

## Beers

### Local & Domestic Beers

Rio Mar Lager \$8  
 Michelob Ultra \$8  
 Magna \$8  
 Medalla Light \$8

### Imported Beers

Corona Extra \$8  
 Corona Light \$8  
 Heineken \$8  
 Heineken Light \$8

Draft Beer Available

Non-Alcoholic Beer \$8

## Wine: Glasses & Bottles

## Bottle Service

### Sparkling / Champagne

La Marca	\$8 / \$40
Torre Oria	\$6 / \$36

### White / Rosé

Riesling, Chateau Ste. Michelle, Washington	\$14 / \$55
Pinot Grigio, Placido	\$14 / \$55
Chardonay, Hacienda Navarro Correa	\$14 / \$55
Malbec/Syrah, Rosé, Finca Flinchman, AG	\$15 / \$60

### Red

Cabernet Sauvignon, Navarro Correa	\$14 / \$55
Rioja, Toser, Spain	\$15 / \$60
Merlot, Navarro Correa	\$14 / \$55
Pinot Noir, Robert Mondavi, California	\$14 / \$55

### Sangria

Red	\$14
White	\$14

### Glass / Bottle

### Vodka

Grey Goose	\$180
Tito's	\$130

### Gin

Hendrick's	\$160
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### Rum

Bacardi 8	\$130
Bacardi 10	\$160

### Tequila

Patrón Silver	\$230
Patrón Añejo	\$250

### Whiskey / Scotch

Black Label	\$180
Macallan 12 Yrs	\$230

### Champagne & Sparkling

Prosecco	\$55
Laurent Perrier Rosé	\$180
Veuve Clicquot, Brut	\$150

## Desserts

Key Lime Pie \$8

Brownie Mousse \$8

*Cash is no accepted. Tax will be added. Dishes may contain Allergens.  
 If you have any dietary requirements please speak to a staff member.*



## Starters

### \*El Yunque Nachos

Choice of Grilled Chicken or Pulled Pork, Cheese Sauce, Cheddar and Jack Cheese, Salsa, Sour Cream, Guacamole & Jalapeños \$17

### •Chicken Wings

BBQ Glaze of Buffalo Style, Blue Cheese Sauce, Carrots & Celery \$21

### Ahi Tuna Poke Bowl

Avocado, Seaweed, Scallions, Carrots, Edamame & 'Tostones' (Fried Plantains) \$26

### Mongolian Chicken Lettuce Wraps

Iceberg Lettuce & Crispy Rice Noodles \$16

## Salads

### Island Caesar <sup>GF</sup>

Romaine Lettuce, Creamy Dressing, Avocado, Grape Tomatoes, Pumpkin Seeds, Grilled Corn & Shaved Parmesan \$14

### Grilled Pineapple Salad

Grilled Pineapple, Arugula, Iceberg Lettuce, Almonds, Strawberries, Grape Tomato, Feta Cheese & Citric Vinaigrette \$17

*\*Add chicken \$7 or shrimp for \$10*

## Burgers, Sandwiches & More

### \*Local Catch of the Day <sup>GF</sup>

Pan Seared and Served with Side Salad, Citrus Dressing & Sweet Potato Fries \$28

### \*Skirt Steak <sup>GF</sup>

Marinated Papaya served with 'Tostones' (Fried Plantains) & Chimichurri Sauce \$35

### \*5 O'clock Smash Burger

Grilled Ham, American Cheese, Over Easy Local Egg & Mayonnaise \$22

### \*Smash Beach Burger

Homemade Patty, Coleslaw, Tomatoes, Choice of Cheese \$21

### Adult Chicken Tenders \$18

### Mofongo Cup

*Yuca or Trifongo*

Skirt Steak Strips \$32

Chicken Breast & Chimichurri \$22

Shrimp Sautéed with Onions & Peppers \$28

Organic Sautéed Vegetables \$21

Choice of Creole or Scampi Sauce

### Bistec "Encebollado" Sandwich

Minute Steak, Onion, Swiss Cheese, Lettuce, Tomatoes with local Bread \$18

### Tripleta Sandwich

Chicken Breast, Smoked Ham & Sirloin Steak Strip, Swiss Cheese, Lettuce, Tomatoes, National Sauce, Potato Shoestring with Local Bread \$16

