



Welcome to





WALDO'S BEACHSIDE MUNCHIES

THE BEACH SIDE SAMPLER

A sampling of our Fried Oysters, Conch Fritters & Coconut Shrimp. | **\$19.95**

PEEL AND EAT SHRIMP

Tender Boiled Shrimp served with your choice of a Spicy Cocktail Sauce or Old Bay Seasoned Butter. | ½ lb. **\$14.95** or Full lb. **\$22.95**

BAKED BRIE

A mild wheel of Brie, lightly seasoned and served hot with Fresh Fruit and Garlic Toast. | **\$13.95**

THE BRECONSHIRE NACHOS

Fresh Tortillas buried under a sea of melted Cheddar, Jack Cheese, Chili, then topped off with a sea spray of Lettuce & diced Tomatoes. Served with Salsa, Sour Cream and Guacamole. | **\$12.95**

CARIBBEAN STYLE CRAB CAKE

A blend of lump Crab Meat & Island Seasonings then served up with a Red Pepper Sauce. | **\$12.95**

COCONUT SHRIMP

Large Gulf Shrimp breaded then rolled in Fresh Coconut and deep-fried to a golden brown. Accompanied with a Caribbean Dipping Sauce. | **\$13.95**

"KEY WEST" CONCH FRITTERS

This is a true Key West favorite. A blend of Conch and Island Seasoning then fried to perfection and served with a Spicy Cusabi Sauce. | **\$13.95**

BEER BATTERED DOLPHIN FINGERS

Beer battered Mahi-Mahi then deep-fried and served with our homemade Mango Salsa. | **\$9.95**

WALDO'S WORLD FAMOUS CHICKEN WINGS

How do you like them, Medium, Hot, Teriyaki, Garlic Parmesan, Honey BBQ or the Kitchen Sink? Accompanied with Bleu Cheese and Celery Sticks. | **\$10.95**

BERMUDA TRIANGLES

Hand-breaded Mozzarella Cheese deep-fried and served with Marinara Sauce. | **\$9.95**

FRIED CALAMARI

Fresh Calamari fried golden brown and served with Marinara Sauce. | **\$13.95**

WALDO'S MOUNTAIN OF MUSHROOMS

Fresh Mushrooms beer battered and deep fried to a golden brown. Served with a Horseradish Dipping Sauce. | **\$10.95**

MRS. PETER'S SMOKED FISH DIP

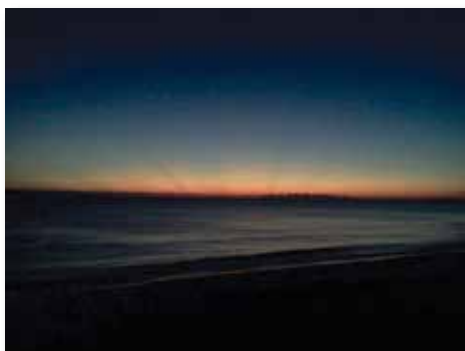
A Florida tradition since 1911, smoked Mahi blended with Spices and Seasonings served up with Captain's Wafers and Fresh Tortilla Chips. | **\$13.50**

DRIFTWOOD SKINS

Loaded Skins with Bacon and Cheddar Jack Cheese topped with our Pico Degallo. | **\$9.95**

ONION RINGS BASKET

Fresh White Onions beer battered and deep fried served with Horseradish Sauce or Ranch Dressing. | **\$9.95**





WALDO'S WATER FRONT WRAPS & TACOS

TIJUANA CLUB

Classic Club with Sliced Ham, Turkey, Lettuce, Tomatoes and Bacon rolled in a Flour Tortilla. | **\$10.95**

CHICKEN CAESAR

Boneless Breast of Chicken tossed with Romaine Lettuce in our Caesar Dressing and wrapped up in a warm Tortilla. | **\$10.99**

KEY WEST STYLE

Blackened Mahi-Mahi tossed with Romaine Lettuce and Caesar Dressing then wrapped in a Tortilla. | **\$14.95**

SOUTHERN STYLE FISH TACOS

Blackened Mahi, Cole Slaw, Cheddar Jack Cheese and homemade Pico De Gallo sauce. | **\$16.95** Or Seared Tuna | **\$19.95**

