

ISLANDER



BAR & GRILL

STARTERS

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| Mahi-Mahi Fingers \$10.75
Mahi-Mahi Lightly Battered and Fried. With Key Lime Tartar Sauce | Bang Bang Shrimp \$0.00
Crispy Fried Shrimp tossed in our Homemade Bang Bang Sauce and topped with Chopped Tomatoes and Red Scallions |
| Jumbo Wild Shrimp Cocktail \$11.95
Served with a Homemade Cocktail Sauce | Bahamian Conch Fritters \$9.75
Served with a Creole Tartar Sauce |
| Basket of Shrimp \$10.25
Wild Shrimp Lightly Battered and Fried. With Key Lime Tartar Sauce | Coconut Shrimp \$9.95
Served with a Spicy Guava Orange Sauce |
| Island Chicken Wings \$10.50
Tossed in a Spicy Mango Lime Sauce | Cuban Spring Rolls \$8.95
Slow Roasted Pork, Sweet Ham, Swiss Cheese and Pickles. Hand Rolled and Fried to Perfection. Served with a Mustard Aioli |

SALADS

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| Kale Caesar Salad Sm \$6.95 Lg \$8.50
A Bed of Fresh Chopped Kale Tossed in our House Caesar Dressing and Topped with Fresh Shaved Parmesan Cheese, Chopped Bacon and Grape Tomatoes | Green Reef Salad \$8.95
Mixed Field Greens, Tomatoes, Feta cheese, Candied Pecans and Diced fresh Mango Tossed in a Honey Balsamic Vinaigrette |
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Add to any Entree Salad:

Grilled Mahi-Mahi \$17.50 Skirt Steak \$9.50 3 Coconut Shrimp \$6.50 Grilled Chicken breast \$6.00

SANDWICHES

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| Big Game Mahi-Mahi Sandwich \$16.50
Grilled Mahi-Mahi Filet with a Creole Tartar Sauce, Lettuce and Tomato on a Brioche Bun | Cuban Burger \$15.50
Black Angus Burger with Caramelized Ham, Swiss Cheese, Grilled Onions, Sweet Plantains and Creole Mayo on a Brioche Bun |
| Island Chicken Sandwich \$13.50
Grilled Chicken Breast with Bacon, Avocado, Lettuce, Tomato and Creole Mayo on Char-Grilled Ciabatta | Turkey Burger \$14.50
Homemade Turkey Burger Stuffed with fresh Spinach and Goat Cheese. Topped with Grilled Red Peppers and a Tomato Garlic Aioli on a Whole Wheat Bun |
| Mahi-Mahi Reuben \$16.95
Grilled Mahi-Mahi with Swiss Cheese, ColeSlaw and Thousand Island Dressing on Toasted Bimini Bread | Char-Grilled Black Angus Burger \$13.50
Served with Bermuda Onions, Lettuce and Tomato on a Brioche Bun |
| Beach Club Croissant \$9.95
Homemade Chicken Salad or Tuna Fish Salad with Mixed Greens and Cucumber | |

Add Ons:

Cheddar, Swiss, American, Manchego Cheese, Bacon \$1.50 Grilled Onions, Sautéed Mushrooms \$0.50 Fried Egg, Avocado, Guacamole, Sweet Plantains \$1.95

All Sandwiches Above are served with French Fries, Cole Slaw Served upon request

MAIN FARE

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| Churrasco Steak \$22.50
Char-Grilled Skirt Steak with Chimi-Churri Sauce, White Rice and Sweet Plantains | Fish Tacos \$15.95
Grilled or Deep Fried Mahi-Mahi served on Soft Corn Tortillas Topped with a Bed of Fresh Cabbage Lightly Tossed in a Lime Cilantro Aioli. Served with Pineapple Mango Chipotle Salsa, Guacamole, Cilantro and Blue Corn Tortilla Chips |
| Key West Shrimp Fish Fry \$15.50
Lightly Battered Wild Shrimp and Florida Mahi-Mahi with Key Lime Tartar Sauce and French Fries | Islander Mahi-Mahi \$18.25
Grilled Mahi-Mahi Topped with a Pineapple Mango Chipotle Salsa. Served with French Fries |
| Jerk Baby Back Ribs \$22.50
Full Rack of Baby Back Ribs seasoned with Our Jerk Rub. Char-Grilled with our Homemade Chipotle BBQ Sauce. Served with French Fries | Coconut Shrimp Platter \$15.75
Served with Guava Orange Marmalade. Served with French Fries |
| Shrimp Creole \$16.95
Sautéed Shrimp with Garlic, Onions, Bell Peppers, Wine and Tomato Sauce. Served with White Rice and Sweet Plantains | |

SIDES

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| French Fries, Cole Slaw or Sweet Plantains \$3.75 | Side Salad \$5.25 |
| Blue Corn Tortilla Chips with Salsa \$4.25 | Black Beans \$3.95 |
| White Rice \$3.95 | |

DESSERTS

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| Cuban Flan \$3.95 | Coconut Flan \$4.25 |
| Florida Key Lime Pie \$5.50 | |

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ISLAND BEERS

Presidente - Dominican Republic	\$6.95
Red Stripe - Jamaica	\$7.50
Kalik Gold - The Bahamas	\$7.75
Hatuey - Cuban Style Ale.	\$7.50

