

CARRIBEAN NIGHT Menu

Available 4:00pm ~ 6:15pm

Salad

Tropical Salad ~ \$11

Shredded green leaf, red peppers, red onions, black beans, mandarin oranges tossed in a mango lime vinaigrette

Soup

Conch Chowder

Chunks of conchs, tender vegetables in a spicy tomato broth

Cup ~ \$7

Bowl ~ \$10

Starters

Coconut Shrimp ~ \$14

8 large butterflyed shrimp breaded with shredded coconut served with a citrus chili sauce

Conch Fritters ~ \$11

6 fritters made from conch, corn, and peppers flash fried served with a cajun remoulade

Tostones ~ \$10

Smashed fried plantains topped with a mango avocado salsa and minced cilantro

*Consuming raw or undercooked seafood, meat, poultry, or shellfish may increase your risk of food borne illness.

Entrees

Cuban Sandwich ~ \$16

Slow roasted pork, ham, pickles, swiss cheese and mustard on a pressed baguette served with fries

Shrimp & Pineapple Bowl ~ \$19

Blackened shrimp, grilled pineapple, roasted red peppers, over coconut almond rice topped green onions and hot honey sauce

Mahi Mahi ~ \$25

Mahi mahi pan-seared over coconut almond rice and topped with a rich rum butter sauce

Chimichurri Steak Kabobs ~ \$23

2 chimichurri marinated steak kabobs with pineapples, peppers, and onions served with rice and an apple slaw

Jerked Chicken ~ \$22

Fresh chicken thighs marinated and dry rubbed with jerked seasoning grilled to perfection served with rice and black beans

Young Club Members

served with french fries, sweet potato fries, kettle chips or cole-slaw

Island Dog ~ \$9

Chicken Fingers ~ \$9

Grilled Cheese ~ \$7

Mini Burgers ~ \$9

Mac & Cheese ~ \$8

Music From 4:30pm ~ 7:00pm

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