



Apps

NACHOS \$13.50

cheddar cheese sauce, black beans, pico de gallo, fresh jalapeños, sour cream and romaine lettuce

ADD: CHICKEN \$4.00 SHORT RIB \$5.00 STEAK \$8.00

CONCH FRITTERS* \$16.50

crispy conch fritters, spicy apricot marmalade, plantain chips, smoked aioli and micro cilantro

BEEF & CHEESE EMPANADAS* \$12.50

braised beef, mozzarella cheese, spicy pickled onions, cilantro jalapeño sauce and consommé dipping sauce

STEAK BITES* \$15.50

seared steak bites, lime garlic butter, crostini and mojo aioli dipping sauce

SHRIMP CEVICHE TOSTONES* \$17.50

crispy plantain tostones, shrimp salad, fresh avocado, fresh lime juice and black Hawaiian lava salt

SMOKED CRAB DIP* \$17.50

jumbo lump crab, veggies, cajun cream cheese, pickled sweet peppers and jalapeños with grilled pita bread

Salads

ADD ONS: STEAK* \$8.00 SALMON* \$8.00 SHRIMP* \$6.00
CHICKEN \$5.00 JUMBO LUMP CRAB \$12.00

CAESAR \$13.50

romaine hearts, house caesar dressing, parmesan & garlic herb croutons

HOUSE SALAD \$12.50

mixed greens, romaine hearts, baby arugula, tomatoes, cucumbers, pickled red onions and citrus champagne vinaigrette

ISLAND COBB SALAD \$14.50

romaine lettuce, baby arugula, bacon bits, hard boiled eggs, cucumbers, pickled sweet onions, mango, tomatoes, blue cheese crumbles and ranch

CRAB ARUGULA SALAD \$17.50

baby arugula, mixed greens, granny smith apples, watermelon radishes, avocado, honey basil dressing, pomegranate seeds, topped with jumbo lump crab



Hand Held

PAN CON BISTEC SAMMIE* \$17

braised short rib sammie, caramelized onions, crisp potato sticks, consommé au jus, house giardiniera, served with house fries

THE SMASH BURGER* \$17.50

double smash patties, american cheese, roasted onions & mushrooms, bacon, baby arugula and garlic aioli served with house fries

FISH TACOS* \$16.50

grilled cobia, cabbage slaw, diced mangoes, avocado crema and spicy boom boom sauce

PORK BELLY TACOS \$15.50

crispy pork belly, house bbq sauce, pickled red cabbage, avocado crema, spicy mayo, fresh jalapeños and chicharron crumbles

Wings

WINGS \$16.50

served with celery and carrot

CHOICE OF SAUCES

buffalo
lemon cajun dry rub
bbq jerk sauce
lemon pepper
buffalo lemon pepper
mango habanero
garlic parmesan
chipotle honey sauce

Signature Seafood

FRIED SNAPPER* \$20.50

lightly breaded yellowtail snapper, cajun fries, chipotle honey charred lemon and mojo aioli

ISLAND BOWL* \$17.50

your choice of tuna or jerk chicken with coconut jasmine rice, fresh veggies, spicy aioli and sesame seeds

SUB: SALMON* \$4.00 SUB: STEAK* \$4.00 SUB: SHRIMP* \$4.00
ADD: SALMON* \$8.00 ADD: STEAK* \$8.00 ADD: SHRIMP* \$8.00

CRAB CAKES* \$19.50

baked jumbo lump crab cakes, smoked aioli, and fresh arugula mango salad

STEAMED CLAMS* \$16.50

wild caught white clams, tomato garlic broth, white wine, garlic chips, charred lemon, grilled bread and fresh herbs

Pizzas

BBQ JERK CHICKEN PIZZA \$14.50

house bbq sauce, grilled chicken, mozzarella cheese, red onions and bacon

BUFFALO CHICKEN PIZZA \$14.50

buffalo chicken, ranch marinara, mozzarella, bacon, red onions, blue cheese crumbles and scallions

