

❧ CARIBBEAN FAVORITES ❧

- Classic Cuban Mojito**\$9.75
Bacardi Superior Rum, Freshly Squeezed Lime Juice, Muddled Mint Leaves and Topped with a Splash of Soda Water
- Mango, Guava, Passion Fruit or Guanabana Mojito**\$9.95
- Mango, Strawberry or Traditional Lime Daiquiris**\$9.65
- Piña Colada**\$9.65
- All Natural Frozen Margarita**\$9.95
- Goombay Smash**\$9.75
A Bahamian Classic consisting of Myers's Dark Rum, Bacardi Coconut Rum, Apricot Brandy, Pineapple and Orange Juice
- Rum Runner**\$9.75
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
- Guava Rum Punch**\$9.95
Our Take on the Classic Cocktail consisting of Bacardi Superior Rum, Blackberry Brandy, Orange Juice, Sour Mix and Guava Puree
- Painkiller**\$10.25
A Virgin Island Prescription of Pusser's Rum, Bacardi Superior Rum, Crème de Coconut, Pineapple, Orange Juice and Topped with Fresh Shaved Nutmeg
- Guanabana Mama**\$10.25
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
- Dark & Stormy**\$10.45
This Cocktail Originating near the Bermuda Triangle is Made Using Myers's Dark Rum, Ginger Beer and a Hint of Lime

❧ TROPICAL COCKTAILS ❧

- Green Mango**\$10.75
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
- Jalapina Margarita**\$10.75
A Sweet and Spicy Rendition of the Classic Margarita consisting of Corzo Silver Tequila, Orange Liqueur, Fresh Squeezed Lime Juice, Pineapple Juice and Jalapeño Brown Sugar Syrup
- Frozen Avocado Margarita**\$10.95
This Delightful Frozen Margarita is made using Corzo Silver Tequila, Orange Liqueur, Fresh Squeezed Lime Juice and Fresh California Avocado
- Long Islander**\$11.25
Islander's Rendition of the Classic Long Island Iced Tea Made using Smirnoff Vodka, Bombay Dry Gin, Bacardi Rum, Corazon Silver Tequila, Peach Schnapps, Passion Fruit Puree, Cranberry Juice and a Splash of Sprite
- Top Shelf Long Islander**\$11.95
- French Luau Martini**\$11.25
French Hawaiian Fusion is evident in this Martini consisting of Bacardi Coconut Rum, Grey Goose Vodka, Chambord Black Raspberry Liqueur, Pineapple Juice and Champagne
- Coco Chimp Martini**\$10.45
Cut out the Monkey Business and get down with this Decadent Dessert Martini consisting of Grey Goose Vodka, White Crème de Cacao, Banana Liqueur and Chocolate Syrup Topped with Whipped Heavy Cream and Dark Chocolate Shavings

❧ ISLAND BEERS ❧

- Presidente - Dominican Republic**\$6.75
- Red Stripe - Jamaica**\$6.95
- Kalik Gold - The Bahamas**\$7.50
- Medalla Light - Puerto Rico**\$7.25
- Hatuey - Cuban Style Ale**\$7.50

❧ DOMESTIC & IMPORTED BEERS ❧

- Corona - Mexico**\$6.95
- Heineken - Holland**\$6.95
- Amstel Light - Holland**\$6.95
- Blue Moon Belgium White Ale - USA**\$7.25
- Fat Tire-USA**\$7.25
- Red Hook Long Hammer IPA - USA**\$7.25
- Green Flash West Coast Double IPA - USA**\$10.50
- Budweiser - USA**\$5.95
- Bud Light - USA**\$5.95
- St. Pauli (non-alcoholic) - Germany**\$5.50

❧ HOUSE WINES ❧

- Salmon Creek Cellars**Glass \$7.50 / Bottle \$24.50
California, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio
- Montecillo**Glass \$8.75 / Bottle \$26.50
Rioja Crianza, Spanish Red
- Torre La Moreira**Glass \$9.25 / Bottle \$28.50
Albarino, Spanish White

ISLANDER



BAR & GRILL

CONCOURSE "D"
GATE D-4 & D-49

MIAMI INTERNATIONAL AIRPORT

D-4 305.876.0882

D-49 305.869.4660

We are pleased to offer airport employees
a 10% discount on take out orders

KIDS MENU AVAILABLE

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menu men, inc
MIAMI, FLORIDA

☞ BREAKFAST COMBOS ☜

Two Eggs Any Style and Toast	\$6.25
Two Eggs Any Style with Bacon, Ham or Sausage and Toast	\$7.95
Steak and Eggs	\$14.95
Skirt Steak, Two Eggs Any Style and Toast	
Pancakes with Bacon, Ham or Sausage	\$7.55
Spanish Omelette	\$8.95
Chorizo, Manchego Cheese, Onions and Red Peppers. Served with Toast	
Western Omelette	\$8.25
Ham, Cheddar Cheese, Onions and Red Peppers. Served with Toast	
Plain Omelette	\$6.95
Served with Toast	

Add Ingredient \$1.00
Cheddar, Swiss, American, Manchego,
Ham, Bacon, Chorizo, Mushrooms,
Sweet Plantains or Spinach

