

# Early Dining

4-5:30 DAILY \$16

ALL DINNERS INCLUDE YOUR CHOICE OF SIDE SALAD,  
CUP OF SHE CRAB CHOWDER OR SOUP OF THE DAY.

CHOICE OF: Coke, Diet Coke, Sprite, Ginger Ale,  
Pink Lemonade, Iced Tea

## FRIED POPCORN SHRIMP

Hand breaded, fries, island slaw, cocktail sauce

## RASTA CHICKEN PASTA

Blackened chicken, red peppers, mushrooms,  
cajun cream, scallions, penne pasta

## MAHI MAHI or SHRIMP TACOS

Two flour tortillas, lightly battered, fried or  
blackened, baja taco sauce, lettuce,  
pico de gallo, fresh cilantro, sour cream

## BIG ISLAND SALMON GF

Mango barbecue sauce, fried sweet potato  
haystack, butter whipped potatoes,  
house vegetables\*

## GINGER SOY MARINATED PORK TENDERLOIN

Peanuts, butter whipped potatoes,  
house vegetables, peanut dipping sauce\*

## RED CHILE RUBBED FLANK STEAK GF

Chimichurri, butter whipped potatoes,  
house vegetables\*

## BAKED STUFFED FLOUNDER IMPERIAL

Seasoned crab meat stuffed, sherry lobster  
cream sauce, butter whipped potatoes,  
house vegetables

## FILET MEDALLION SUPA DUPA 18

Filet medallion (4oz.), diced shrimp, scallops,  
crab, asparagus, key lime hollandaise, butter  
whipped potatoes, house vegetables\*

## HAVANA CABANA CHICKEN GF

Half chicken, citrus marinated, papaya guava  
BBQ, house vegetables, creamy corn casserole

## CRUZ BAY CRAB CAKE

Lump crab cake, yellow curry aioli,  
butter whipped potatoes, house vegetables

## JAMAICAN JERK CHICKEN (SPICY) GF

Half chicken, plantains, island rice, black beans\*

## PAPAYA GUAVA BBQ RIBS GF

Slow roasted, grilled, french fries,  
culantro aioli, island slaw

## BROILED SEAFOOD PLATTER GF

Shrimp, scallops, flounder, broiled in mojo de ajo,  
island rice & black beans\*, house vegetables

## CARIBBEAN COBB SALAD GF

Choice of grilled chicken, bistro steak or shrimp,  
fresh crisp greens, avocado, tomato, cucumber,  
egg, bacon, manchego cheese, hearts of palm,  
pineapple balsamic vinaigrette\*

## FRIED SEAFOOD PLATTER

Shrimp, scallops, flounder, hand breaded, fries,  
island slaw, house-made cocktail and tartar sauce

## TORTILLA CRUSTED COD GF

Pico de gallo lime butter, butter whipped  
potatoes, house vegetables

## FISH N CHIPS

Yuengling beer battered, cod,  
french fries, island slaw

Yuengling & Bud Light 2.5 | House Wines 3.5 | Red or White Sangria (3.5 glass or 13 pitchers)

Not valid with any other coupons, promotions, discounts or certificates. Dine in only promotion.

GF Gluten Free | • OUR BLACK BEANS CONTAIN PORK

\*Please Note: Consuming raw or undercooked seafood, meats, poultry, shellfish, eggs or other animal proteins may increase the risk of food borne illness. People with weakened immune systems or other chronic illness may be more at risk. If unsure of your risk, please consult your physician.