****ALL WALDO'S WRAPS ARE ACCOMPANIED WITH YOUR CHOICE OF SEASONED FRENCH FRIES, COLESLAW OR HOME MADE PASTA SALAD****

SEXTON SEASIDE SALADS

"CRAZY HARRY'S" COBB SALAD

Straight from Cancun... fresh diced Chicken, Avocado, Tomatoes, Scallions, Black Olives, Bacon Bits and Crumbled Blue Cheese. Served up on a bed of Shredded Lettuce nestled in a Tortilla Shell with a Dijon dressing. | **\$14.95**

WALDO'S SIGNATURE CHICKEN SALAD

Deliciously prepared with Pulled White Meat Chicken, Walnuts and blended with our Chef's Special Seasonings, then served with a low fat Pasta Salad, Fresh Fruit and homemade Beet Chips. | **\$11.95**

HAWAIIAN SALAD

Blacken Scallops & Shrimp atop Mixed Greens, Diced Tomatoes, Pineapple and Grapes topped off with Toasted Almonds & your choice of any of our homemade Dressings. | **\$13.95**

TRADITIONAL CAESAR SALAD

Fresh Romaine Lettuce tossed with Grated Parmesan Cheese and Seasoned Croutons. | **\$8.95**

If you would like to dress up your Caesar Salad choose one of the following...

Grilled or Blacken Shrimp, Chicken or Mahi-Mahi. | **\$4.95**

Grilled or Blacken Tuna Steak. | **\$6.95**



BEACHCOMBER QUESADILLAS

WALDO'S CHICKEN QUESADILLA

Flour Tortilla filled with Bacon, Chicken, Scallions, chopped Jalapenos and Colby & Jack cheese. | **\$13.95**

SOUTHWEST QUESADILLA

Grilled Tortilla filled with Ham, Turkey, Scallions, Black Olives, chopped Tomatoes and Jalapenos. Topped off with Colby and Jack Cheese. | **\$13.95**

VEGGIE LOVER'S QUESADILLA

Fresh grilled Vegetables with a blend of Cheeses. | **\$11.95**

CAJUN SHRIMP QUESADILLA

Blackened Shrimp blended with chopped Tomatoes, Scallions, Jalapenos and Cheddar Jack Cheese. | **\$14.95**





WALDO'S SANDWICHES, SLIDERS AND BURGERS

JAMAICAN MAHI-MAHI

Fresh Mahi-Mahi grilled with a blend of Island Seasonings and Served on an Onion Roll with a side of Mango Salsa. | **\$12.95**

CERVANTES CHICKEN CORDON BLUE SANDWICH

Seasoned Chicken Breast with Grilled Ham & Swiss Cheeses. House Made Honey Mustard Sauce for dipping | **\$12.95**

V.I.P. SANDWICH

Thinly Sliced USDA choice Prime Rib with Au Jus and Jack Cheese served open faced on a toasted Hoagie Roll. | **\$14.95**

CAJUN FISH SANDWICH

A true crowd pleaser. Fresh Florida Water Fish filet lightly breaded with mild Cajun Spices, shredded Lettuce, Tomato and Cajun Mayo. Served on a Hoagie Roll. | **\$14.95**

CHARBROILED HOT DOG

¼ lb all beef Hotdog broiled then served with any of your favorites. | **\$7.95**

BY LAND SLIDERS

Black Angus Sliders with grilled Onions, sliced Pickle and American Cheese. | **\$9.95**

CRAB CAKE SLIDERS

Our own soon-to-be-famous recipe of White Crab Meat mixed with a blend of Island Seasoning then grilled and served with our Roasted Red Pepper Sauce. | **\$15.95**

THE PITTSBURGHER

(Lee's hometown favorite)

Our Black Angus Burger topped with French Fries, Cole Slaw and Jack Cheese. | **\$13.95**

BACKYARD BURGER

½ lb Burger prepared to your liking with Lettuce, Tomato and Onion on a fresh Kaiser Roll. | **\$8.95**

SOUTHERN BLT

A southern twist on an old classic. Fried Green Tomatoes, Apple Smoked Bacon, Lettuce with Cajun Mayonnaise on Texas Toast. | **\$13.95**

From there feel free to build your own Burger by adding any of the following for **\$0.50** per item.

