



Our Lunch Menu

Served from 11:00am - 4:00pm



APPS

Chips and Salsa

\$2.5

Lobster and Shrimp Quesadilla

\$15

Tomatoes, Onions, Lettuce and Pico de Gallo and Sour Cream (on the side)

Chicken Quesadilla

\$10

Sweet peppers, onions, spinach, sour cream and pico de gallo (on the side)

Jalapeño Poppers

\$8

Shredded Chicken, Monterey Jack, Cream Cheese, Bacon wrapped. Served with Ranch Dressing

Jerk Chicken Wings (6 or 12)

\$8

Fried naked, tossed in Jamaican jerk sauce. Served with Celery with Ranch or Blue Cheese. (12 wings for \$14)

Guacamole and Chips – Classic

\$7

*add Sweet (Mango & papaya relish) \$8.50 *add Grilled Spicy (mixed chilies) \$8.50 *add Pico de Gallo \$8.50

Coconut Breaded Gulf of Mexico Shrimp

\$12

Fried to golden brown with Mango dipping sauce

Street Corn Nuggets

\$8 Chipotle Aioli Dipping Sauce



TACOS

Pork Carnitas Taco

\$4

Pork simmered in peppers, onions, tomatoes, sweet onion, avocado and cilantro

Grilled Shrimp Taco

\$4

Skillet corn salsa, black beans, Queso Fresco, Jalapeño, sour cream

Grilled Beef Fajita

\$5

New York Strip, sautéed peppers and onions, pico de gallo, lime, cheddar and Monterey Jack Cheese

Tuna Poke Taco

\$6

Raw Yellowfin tuna marinated in lime juice, sweet chili, sweet onion, avocado and topped with sesame seeds

Seared Tuna Taco

\$6

Seared Yellowfin tuna, mango, pineapple relish and arugula

Fried Chicken Taco

\$4

Crunchy Mexican slaw, grilled Poblano pepper and chipotle aioli

Chimi Churri Skirt Steak Taco

\$4

Marinated skirt steak, guacamole, fried jalapeños, and cotija cheese

Shredded Chicken Taco

\$4

Chicken thighs braised in tomato, peppers and onions. Served with cojita cheese and sour cream on the side

Classic Taco

\$3

Ground beef or chicken, pico de gallo, shredded romaine, cheddar and Monterey Jack Cheese

SALADS

Grilled Shrimp Salad

\$12

Pineapple, mango, onion, bell pepper, Poblano peppers, papaya, avocado, cilantro with sherry vinaigrette

Jerk Salmon Salad

\$12

Romaine hearts, black beans, red onion, tomato, cojita cheese tossed in honey lime vinaigrette dressing

Spinach Salad

\$10

Spinach, strawberries, feta and pecans tossed in raspberry walnut dressing

House Salad

\$8

Spring mix, carrot ribbons, red onion slices, grape tomatoes, cheddar cheese and croutons

Shrimp and Crab Salad

\$14

Chilled crab and shrimp stacked with sliced tomatoes, mango and avocado served with a honey lemon poppy seed Vinaigrette dressing



LUNCH ENTREÉS

Key West Shrimp & Grits

\$12

Gulf of Mexico shrimp sauteed in a cilantro key lime garlic butter sauce with tri-color peppers, served over fluffy Monterey jack and cheddar cheese grits

Buttermilk Fried Chicken

\$12

Saffron rice and tomatoes, green beans topped with black bean salsa and cilantro cream

Blackened Salmon

\$12

Topped with mango, pineapple and jalapeno relish with roasted vegetables (carrots, peppers and cauliflower) and couscous

Chimi Churri Marinated Skirt Steak

\$14

Served with roasted Yukon gold potatoes, green beans with a horseradish cream sauce

Jerk Rubbed Grilled Boneless Duroc Pork Chop

\$12

Smashed sweet potatoes, shaved Brussels sprouts served with a scallion ginger sauce

DESSERTS

Tres Leches Cake

\$8

Pineapple Upside Down Rum Cake

\$8

Plantains Foster

\$8



Our Dinner Menu



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\$15

Tomatoes, Onions, Lettuce and Pico de Gallo and Sour Cream (on the side)

Chicken Quesadilla

\$10

Sweet peppers, onions, spinach, sour cream and pico de gallo (on the side)

