point chronicles 5,000 years of Florida prehistory in a National Register of Historic Places museum that is referred to as one of the largest intact actively preserved archaeological sites of the prehistoric period on the Gulf Coast of Florida.

A prehistoric shell midden found there shows a window to the past, and how the native people lived. Pushing local pre-history back further in time, a submerged burial ground that dates back 7,000 years was discovered off shore of Manasota Key in 2017.

1867

The Webb family, white settlers from Utica, New York, acquired the nearby property under the Homestead Act and named the site "Spanish Point."

In the 1880s they established the region's first tourist hotel, named Webb's Winter Resort.

1910

Bertha Honore Potter Palmer, Chicago socialite and widow of Potter Palmer, came to Sarasota to establish a Winter estate. The Webb homestead was part of the land she chose for her 350-acre estate, which she named "The Oaks." She eventually acquired approximately 75,000 acres, including what is now Palmer Ranch, downtown Venice and a portion of Myakka River State Park.

1921

A hurricane blows through the area, opening up Midnight Pass, a new channel connecting Little Sarasota Bay to the Gulf of Mexico.

1957

Spanish Point Marina's original building, now serving as a kitchen, operated as a fishing village with a small bar and marina.

Fishermen used to offload their catch from the Gulf of Mexico by sailing through then-open Midnight Pass and into Little Sarasota Bay.

1960-1978

Longtime local residents fondly recall the Detroit Fishing Camp, as the marina and bar were known, operated by Raymond Herrer and his wife, Helen. The property was flanked on both sides by mobile homes occupied by seasonal residents from the Michigan area. Anglers young and old rented small skiffs with outboard motors and bought bait and tackle to fish in the bay.

The small bar was always bustling, even early in the morning, with snowbirds enjoying a drink by the waterfront. Food was self-serve, and patrons could make their own peanut-butter-and-jelly sandwiches on white bread at the bar to take with them on the water or enjoy when they came back ashore.

The camp's modest docks also served as a staging area for racing boats during an annual festival that was a highlight for Osprey village residents and served as a precursor to what eventually became the Sarasota Powerboat Grand Prix. Festival-goers ate smoked mullet and swamp cabbage, and drank iced sweet tea and adult beverages from paper cups.

1979 - 1980

The marina and bar are renamed the Madder-Bar Fishing Camp.

1981 - 1985

After another ownership change, the property operates as the Bob White Fishing Camp and also as Marker 38 Fish Camp.

1986

The property changes its name to Spanish Point Marina, after Historic Spanish Point was established as a living history museum in 1983.

EARLY 2000'S

Spanish Point Pub and Marina casual seafood restaurant opens and a waterfront, open air chickee hut reflects the native Floridians' lifestyle and serves as a gathering place for boaters and others seeking a place to chill and catch a sunset. The waterfront restaurant is one of the few remaining icons left that pays tribute to the area's rich history.

2016

The property was bought by the Evanoff family -Steve and his son Michael, who operate 10 destination-type restaurants in the Sarasota area. The Evanoffs improved the docks, expanded the menu and added entertainment offerings under the chickee hut that provides ideal sunset views on the banks of Little Sarasota Bay at Marker 38.

2020

In September 2020, The Point Restaurant made its grand debut, boasting breathtaking views of Little Sarasota Bay. Its coast casual dining ambiance and refined culinary offerings, complemented by beloved classics, swiftly became a highlight

of the dining scene. The combination of The Point and Chickee Hut birthed Evie's on the Bay, a destination where patrons savor both elevated cuisine and laid-back vibes amidst the stunning bayfront setting.

Patrons come by boat and by car to Evie's to enjoy Tiki Time, off the beaten path, preserving a vital part of Old Florida.

\$16 DUCKETS
SEE DRINK MENU



- HAPPY HOUR -
ALL DAY - EVERY DAY

\$6 WELL LIQUOR
\$6 HOUSE WINE
\$6 MR. STEVE'S VODKA