American, Swiss, Jack or Crumbled Bleu Cheese. Grilled Onions, Bacon, Pepper Corn, Sautéed Mushrooms, Jalapeno Peppers, Chili or Blacken your Burger.

****All Sandwiches and Burgers are served with your choice of Seasoned French Fries, Coleslaw or Pasta Salad****



SEA BUCKLERS MENU

FOR OUR SWABBIES 12 AND UNDER

THE U.S.S. BURGER

2 of our Burger Sliders with your choice of Toppings.

CAPTAIN'S DOG

All Beef Hot Dog prepared to the Captain's order.

FIRST MATE'S CHICKEN STRIPS

Fried or Grilled Chicken Strips served with Honey Mustard or BBQ Sauce.

THE GALLEY'S GRILLED CHEESE

Straight from the galley, hot Melted Cheese between White Bread and grilled to perfection.

THE PIRATE'S QUESADILLA

Mounds of Golden Cheese and Bacon buried in a treasure chest of a warm Tortilla.

MERMAID'S DOLPHIN FINGERS

Fresh Mahi breaded and deep fried to a golden brown.

TREASURE CHEST PASTA

A bountiful bowl of Penne Pasta with "golden" Butter Sauce or "ruby" Marinara Sauce.

\$7.50

All the Sea Buckler items include French Fries, Fresh Fruit, Pickle and a Beverage.





THE BREEZEWAY BASKETS

WALDO'S CAPTAINS PLATTER

This is the local's favorite. Shrimp, Oysters and Mahi-Mahi beer battered then deep-fried to a golden brown. | **\$23.95**

NEW ENGLAND STYLE FISH AND CHIPS

Prepared with fresh North Atlantic Fish, beer battered then served up with Malted Vinegar. Will bring the Yankee out in anyone. | **\$17.95**

THE TRAVELER'S SHRIMP

A mix of Coconut, Beer Battered and Monterey Jack stuffed Shrimp served with an array of Dipping Sauces. | **\$19.95**

YANKEE OYSTERS

Plump select Oysters, battered and flash fried. Sure to please everyone including "The Yank's". | **\$19.95**

"CRAZY" COCONUT SHRIMP

Large Gulf Shrimp breaded then rolled in grated Coconut, quick fried and served with our Caribbean Sauce. | **\$19.95**

FLORIDA FISH FRY

Fresh local White Fish, lightly breaded then deep fried. | **\$15.95**

THE BREAKERS CHICKEN FINGERS

Beer battered Chicken Fingers fried golden brown. Have them plain or tossed in one of our wonderful Wing Sauces. | **\$14.95**

**** ALL OF OUR BREEZEWAY BASKETS ARE SERVED WITH FRENCH FRIES AND OUR CREAMY COLE SLAW****





WALDO'S DINNER ENTREES

(AVAILABLE AFTER 4:00 PM)

FRESH LOCAL CATCH OF THE DAY

These are fresh local water Fish brought in daily. Your server will be happy to inform you on our daily selection. | **MARKET PRICE**

DRIFTWOOD SHRIMP AND SCALLOP SCAMPI

Large Fresh Shrimp and Sea Scallops sauté in White Wine, Butter and Garlic and served over a bed of Linguini. | **\$21.95**

SOUTHERN STYLE NEW YORK STRIP

Aged 12 oz Steak marinated with a blend of Southern Seasoning, then grilled to your liking. | **\$23.95**

CATTLEMAN'S PRIME RIB

Slow-roasted Prime Rib of Beef served with Au Jus and Horseradish Sauce. | **\$21.95**

BABY BACK RIBS

Our World Famous slow-cooked Ribs. We baste them once more for you and finish them on the grill. Extra napkins will be served. | **\$19.95**

PINEAPPLE JERKED CHICKEN

Searched Marinated Chicken Breast with sautéed Peppers, Onions, Pineapples, Jalapenos, Cilantro and Brown Sugar. | **\$17.95**

