

ISLANDER



BAR & GRILL

ISLAND BEERS

- Presidente – Dominican Republic
- Red Stripe – Jamaica
- Kalik Gold – The Bahamas
- Caribe – Trinidad & Tobago
- Hatuey – Cuban Style Ale

DOMESTIC & IMPORTED BEERS

- Corona – Mexico
- Heineken – Holland
- Amstel Light – Holland
- Blue Moon Belgium White Ale – USA
- Fat Tire – USA
- Red Hook Long Hammer IPA – USA
- Green Flash West Coast IPA – USA
- Budweiser – USA
- Bud Light – USA
- St. Pauli (non-alcoholic) – Germany

HOUSE WINES

- Salmon Creek Cellars – California Glass Bottle
- Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio
- Montecillo Glass Bottle
- Rioja Crianza, Spanish Red
- Torre La Moreira Glass Bottle
- Albariño, Spanish White

SHOTS

- Surfer
- Hang Ten with this shot consisting of Jagermeister, Bacardi Coconut Rum and Pineapple Juice
- Emerald Island
- This Gem of a Shot is Created using Bacardi Coconut Rum, Smirnoff Vodka, Midori Melon Liqueur, Pineapple Juice and Sour Mix
- Sexy Alligator
- A Layered Shot comprised of Chambord Black Raspberry Liqueur, Bacardi Coconut Rum, Jagermeister and Pineapple Juice

BEVERAGES

- Soft Drinks
- Acqua Panna Water
- Perrier Mineral Water
- Sweetened Iced Tea
- Florida Orange Juice

CARIBBEAN FAVORITES

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

TROPICAL COCKTAILS

- Green Mango
- 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 Curacao
- Jalapina Margarita
- A Sweet and Spicy Rendition of the Classic Margarita consisting of Corzo Silver Tequila, Orange Liqueur, Fresh Squeezed Lime Juice, Pineapple Juice and Jalapeno Brown Sugar Syrup
- Frozen Avocado Margarita
- This Delightful Frozen Margarita is made using Corzo Silver Tequila, Orange Liqueur, Fresh Squeezed Lime Juice and Fresh California Avocado
- Long Islander
- 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
- French Luau Martini
- 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
- 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

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STARTERS

Island Chicken Wings
Tossed in a Spicy Mango Lime Sauce

Bahamian Conch Fritters
Served with a Creole Tartar Sauce

Basket of Shrimp
Wild Shrimp Lightly Battered and Fried with Key Lime Tartar Sauce

Jumbo Wild Shrimp Cocktail
Served with a Homemade Cocktail Sauce

Coconut Shrimp
Served with a Spicy Guava Orange Sauce

Mahi-Mahi Fingers
Mahi-Mahi Lightly Battered and Fried with Key Lime Tartar Sauce

MAIN FARE

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

Island Chicken Sandwich
Grilled Chicken Breast with Bacon, Avocado, Lettuce, Tomato and Creole Mayo on Ciabatta

Jamaican Jerk Chicken Sandwich
Spicy Jerk Roasted Pulled Chicken Piled High on a Roll

Beach Club Croissant
Homemade Chicken Salad or Tuna Fish Salad with Mixed Greens

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

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

Add Ons:
Cheddar, Swiss, American, Manchego Cheese, Bacon ...

Grilled Onions, Sautéed Mushrooms
Fried Egg, Avocado, Guacamole, Sweet Plantains ...

Churrasco Steak
Char-Grilled Skirt Steak with Chimi-Churri Sauce

Bar-B-Que Spare Ribs
Pork Ribs with Spicy Citrus Hickory Sauce

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

Islander Mahi-Mahi
Grilled Mahi-Mahi Topped with a Pineapple Mango Chipotle Salsa

Coconut Shrimp Platter
Served with a Spicy Guava Orange Sauce

Shrimp Kabob Platter
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.

Caribe Fish Tacos
Grilled Mahi-Mahi on Soft Tortillas Topped with Pineapple Mango Chipotle Salsa, Guacamole, Sour Cream & Cilantro. Served with Blue Corn Tortilla Chips

Jerk Chicken Fettuccini
With Broccoli, Bermuda Onion and Mushrooms in a Jamaican Spiced Cream Sauce

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

With: Grilled Mahi-Mahi Filet
Four Coconut Shrimp
Char-Grilled Skirt Steak

Grilled Chicken
Skewer Shrimp Kebob

SIDES

French Fries, Cole Slaw or Sweet Plantains
Blue Corn Tortilla Chips with Salsa
Side Salad

DESSERTS

Florida Key Lime Pie
Cuban Flan
Coconut Flan