DOMESTIC & IMPORTED BEERS

Corona - Mexico	\$7.25
Heineken - Holland.	\$7.25
Amstel Light - Holland	\$7.25
Sandbar Sunday "Florida Keys" - USA	\$8.25
Blue Moon Belgium White Ale - USA	\$7.50
Fat Tire-USA.	\$7.50
Samuel Adams Boston Lager	\$7.50
Red Hook Long Hammer IPA - USA	\$7.50
Green Flash West Coast Double IPA - USA	\$10.75
G.F. Passion Fruit Kicker - USA	\$10.25
Budweiser - USA	\$6.25
Bud Light - USA	\$6.25
St. Pauli (non-alcoholic) - Germany	\$5.50

HOUSE WINES

Salmon Creek Cellars -	Glass \$7.75	Bottle \$24.50
<i>California, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio</i>		
Montecillo	Glass \$8.95	Bottle \$26.50
<i>Rioja Crianza, Spanish Red</i>		
Torre La Moreira	Glass \$9.25	Bottle \$28.50
<i>Albarino, Spanish White</i>		

SHOTS

Surfer	\$9.50
<i>Hang Ten with this Shot consisting of Jagermeister, Bacardi Coconut Rum and Pineapple Juice</i>	
Emerald Island	\$9.75
<i>This Gem of a Shot is Created using Bacardi Coconut Rum, Finlandia Vodka, Midori Melon Liqueur, Pineapple Juice and Sour Mix</i>	
Sexy Alligator.	\$9.95
<i>A Layered Shot comprised of Chambord Black Raspberry Liqueur, Bacardi Coconut Rum, Jagermeister and Pineapple Juice</i>	

BEVERAGES

Soft Drinks	\$2.75
Acqua Panna Water	\$3.95
Perrier Mineral Water	\$3.95
Iced Tea	\$2.75
Florida Orange Juice	\$3.25
Irish Coffee Jameson, Sugar Cubes and Heavy Cream	\$11.95

CARIBBEAN FAVORITES

Classic Cuban Mojito	\$11.25
<i>Bacardi Superior Rum, Freshly Squeezed Lime Juice, Muddled Mint Leaves and Topped with a Splash of Soda Water</i>	
Mango, Guava, Passion Fruit or Guanabana Mojito.	\$11.50
Mango, Strawberry or Traditional Lime Daiquiris	\$11.50
Piña Colada	\$11.50
All Natural Frozen Margarita.	\$11.50
Goombay Smash	\$11.25
<i>A Bahamian Classic consisting of Myers's Dark Rum, Bacardi Coconut Rum, Apricot Brandy, Pineapple and Orange Juice</i>	
Rum Runner	\$11.25
<i>This Cocktail, originating in Islamorada, Florida, consists of Captain Morgan Spiced Rum, Blackberry Brandy, Banana Liqueur, Orange Juice, Sour Mix and a Dash of Grenadine</i>	
Guava Rum Punch	\$11.50
<i>Our Take on the Classic Cocktail consisting of Bacardi Superior Rum, Blackberry Brandy, Orange Juice, Sour Mix and Guava Puree</i>	
Painkiller	\$11.50
<i>A Virgin Island Prescription of Pusser's Rum, Crème de Coconut, Pineapple, Orange Juice and Topped with Fresh Shaved Nutmeg</i>	
Guanabana Mama.	\$11.25
<i>Islander's Spin on the Bahama Mama using Myers's Dark Rum, Bacardi Coconut Rum, Kahlúa Coffee Liqueur, Fresh Squeezed Lemon Juice and Guanabana Juice</i>	
Dark & Stormy	\$11.50
<i>This Cocktail Originating near the Bermuda Triangle is Made using Myers's Dark Rum, Ginger Beer and a Hint of Lime</i>	

TROPICAL COCKTAILS

Green Mango	\$11.95
<i>If you are a Mango Enthusiast, then this is for you. This Signature Cocktail is Made using Fresh Squeezed Lime Juice, Mango Puree, Grey Goose Vodka and a Dash of Blue Curaçao</i>	
Jalapina Margarita	\$11.75
<i>A Sweet and Spicy Rendition of the Classic Margarita consisting of Herradura Silver Tequila, Orange Liqueur, Fresh Squeezed Lime Juice, Pineapple Juice and Jalapeño Brown Sugar Syrup</i>	
Frozen Avocado Margarita.	\$11.75
<i>This Delightful Frozen Margarita is Made using Herradura Silver, Orange Liqueur, Fresh Squeezed Lime Juice and Fresh California Avocado</i>	
Tamarind Margarita	\$11.95
<i>A Refreshing Blend of Don Julio Blanco Tequila, Orange Liqueur, Tamarind Pulp and Rimmed with Cayenne Salt</i>	
Long Islander.	\$12.25
<i>Islander's Rendition of the Classic Long Island Iced Tea Made using Finlandia Vodka, Bombay Dry Gin, Bacardi Rum, El Jimador Tequila, Peach Schnapps, Passion Fruit Puree, Cranberry Juice and a Splash of Sprite</i>	
Top Shelf Long Islander	\$12.95
French Luau Martini.	\$11.50
<i>French Hawaiian Fusion is evident in this Martini consisting of Bacardi Coconut Rum, Grey Goose Vodka, Chambord Black Raspberry Liqueur, Pineapple Juice and Champagne</i>	