



STARTERS

DRUNKEN SHRIMP COCKTAIL

Jumbo prawns steamed in our seafood seasoning, chilled, and served with our Signature Bloody Mary Sauce.

COCONUT CRUSTED SHRIMP

Coconut breaded shrimp served in a crispy tortilla shell. Served with raspberry melba and mango coullis sauces.

KEY WEST CONCH FRITTERS

100% pure conch fritters, seasoned with Old Bay. Served with Cajun remoulade.

CARIBBEAN SEAFOOD NACHOS

Festive tri-color tortilla chips topped with homemade queso cheese, zesty seasoned shrimp, and lump crabmeat. Finished with a sprinkling of diced tomatoes, and chopped green onions.

BEEF ISLAND NACHOS

Festive tri-color tortilla chips topped with a three cheese blend, mango salsa, guacamole, and seasoned ground sirloin. Finished with a sprinkling of diced tomatoes, and chopped green onion.

CAPTIVA CALAMARI

Seasoned crispy breaded calamari and pepperoncinis. Served with our Fra Diablo dipping sauce.

BOUNTIFUL SALADS



Add to any salad – salad appropriate portions:
Chicken, Mahi-Mahi, Grouper, or
Cajun lemon garlic butter shrimp
(Grilled or blackened)

CRAB, AVOCADO & MANGO STACK

A delicate blend of lump crabmeat and Cajun remoulade, on top of layers of lime cilantro avocados, and fresh cut mango salsa, finished with our homemade Cajun remoulade.

HAVANA SHRIMP SALAD

Chopped iceberg lettuce tossed with shrimp, Swiss cheese, Romano cheese, tomatoes, and Spanish olives. Served with a white wine and olive oil vinaigrette.

BONAIRE COBB SALAD

Chopped romaine lettuce, grape tomatoes, cucumbers, chickpeas, craisins, peppers, Parmesan, and sunflower seeds. Served with your choice of dressing on the side.

BLEU WAVE WEDGE

Iceberg wedge with bleu cheese dressing, bleu cheese crumbles, chopped red onions, diced grape tomatoes, and crumbled bacon.

CLASSIC SEA-SAR

A traditional Caesar salad of chopped romaine, finished with garlic croutons, and shaved Parmesan cheese. Tossed in Caesar dressing.

HURRICANE HOUSE

Mixed field greens, tomatoes, cucumbers, carrots, red onions, garlic croutons, and shredded Parmesan cheese. Served with mango balsamic vinaigrette.

PEEL-N-EAT SHRIMP

Fresh Pink Shrimp boiled in a blend of beer and spices. Served hot or cold with cocktail sauce and lemon wedges.

ST. KITT'S TACO TRIO

Three mini tacos: Shrimp with guacamole, lime, and cilantro. Jerk chicken with jalapeño, and mango salsa. Skirt steak with goat cheese and chimichurri.

CALYPSO CRAB DIP

Lump crabmeat baked with our secret blend of spices and cheeses. Served with garlic toast points.

CUCKOO'S CRAZY-DILLAS

Chicken breast, lightly seasoned, grilled with peppers and onions. Served in a tortilla with Monterey Jack and cheddar blended cheeses. Served with pico de gallo, sour cream, and guacamole.

BARBADOS WINGS

Our delicious wings tossed with your choice of mango pineapple rum chili sauce, jerk seasoning, or hot or mild Buffalo sauce.

NEW ENGLAND CLAM CHOWDER

A velvety, hardy cream soup prepared in the Northern tradition with diced potatoes and clams.

BAHAMIAN CONCH CHOWDER

A traditional tomato and vegetable based conch chowder with a bit of Island spice.

SUNSET MARGARITA FLATBREAD

House made roasted tomato sauce, mozzarella cheese, vine ripened tomatoes, garlic, basil, and olive oil. Baked on top of grilled flatbread. Finished with shrimp ceviche, avocado, and balsamic glaze.

CARIBBEAN TRADITIONS

CURRY CHICKEN ROTI "CARIBBEAN BURRITO"

Chicken, corn, chickpeas, onions, and peppers. Tossed together in a yellow curry sauce. Wrapped in a flour tortilla, and grilled. Served with mango salsa, yellow rice, and black beans.

JAMAICAN BEEF PATTY

Two pastry wrapped beef patties, lightly spiced, and baked golden brown. Served with black beans, coleslaw, and Pico de Gallo.

