



#### Tequeños

\$ 7

Six sticks filled with a mild, fresh white cheese, served with a sweet roasted bell-pepper dipping sauce.







#### **Tropical**

\$ 9

Citrus-cured fish mixed with corn and pico de gallo (a fresh tomatoonion-cilantro salsa), finished with our signature house sauce.

#### Veraniego

\$ 0

Citrus-cooked shrimp mixed with corn and pico de gallo (a fresh tomatoonion-cilantro salsa), finished with our signature house sauce.

#### **American**

\$ 10

Fish ceviche with grapes, apples, and our house sauce.

#### Oceanic

\$ 11

Citrus-marinated tender octopus mixed with sweet corn kernels and pico de gallo (a fresh tomato-onion-cilantro salsa).

#### Shrimp cocktail

\$ 11

Chilled shrimp tossed in a creamy "pink" sauce (mayonnaise + ketchup with citrus), finished with a splash of brandy for aroma.



**Energy Omelette** 

\$ 8.95

Egg filled with tomato, bell pepper, cheddar cheese, and caramelized onion, served with toast and cream cheese.

#### Eggs your way

\$ 4.50

2 Fried or scrambled eggs, served with house toast



**Avocado Toast** 

\$ 7.95

Toast with avocado and fried egg

#### **Eggs Benedict**

\$ 8.95

Toasts with ham, topped with two poached eggs and covered in creamy hollandaise sauce

#### Smoked Salmon Bagel

\$ 9.95

Toasted fluffy bagel filled with cream cheese, smoked salmon, tomato, and red onion, served with capers



\$ 8.95

#### Greek Yogurt with Granola and Fruits

Delicious yogurt with fresh fruits: strawberries, blueberries, banana, and grapes





**Tomato Soup** 

\$ 7.95

Creamy tomato soup with a hint of basil and spices

#### Asian-Style Salmon

\$ 14

Fresh salmon fillet seared to perfection, served over white rice and steamed broccoli, topped with a delicate soy sauce and a hint of ginger

#### Pulled Pork Sandwich

Slow-cooked shredded pork with pickled onion and house sauce, served on brioche bread with fries or salad

#### **Zucchini** Pasta

Zucchini pasta with vegan sausage, creamy sauce, and Parmesan cheese

#### **Shrimp Rasta Pasta**

\$ 17

Sautéed shrimp in a creamy coconut curry sauce, served with al dente pasta and fresh vegetables, with a spicy Caribbean touch





#### Cobb Salad

\$ 10

#### with chicken \$ 12

Classic American salad with bacon, egg, lettuce, avocado, blue cheese, carrot, and onion, dressed with ranch or vinaigrette

#### Popcorn Shrimp & Lobster

\$ 15

Crispy bite-size shrimp & lobster with lemon and house sauce.

Side Nish

French Fries \$ 2.5

Plantain Chips \$ 2.5



**Chicken Fingers** 

5 breaded chicken strips served with French fries



Tuitty Pleasures

Cinnamon & Snow \$ 4.5

Cinnamon breadsticks served with vanilla ice cream



Lemon Pie

\$ 5.5

Chilled tart with a crunchy cookie crust and a creamy citrus lemon filling

#### **Bananas Foster**

\$ 6

Bananas sautéed in butter with brown sugar and cinnamon, flambéed with rum, and served warm over vanilla ice cream

# hirst Quenchers



## Refreshments

- \*Limonade \$ 2.5
- \*Coconut water \$ 2.5
  - \*Soft Drinks \$ 1.5
  - \* Bottled water \$ 1.5
- \* Strawberry Lemonade \$ 3.5
  - \* Pineapple Juice/Smoothie \$ 3.5
    - \* Mango Juice/Smoothie \$ 3.5
      - \*Mimosa \$ 5
      - \* Margaritas \$ 6
        strawberry or lemon

### Hot Prinks

\*Espresso \$ 2.5

\* Hot Chocolate \$ 2.5

\* Tea \$ 2.5

\*Americano Coffee \$ 3.5

\* Cappuccino \$ 3.5





RESTAURANTE