SHORT RIB* \$15.50

braised short rib, beer cheese base, roasted mushrooms, caramelized onions, baby arugula and a truffle oil drizzle

CHEESE \$13.50

PEPPERONI \$13.50

Sides

FRIES \$6.50

TRUFFLE FRIES \$8.50

YUCCA FRIES \$8.50

TOSTONES \$7.50

COCONUT JASMINE RICE & BEANS \$6.50

Desserts

UPSIDE-DOWN BREAD PUDDING \$10

vanilla ice cream, rum soaked bread pudding, pineapple, cherry and spiced rum caramel

ICE CREAM COOKIE \$10

jumbo cookie, vanilla ice cream and a caramel drizzle

COCONUT PANNA COTTA \$10

panna cotta, fresh fruit, rhubarb jam and toasted coconut

*SOME ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH OR MEDICAL CONDITIONS.



Cocktails

Feeling more like something shaken or stirred? The same spirit—and quality ingredients—of our frozen drinks are incorporated into our mixed cocktails with some extra flavorful add-ons for a bold, colorful experience with every sip.

SIGNATURE MARGARITA \$16.00

classically made with el jimador silver and cointreau

SIGNATURE MOJITO \$16.00

cuba in vision. libre in vibe. featuring captain morgan white rum

SIGNATURE MULE \$16.00

zest citrus vodka, fresh lime juice, london essence ginger beer

MAKE IT WITH THE LOCALS FOR ONLY \$2.00 MORE

voli 305 vodka, inevitable tequila, bacardi superior rum, coconut cartel rum, big cypress hell's bay rum or big cypress magic city gin



Daiquiris

Daiquiris were available only in Cuba until about 100 years ago, and we're here to pay homage to the drink's exotic origins with an evolved menu of more than 15 different varieties.



12oz \$12.00 | 16oz Logo Cup \$16.00 | 22oz Fish Bowl \$23.00 | Fish Bowl Refill \$16.00

PIÑA COLADA
STRAWBERRY FIELDS
MANGO
RIP TIDE

HIGH TIDE
VIRGIN ISLAND
SLACK TIDE

GOIN BANANAS
DANIA BLUE
HURRICANE

GOLDEN RITA
SOUR APPLE
MAUI WAUI
ROGUE WAVE

Vino

The World's Coastal Inspirations.

A BOTTLE OF RED \$42.00

skyside pinot noir | vina maitia 'roto' cabernet sauvignon

A BOTTLE OF WHITE... AND ROSÉ \$40.00

the beach by whispering angel rosé
the better half sauvignon blanc
stolpman uni white

BUBBLES

TORESELLA PROSECCO ROSÉ \$45.00
PIPER-HEIDSIECK BRUT CUVÉE \$125.00
MOËT & CHANDON SPLIT \$22.00

GLASS SELECTIONS UPDATED WEEKLY

WHITE \$10.00
RED \$11.00

Ready-to-Vibe

LOYAL 9 \$9.00

vodka, lemonade and iced tea

ONDA \$9.00

sparkling tequila and watermelon

BACARDÍ BAHAMA MAMA RUM COCKTAIL \$9.00

single	double	375mL

1, 2, 3 ORGANIC TEQUILA

"uno" blanco	\$15	\$18	\$120
"dos" reposado	\$17	\$20	\$125
"tres" añejo	\$18	\$21	\$130

ILLEGAL MEZCAL

joven	\$18	\$21	\$130
reposado	\$25	\$28	\$140

Cerveza

DRAFT BEER \$8.00

veza sur south coast ipa | veza sur latin lager
veza sur seasonal sour | jai alai

BOTTLES & CANS \$7.00-\$8.00

heineken | corona | modelo | stella artois
funky buddha | bud light | angry orchard
cerveceria la tropical | michelob ultra

La Virgen Mocktails

Crafted for everyone to vibe.

BABY BIRD \$10.00

pineapple, lime, giffard aperitivo and orgeat

SEÑORITA BELLA \$10.00

seedlip grove, guava and lemon topped with london
essence white peach & jasmine soda