GORDA GROUPEY FISH & CHIPS

Gulf of Mexico grouper, fried golden brown. Served with chips, coleslaw, and tartar sauce.

SHRIMP & CHIPS SCALLOPS & CHIPS

FLORIBBEAN FISH TACOS

Two soft shell tacos (blackened or fried) topped with diced tomatoes, lettuce, green onions, guacamole, and finished with a Key Lime citrus sour cream drizzle. Served with yellow rice and black beans.

WE BE STEAMIN SEAFOOD POT

Fresh shrimp, snow crab, red potatoes, corn on the cob, onions, and Andouille sausage, steamed in Old Bay seafood jus.

SANDWICHES

All sandwiches are served with a side of French fries and cole slaw. Substitute for signature sweet potato fries

JERKED CHICKEN

Jerk marinated chicken breast grilled and topped with fresh mango salsa. Served on a fresh baked, Challah bun.

BEEF ISLAND BURGER

A juicy Angus patty grilled to your liking. Served on a toasted hamburger bun with lettuce, tomato, and sliced pickle.

PULLED PORK IN PARADISE

Slow roasted pulled pork, smothered in our own tropical BBQ sauce. Served on a fresh baked, toasted bun.

BIG KAHUNA TUNA MELT

All white albacore tuna salad on a grilled cheese focaccia roll, with vine ripened tomato, and provolone cheese.

FISHERMAN'S FISH

Your choice of Gulf of Mexico Grouper, Mahi Mahi, or White Fish. Prepared grilled, blackened, or fried. Served on a toasted ciabatta bun, with our Signature sauce.

CUBANO

Pressed Cuban bread with roasted pork loin, baked ham, pepper jack cheese, Dijonaisse, and dill pickle slices.

BUTTERMILK FRIED CHICKEN BLT

Buttermilk marinated chicken breast, breaded, and fried golden brown. Served on Cuban bread with bacon, lettuce, tomato, and Dijonaisse sauce.

BIRD OF PARADISE PANINI

A grilled chicken breast, topped with a teriyaki glazed grilled pineapple ring, vidalia onion, and shredded cabbage. Served on a grilled ciabatta roll.

BIKINI TURKEY PANINI

Oven-roasted turkey breast, delicately layered with balsamic marinated sliced tomatoes, melted pepper jack cheese, and crisp bacon. Served on toasted sour dough bread.

GF = Gluten Free

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

COCKATIEL MENU



JIMMY BUFFET'S GOLDEN MARGARITA

Margaritaville GOLD Tequila, Triple Sec, topped with a float of premium Grand Marnier. Served on the rocks with a salted rim.

COCO MANGO COLADA

A Piña Colada with a mango twist. Prepared with mango rum and coconut rum, then blended together with Piña Colada mix and mango puree.

RUM RUNNER

Classic recipe born in the Florida Keys. Light rum, dark rum, banana liqueur, blackberry brandy, all shaken with OJ and pineapple juice with a splash of grenadine.

MOJITO

The classic Cuban cocktail. Bicardi Silver Rum, mint leaves, fresh squeezed lime wedges, muddled and shaken then topped with a splash of club soda.

MAI TAI

Relax with this refreshing breezy libation of light and dark rums, rock candy syrup, orange juice, pineapple juice, and almond syrup.

PUSSEY'S PAINKILLER

Infamous drink known throughout the West Indies. Pussey's Dark Rum, cream of coconut, OJ and pineapple juice. Shaken and sprinkled with nutmeg.

PERMANENT VACATION

Stay on a permanent vacation with this delicious blend of rum, coconut rum, Southern Comfort, peach schnapps, pineapple, and orange juice.

PIRATE'S PINA COLADA

Puerto Rican pirate Robert Confresí invented this cocktail for his men who served on his ship, a real morale booster. Blended coconut rum and Piña Colada mix with a float of dark rum.

JUST PEACHY

This libation is just peachy! It's a delicious combination of Bacardi Silver rum and peach schnapps, blended together with Island Oasis Peach and Island Oasis Vanilla.

MOSCOW MULE

Ok, so this originated outside the Caribbean, but it'll remind you of warm breezes and sunny beaches. Made with Premium Russian Standard vodka, fresh lime juice, and ginger beer.

MANGO PARROT MARGARITA

One of our favorite frozen drinks! Mango tequila, Gold tequila, sweet and sour mix with mango puree.



Welcome To Paradise!