### \*Turkey Club Sandwich

Baked Turkey Breast, Applewood Smoked Bacon, Muenster Cheese, Lettuce, National Sauce, Tomato & Avocado Spread \$16

### Sides

French Fries for \$12 | Parmesan Truffle Fries for \$14  
Sweet Potato Fries, "Tostones" (Fried Plantains) or Mixed Fruit fro \$6  
Burgers & sandwiches served with chips. Upgrade to french fries for \$4

## Kid's Corner

\*Kid's Burger \$12  
Kid's Quesadilla \$12

\*Chicken Tenders \$12  
\*Grilled Chicken Breast \$12

## Plant Based Corner

### Buffalo Cauliflower Sandwich

Lettuce, Tomato, Guacamole, Onion & Ranch Dressing \$16

### Black Bean & Corn Quesadillas

Jack Cheese & Cheddar, Sour Cream, Guacamole & Salsa \$14

### Vegan Burger

Plant Based Meat, Lettuce, Tomato, Onions & Hummus \$19

### Vegetable Trifongo

Seasonal Fresh Vegetables \$21

### Mongolian Organic Vegan Lettuce Wraps

Tofu, Carrots, Zucchini, Onions & Bell Peppers \$16

## Margaritas

### Who's to Blame <sup>®</sup>

Gold Tequila, Triple Sec and our House Margarita Blend \$15

### Fins to the Left

Silver Tequila, Blue Curacao and House Margarita Blend \$15

### Perfect Margarita

Silver & Gold Tequilas, Triple Sec Lime Juice & Fresh Lime Wedges \$16

### Uptown Top Shelf Margarita

Gold Tequila, Cointreau <sup>®</sup>, Orange Liqueur and our house margarita blend, topped with a Grand Marnier <sup>®</sup> float. Excelent on the rocks. \$16

### Watermelon Margarita

Silver Tequila, Triple Sec Watermelon Purée and our House Margarita Blend. \$15

## Boat Drinks

### 5 O'clock Somewhere

Silver Rum and Passion Liqueur, 151 Rum, Orange and Pineapple juices with Sweet and Sour and a Splash of Grenadine \$16

### Sailors Delight

Spiced Rum, Bacardi Coconut Rum, Watermelon Purée and Pineapple Juice \$15

### Guavajito

Lemon Rum, Guava Purée, Fresh Mint and Club Soda \$16

### Incommunicado

Gold Tequila, Silver Rum, Vodka, Gin, Triple Sec, Pineapple and Cranberry Juices and Sweet and Sour \$16

### Rain Forest Adventure

Coconut Rum, Mango and Banana Purées, Orange juice and a Float of Dark Rum \$15

### Passion Mojito

Silver Rum, Passion Liqueur, Passion Purée, Simple Syrup, Fresh Mint \$15

## Frozen Concoctions

### Havana's & Banana's

Dark Rum, Irish Cream Liqueur, Crème de Banana and Coconut Purée \$16

### Ziggy Zaggy

151 Rum, Piña Colada, Mango and Strawberry Purées in layers \$16

### Key Lime Pie

Silver Rum, Piña Colada and our House Margarita Blend \$16

### Off to the Virging Islands

Our non-alcoholic Daiquiri made with All-Natural Fruit Purée. Your Choice of: Strawberry, Raspberry, Mango, Banana or Piña Colada \$6

<sup>GF</sup> GLUTEN FREE

*\*Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness. For your convenience, an 18% gratuity is added for parties of 6 or more which you may change or eliminate at your discretion.*

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