Add Ingredient \$.75
Tomatoes, Peppers or Onions

☞ BREAKFAST SANDWICHES ☜

Egg Sandwiches Served on a Croissant, Brioche Bun or Bagel	
Scrambled Eggs with Cheese	\$6.25
Scrambled Eggs with Bacon, Ham or Sausage	\$7.25
Scrambled Eggs with Cheese and Bacon, Ham or Sausage	\$7.65
Beach Club Croissant	\$8.95
Homemade Chicken Salad or Tuna Fish Salad with Mixed Greens	

*Add Home Fried Potatoes or French Fries to any of the above items 2.85
*Egg Whites Substitute 1.00

☞ BREAKFAST SIDES ☜

Pancakes (3)	\$5.25
Two Eggs Any Style (Egg Whites Only Add 1.00)	\$4.50
Bacon, Sausage or Ham	\$3.50
Home Fried Potatoes or French Fries	\$3.25
American Toast White or Whole Wheat	\$1.75
Bagel	\$1.95
Bagel and Cream Cheese	\$3.25
Assorted Fresh Fruit Bowl	\$3.95
Assorted Dry Cereal With Milk	\$3.75

Big Game Mahi-Mahi Sandwich\$14.50
Grilled Mahi-Mahi Filet with a Creole Tartar Sauce, Lettuce and Tomato on a Brioche Bun

Island Chicken Sandwich\$12.25
Grilled Chicken Breast with Bacon, Avocado, Lettuce, Tomato and Creole Mayo on Char-Grilled Ciabatta

Jamaican Jerk Chicken Sandwich \$10.45
Spicy Jerk Roasted Pulled Chicken, Piled High on a Roll

Beach Club Croissant\$8.95
Homemade Chicken Salad or Tuna Fish Salad with Mixed Greens and Cucumber

Cuban Burger\$14.25
8oz Black Angus Burger with Caramelized Ham, Swiss Cheese, Grilled Onions, Sweet Plantains and Creole Mayo on a Brioche Bun

Char-Grilled 8oz Black Angus Burger\$11.95
Served with Bermuda Onions, Lettuce and Tomato on a Brioche Bun

☞ MAIN FARE ☜

Churrasco Steak\$21.00
Char-Grilled Skirt Steak with Chimi-Churri Sauce

Key West Shrimp Fish Fry \$14.75
Lightly Battered Wild Shrimp and Florida Mahi-Mahi with Key Lime Tartar Sauce

Islander Mahi-Mahi\$16.95
Grilled Mahi-Mahi Topped with a Pineapple Mango Chipotle Salsa

Coconut Shrimp Platter\$15.75
Served with a Spicy Guava Orange Sauce

Shrimp Kabob Platter\$13.95
Two Skewers of Gulf Shrimp Basted with our Spicy Mango Lime Sauce

All Entrees Above are Served with French Fries. Cole Slaw Served Upon Request.

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

Caribe Fish Tacos\$15.75
Grilled Mahi-Mahi on Soft Tortillas Topped with Pineapple Mango Chipotle Salsa, Guacamole, Sour Cream Cilantro, Shredded Lettuce and Tomatoes. Served with Blue Corn Tortilla Chips

Jerk Chicken Fettuccini\$14.95
With Broccoli, Bermuda Onion and Mushrooms in a Jamaican Spiced Cream Sauce
Substitute Shrimp\$19.50

Green Reef Salad\$8.95
Mixed Field Greens, Tomatoes, Feta Cheese, Candied Pecans and Diced Fresh Mango Tossed in a Honey Balsamic Vinaigrette

Twin Pork Chops\$12.95
Twin Pork Chops Char-Grilled and Topped with a Pineapple Mango Chipotle Salsa with White Rice and Sweet Plantains.

With:
Grilled Mahi-Mahi Filet\$16.75
3 Coconut Shrimp\$15.50
Char-Grilled Skirt Steak\$17.50
Grilled Chicken\$14.95
Skewer Shrimp Kebob.....\$15.25

☞ STARTERS ☜

Island Chicken Wings\$9.75
Tossed in a Spicy Mango Lime Sauce

Bahamian Conch Fritters\$9.45
Served with a Creole Tartar Sauce

Basket of Shrimp\$9.75
Wild Shrimp Lightly Battered and Fried. With Key Lime Tartar Sauce

Jumbo Wild Shrimp Cocktail\$11.50
Served with a Homemade Cocktail Sauce

Coconut Shrimp\$9.50
Served with a Spicy Guava Orange Sauce

Mahi-Mahi Fingers\$9.75
Mahi-Mahi Lightly Battered and Fried. With Key Lime Tartar Sauce

☞ SIDES ☜

French Fries, Cole Slaw or Sweet Plantains\$3.50

Blue Corn Tortilla Chips with Salsa\$4.25

Side Salad.....\$5.25

Sautéed Broccoli, Mushrooms and Red Peppers.....\$3.50

☞ DESSERTS ☜

Florida Key Lime Pie\$4.75

Cuban Flan\$3.95

Coconut Flan\$4.25

Consuming raw or undercooked meats, Poultry, seafood, shellfish or eggs may increase your risk for food borne illness