NEW ORLEAN'S PASTA

Blackened Chicken and Andouille Sausage sautéed with Cajun Spices and served over Penne Pasta in a Creole Cream Sauce. | **\$19.95**

**** ALL DINNERS ARE SERVED WITH YOUR CHOICE OF A HOUSE SALAD OR A CUP OF OUR SOUP, FRESH STEAMED VEGETABLES AND A SELECTION OF FRENCH FRIES OR BAKED POTATO ****





WINES

WHITE WINES

Riesling, Seaglass, Santa Barbara | **\$7.75 GL** | **\$26.00 BTL**

Pinot Gris, California King Estates | **\$8.25 GL** | **\$27.00 BTL**

Pinot Grigio, Cavit Italy | **\$8.25 GL** | **\$29.00 BTL**

Rodney Strong Sauvignon Blanc, California | **\$9.00 GL** | **\$26.00 BTL**

Sauvignon Blanc, Monkey Bay, New Zealand | **\$8.50 GL** | **\$27.00 BTL**

Coppola Diamond Chardonnay, Monterey, California | **\$8.75 GL** | **\$28.00 BTL**

Chardonnay, Red Diamond, Washington | **\$8.00 GL** | **\$27.00 BTL**

RED WINES

Pinot Noir, Jargon, Santa Barbara | **\$8.25 GL** | **\$26.00 BTL**

Merlot, Red Diamond, Washington | **\$8.00 GL** | **\$26.00 BTL**

Columbia Crest Two Vines Cabernet, Washington | **\$8.50 GL** | **\$28.00 BTL**

Josh Cellars Cabernet, California | **\$8.00 GL** | **\$27.00 BTL**

Dona Paula Malbecs, Mendoza, Argentina | **\$9.00 GL** | **\$31.00 BTL**

CHAMPAGNE

Cavit Prosecco Splits | **\$9.00**

House Wine - White Zinfandel, Chardonnay, Merlot, Cabernet,

Pinot Grigio | **\$7.50 GL**



Green-friendly plastic wear – non-disposable. Please return to bartender or server.

WALDO'S MARTINI LIST

WALDO'S CLASSIC COSMO

Absolut® Citron Vodka, triple sec, lime juice and splash of cranberry juice

WALDO'S APPLE MARTINI

Tito's® Handmade Vodka, Dekuyper® Sour Apple Pucker®, served straight

POMEGRANATE MARTINI

Absolut® Vodka, Dekuyper® Pomegranate Liqueur and a splash of sour mix

WALDO'S CHOCOLATE MARTINI

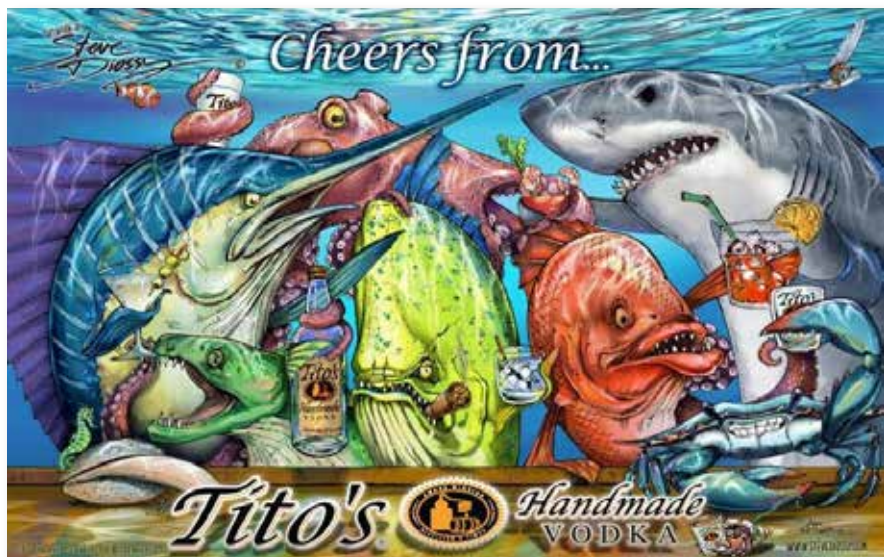
Absolut® Vodka and Vermeer Dutch Chocolate Liqueur, served in a chocolate-rimmed martini glass