Jalapeño Poppers

\$8

Shredded Chicken, Monterey Jack, Cream Cheese, Bacon wrapped. Served with Ranch Dressing

Jerk Chicken Wings (6 or 12)

\$8

Fried naked, tossed in Jamaican jerk sauce. Served with Celery with Ranch or Blue Cheese. (12 wings for \$14)

Guacamole and Chips - Classic

\$7

*add Sweet (Mango & papaya relish) \$8.50 *add Grilled Spicy (mixed chilies) \$8.50 *add Pico de Gallo \$8.50

Coconut Breaded Gulf of Mexico Shrimp

\$12

Fried to golden brown with Mango dipping sauce

Street Corn Nuggets

\$8

Chipotle Aioli Dipping Sauce



TACOS

Pork Carnitas Taco

\$4

Pork simmered in peppers, onions, tomatoes, sweet onion, avocado and cilantro

Grilled Shrimp Taco

\$4

Skillet corn salsa, black beans, Queso Fresco, Jalapeño, sour cream

Grilled Beef Fajita

\$5

New York Strip, sautéed peppers and onions, pico de gallo, lime, cheddar and Monterey Jack Cheese

Tuna Poke Taco

\$6

Raw Yellowfin tuna marinated in lime juice, sweet chili, sweet onion, avocado and topped with sesame seeds

Seared Tuna Taco

\$6

Seared Yellowfin tuna, mango, pineapple relish and arugula

Fried Chicken Taco

\$4

Crunchy Mexican slaw, grilled Poblano pepper and chipotle aioli

Chimi Churri Skirt Steak Taco

\$4

Marinated skirt steak, guacamole, fried jalapeños, and cotija cheese

Shredded Chicken Taco

\$4

Chicken thighs braised in tomato, peppers and onions. Served with cotija cheese and sour cream on the side

Classic Taco

\$3
Ground beef or chicken, pico de gallo, shredded romaine, cheddar and Monterey Jack Cheese

SALADS

Grilled Shrimp Salad

\$12
Pineapple, mango, onion, bell pepper, Poblano peppers, papaya, avocado, cilantro with sherry vinaigrette

Jerk Salmon Salad

\$12
Romaine hearts, black beans, red onion, tomato, cojita cheese tossed in honey lime vinaigrette dressing

Spinach Salad

\$10
Spinach, strawberries, feta and pecans tossed in raspberry walnut dressing

House Salad

\$8
Spring mix, carrot ribbons, red onion slices, grape tomatoes, cheddar cheese and croutons

Shrimp and Crab Salad

\$14
Chilled crab and shrimp stacked with sliced tomatoes, mango and avocado served with a honey lemon poppy seed Vinaigrette dressing



ENTREÉS

Chicken Chimichurri Croquets

\$12

Fried with herbs and Monterey jack cheese, smashed sweet potatoes, roasted zucchini and squash, cilantro cream

Key West Shrimp and Grits

\$17

Gulf of Mexico Shrimp sautéed in a cilantro Key Lime garlic butter sauce served over fluffy Monterey Jack Grits

Caribbean Lobster Mac 'n Cheese

\$22

Shrimp, spinach, tomatoes, Red Curry, Monterey Jack cheese, cavatappi pasta, topped with toasted coconut

Pecan Crusted Grouper

\$24

Yellow rice, corn, glazed carrots with a citrus Beurre blanc sauce

Buttermilk Fried Chicken

\$14

Saffron rice, tomatoes, green beans topped with black bean salsa and cilantro aioli

Jerk Rubbed Grilled Duroc Pork Chop

\$22

Smashed sweet potatoes and brussel sprouts served with a Caribbean garlic sauce

Blackened Salmon

\$18

Topped with mango, pineapple and jalapeño salsa with Roasted vegetables (carrots, peppers and cauliflower) and Quinoa coos coos

Adobo Spiced Seared Tuna

\$26

Coconut risotto, sautéed squash and zucchini and spicy mango aioli

Grilled Steak Oscar - 10oz New York Strip

\$22

Topped with Crab, garlic smashed Yucca potatoes, sautéed spinach with a béarnaise sauce

Chimi Churri Skirt Steak

\$18

Served with Roasted Yukon gold potatoes, green beans, horseradish cream sauce

DESSERTS

Tres Leches Cake

\$8

Pineapple Upside Down Rum Cake

\$8

Plantains Foster

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