

The GLOBE

All Day Menu

APPETIZERS

- Tomato & Mozzarella di Bufala \$11.99 (add Prosciutto \$3.99)
- Bahamian Conch Fritters \$11.99
- Skillet Seared Pork & Vegetable Dumplings \$11.99
- Baked Chicken Empanadas \$11.99
- Baked Brie Parcel \$14.99
- Crispy Black & Black Spring Rolls \$12.99
- Chicken Finger Basket \$10.99
- Baked Cuban Tostones Enchilados \$14.99 (Choice of Shrimp, Steak or Chicken)
- Calamari (Sauteed or Crispy) \$12.99

SOUPS

- Soup du Jour \$6.99 Cup / \$7.99 Bowl
- Chilled Spanish Gazpacho \$6.99 Cup / \$7.99 Bowl
- Traditional French Onion Crock \$7.99

SANDWICHES

All sandwiches served with French fries.

- Substitute house or Caesar salad or vegetables – add \$1.75
- Grilled Dolphin Sandwich \$13.99
- Steak Swiss Melt \$14.99
- Hamburger / Cheddar Cheeseburger \$10.99 / \$11.99
- Grilled Reuben Sandwich \$12.99
- Tuna Melt \$12.99
- Smoke Turkey & Brie Cheese Croissant \$12.99
- Turkey Club \$11.99
- Grilled Chicken Breast Sandwich \$12.99
- Prosciutto Caprese Baguette \$13.99



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HAND TOSSED PIZZA

Please allow approximately 20 minutes.

- Margherita \$13.99
- Prosciutto & Goat Cheese \$16.99
- Crispy Chicken Parm \$15.99
- Three Cheese & Fig \$15.99
- Grilled Chicken, Brie & Caramelized Walnuts \$16.99
- Pepperoni White Pizza \$15.99

SALADS

- The Globe Salad \$15.99
- Grilled Dolphin Greek \$15.99
- Grilled Chicken Cobb \$13.99
- Waldorf Chicken Salad \$12.99
- Blackened Chicken Tortilla \$13.99
- White Tuna Salad & Hearts of Palm \$13.99
- Globe Caesar \$8.99
 - add
 - Grilled/Blackened Chicken \$3.25
 - Grilled Skirt Steak \$7.99
 - Grilled Dolphin \$6.00
 - Grilled Shrimp \$6.99
 - Seared Ahi Tuna \$11.00
- Danny's Caesar \$9.99
 - add
 - Grilled/Blackened Chicken \$3.25
 - Grilled Skirt Steak \$7.99

The background of the entire page is a detailed, light-colored aerial illustration of a city street grid. A prominent river or canal winds through the center of the grid. In the upper right quadrant, a large, multi-story building with a distinctive architectural style is visible. The overall aesthetic is that of a classic city map or architectural rendering.

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HOUSE SPECIALTIES

- Blackened Atlantic Salmon \$21.99
- Grilled Argentine Churrasco \$21.99
- Pan Seared Wasabi Ahi Tuna \$22.99
- Newcastle Ale Fish & Chips \$15.99
- Sweet Potato Ravioli \$15.99
- Chicken Penne Pasta \$16.99
- Grilled Flatiron Steak \$18.99
- Chef Martin's Chicken Parm \$15.99

SIDES

- House Salad \$6.95
- Rice du Jour \$4.00
- Mash du Jour \$4.00
- French Fries \$3.50
- House-Made Spicy Potato Chips \$4.00
- Today's Fresh Vegetable \$4.00

DESSERTS

All house-made desserts – \$7.99

- White Chocolate Tiramisu
- Dark Chocolate Crème Brulee
- Guava Cheesecake
- Warm 3 Sauce Brownie Sundae

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Today's Lunch Box

An ever-changing selection of market fresh and seasonal lunch specials. Available M-F from 11:30am to 3:00pm. Prices vary.

- Soup du Jour
- Sandwich Board
- Today's Pasta
- From the Grill

A Healthy Lunch \$15.99

Toasted wheat pita pocket stuffed with a Globe salad and served with a cup of our house-made gazpacho.

Bar Bites

- Seared Ahi Tuna Nachos \$22.99
- Spanish Chorizo & Manchego Quesadilla \$13.99
- Spicy Dolphin Fingers \$12.99
- Baked Shrimp Napoleon \$14.99
- Jumbo Chicken Wings \$12.99 Classic Buffalo / \$13.99
- Asian Pan Sauteed Black Mussels \$12.99

Saturday Dinner Specials

In addition to our all-day menu, market-fresh and seasonal dinner specials are offered each Saturday night. We typically offer an appetizer, specialty pizza, choice of three entrees (pasta, meat and fresh fish) as well as an Saturday house-made dessert. Prices vary.

Cocktails & Wines

"The important thing is the rhythm. A Manhattan should be shaken to a fox trot., the Bronx to a two-step, but a dry martini must always be shaken to a waltz." – The Thin Man

The Globe showcases an original and eclectic range of wines and cocktails. Whether a spicy red zin from California or a off-the radar Priorat from Spain, our goal is to provide fresh and modern wines that are sure to surprise. We extend this approach to our cocktails which, while rooted in tradition, always exhibit a nod to the zeitgeist. From a bracing Side Car to a hand-crafted, small-batch grape vodka, here's to you!