MALIBU CONFUSION

A tropical blended confusion, made with Malibu® Mango and Coconut Rums and a splash of pineapple juice

TITO'S PINK ROSE MARTINI

Tito's® Handmade Vodka, triple sec, sour mix and cranberry juice, garnished with a lemon wedge on a sugared rim





TROPICAL LIBATIONS

WALDO'S VOODOO JUICE

Malibu® Coconut, Banana and Mango Rums, with pineapple and cranberry juice, served in our souvenir 32 oz. bucket

INFAMOUS PUSSEY'S PAIN KILLER

Straight from the shore of the British Virgin Islands... Pussey's® Dark Rum, pineapple juice, crème de coconut and orange juice, served on the rocks with fresh nutmeg... try it as #2, 3 and 4 if you're brave

DARK & STORMY

Gosling's Black Seal Rum and Goslings Ginger Beer

WALDO'S MANGO ESCAPE

A blend of Tito's® Handmade Vodka, mango puree and club soda

WALDO'S TOP SHELF MARGARITA

Patrón Silver Tequila, Patrón Citrónage, Grand Marnier® and sour mix, shaken like crazy and poured into a salted glass... we recommend you add an extra shot of Grand Marnier® for a few bucks more

DEEP EDDIE'S SEABREEZE

Deep Eddies's Ruby Red Grapefruit Vodka mixed with cranberry juice and a splash of club soda.





FROZEN DRINKS

THE CHOCOLATE-BANANA DAIQUIRI

Dark Creme de Cocoa Chocolate Liqueur with fresh bananas and cream

WALDO'S STRAWBERRY DAIQUIRI

Ron Carlos Silver Rum, lime juice and fresh strawberries, topped with whipped cream and a cherry... we recommend an extra shot of Gosling's® Rum

HEMMINGWAY'S KEY-WESTER

Malibu® Coconut Rum blended with pineapple and orange juice, as well as fresh strawberries

THE ISLAND HOPPER

Ron Carlos Silver Rum blended with strawberries, bananas and pineapple juice

All Frozen Drinks | **\$8.00**

N/A version available | **\$6.50**





Waldo Sexton arrived in Vero Beach in the 1920's and proceeded to build the Driftwood Inn, one of the most extraordinary structures in the South. Sexton, founder of McKee's Jungle Attractions, also in Vero Beach, built his sprawling dream of cypress logs and pecky-cypress paneling from the swamps around the Blue Cypress Lake about 26 miles away. Townspeople who remembered the 1930's describe Sexton pacing up and down the beach shouting verbal instructions to the crews, who worked by voice command only, without plans. The result was a two-story hotel with balconies everywhere surrounded by pole railings with turned or peeled-log supports. Nothing seems to be square or level, and the main porch eases itself through shifts in level a little like a frozen wave. Once Sexton finished the inn, he began to fill it, inside and out, with a mish-mash of objects ranging from ships' wheels to cannons and from early Italian chests to plush sofas, gleaned from every corner of the state and as far away as Europe. The Driftwood affectionately calls this the "Menagerie of Monstrosities."

Certainly the most famous part of this menagerie is the vast collection of bells. Some were purchased from missions in Mexico, others once graced such proud locomotives as Old 97 of Virginia or the local line that ran to Key West. One of the bells belonged to Harriet Beecher Stowe. Anyone is free to ring a bell or two when the spirit moves them. In earlier days at the Driftwood, one's popularity could be judged by the number of bells rung upon departure.

It is said that Sexton would disappear for days and no one would know exactly where he had been until a truck would pull up laden with the treasures he had bought. Some of the finest pieces came from luxurious estates in Palm Beach, and many are of museum quality. Waldo Sexton used to love to show off his collection. Jay Clare, in an article in the New York Times, describes Sexton taking a group of visitors through the Driftwood and regaling them with tales of each object. One woman enjoyed her tour so much that she trailed along with another group the next day. To her amazement, none of the stories were the same. Sexton is quoted as saying when confronted with the inconsistency, "Madame, I'd rather be a liar than a bore any day."

