



## Apps

### NACHOS \$15.50

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

ADD: CHICKEN \$5.00 SHORT RIB \$6.00

### CONCH FRITTERS\* \$17.50

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

### BEEF & CHEESE EMPANADAS\* \$13.50

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

### STEAK BITES\* \$16.50

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

### SHRIMP CEVICHE TOSTONES\* \$18.50

crispy plantain tostones, shrimp salad, fresh lime juice, cilantro and avocado

### SMOKED CRAB DIP SKILLET\* \$18.50

served warm jumbo lump crab, melted oaxaca & parmesan cheese, pickled sweet peppers and jalapeños with grilled pita bread and micro cilantro

### STEAMED CLAMS\* \$16.50

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

### TRUFFLE FRIES \$15.95

parmesan cheese, parsley flakes and white truffle oil

## Wings

### WINGS \$17.95

served with celery & carrot

### CHOICE OF SAUCES

buffalo  
lemon cajun dry rub  
bbq jerk sauce  
lemon pepper

buffalo lemon pepper  
mango habanero  
garlic parmesan  
chipotle honey sauce

## Salads

ADDONS: SALMON\* \$8

SKEWER OF: CHICKEN \$6 SHRIMP\* \$7 STEAK\* \$8

### ISLAND COBB SALAD \$16.50

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

### CAESAR SALAD \$15.50

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

### GREENS SALAD \$14.50

mixed greens, romaine hearts, cucumbers, pickled red onions, mango, watermelon radish and ranch dressing

## Island Creations

### FRIED SNAPPER\* \$23.50

fried yellowtail snapper, belizean rice & beans, aji verde sauce and cucumber cabbage slaw

### SHRIMP HOT PLATE\* \$24.50

grilled cajun shrimp, fajita veggies, melted oaxaca & parmesan cheese and flour tortillas on a sizzling hot plate

SUB: STEAK\* \$3.00 ADD: STEAK\* \$8.00

### GRILLED CHICKEN KABOB\* \$18.50

grilled chicken skewers, veggies, chipotle honey glaze, belizean rice & beans, sweet plantains and aji verde sauce

### ISLAND BOWL\* \$19.50

grilled chicken with coconut jasmine rice, spicy mayo, fresh veggies 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\* \$20.50

butter seared crab cakes, smoked aioli and mango arugula salad

### THE SMASH BURGER\* \$18.50

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

### SHRIMP TACOS\* \$17.50

crispy shrimp, boom boom sauce, cilantro cabbage slaw, aji verde, flour tortilla and micro cilantro

### PORK BELLY TACOS \$16.50

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

## Sides

### FRIES \$10.50

### YUCA FRIES \$8.50

### TOSTONES \$8.50

### SWEET PLANTAINS \$6.00

### BELIZEAN RICE & BEANS \$8.50

### COCONUT JASMINE RICE & BEANS \$8.50



AND DON'T FORGET TO  
ORDER DESSERT!

## Dessert

### ICE CREAM COOKIE \$11.50

jumbo cookie, vanilla ice cream and a caramel drizzle

14 North where it's always a vibe.

NOW AVAILABLE ON UBER EATS AND DOORDASH

\*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.