

# MENU

STARTERS | MAINS | DESSERTS | DRINKS

WE ARE OPEN DAILY

12PM-8PM

## **STARTERS**



#### Chicken Wings

Fried-\$12 Pineapple Jerk-\$13 Buffalo (Mild or Hot)-\$13 Honey Mustard-\$13

Conch Fritters \$12
Coconut Shrimp \$23

\$14

\$12

\$24

\$25

Hummus with Vegetable Crudites

Cevichewith Plantain Chips Fish- \$20 Empanadas (2)

Beef- \$10 Chicken- \$10

Cracked Shrimp \$22
Onion Rings \$5
Seasoned Wedges \$6

### **SALADS**

#### Caesar Salad

Romaine lettuce and croutons dressed with shaved parmesan cheese and creamy caesar dressing

- Chicken-\$6
- Shrimp- \$10
- Fish \$9
- Lobster (seasonal) \$12

## Lobster Salad (Seasonal)

Served with Plantain chips

#### **Green Salad**

Delicious mix of Romaine lettuce, tomatoes, bell peppers, red onions, shredded carrots

#### Barracuda Salad

Romaine lettuce, tomatoes, cucumber, red onions, bell peppers, chickpeas, grilled shrimp, crispy bacon with house vinaigrette.



## **SURF**

#### **Conch Dishes**

- Cracked Conch \$24
- Creole Conch \$25
- Conch Burger \$22
- Curried Conch \$25

#### Fish Fingers

\$21

\$14

\$30

Seasons Snapper strips, seasoned, battered and deep fried. Served with fries, salad or fried plantains.

#### **Lobster Dishes - Seasonal**

- Cracked Lobster \$30
- Creole Lobster \$32
- Lobster Sandwich \$25

#### Creole Shrimp \$25

Succulent shrimp are smothered in a zesty Creole sauce.

#### Wrap

- Shrimp \$25
- Fish \$25

\*Choose one side: fries / salad / fried plantains (tostones) / peas and rice.

# Grilled or Fried \$25 Fish Sandwich

7oz fish steak, seasoned, grilled or fried and served on a bun with lettuce, tomatoes, Onions and tartar sauce. Served with fries, salad or fried plantains

#### Grilled Lobster \$35

Grilled Lobster served with Rosemary Roasted Potatoes and Vegetables

#### Garlic Butter \$25 Grilled Snapper

served with Saffron rice and Steam Vegetables or Pikliz (spicy cabbage, carrot and chilli-laced salad.

#### Spicy Fish Plantain Sandwich

Spicy minced snapper cooked with onions, peppers and island seasoning, served on a whole fried plantain (Tostones). Served with fries, salad or fried plantains

#### Barracuda Bowl (Buddha bowl)

Rice or quinoa, black beans, corn, tomato, salsa and guacamole Add-

- Chicken \$6
- Fish \$9
- Lobster(seasonal) \$12
- Crack conch \$8
- Shrimp \$10



\$18



# MENU

STARTERS | MAINS | DESSERTS | DRINKS

\$15

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12PM-8PM

### **TURF**

**Chicken Fingers** \$14 Chicken strips, seasoned, battered and deep fried. Served with fries, salad or fried plantains.

Chicken Wings \$14 Fried chicken wings served with fries, salad or fried plantains.

**Curried Chickpea** \$15 Rice Bowl

Buttery white rice with curried chickpeas, island veggies, pikliz, and North Caicos

\$16 Cheese Burger 8oz beef burger, grilled and topped with

cheese, lettuce, tomatoes, onions, pickles and sauce. Served with salad, fries or fried plantains.

**Grill Cheese** \$12 Sandwich

Served with fries or salad.

\*Choose one side: fries / salad / fried plantains (tostones) / peas and rice.

#### **Grilled or Fried** Chicken Sandwich

Season and grilled or fried chicken, served on a bun with lettuce, tomatoes, onions and sauce. Served with salad, fries or fried plantains.

#### Wrap

- Jerk Chicken \$18
- Caesar-\$13

#### Spicy Chicken **Plantain Sandwich**

Spicy mince chicken cooked with onions peppers and island seasoning, served on a whole fried plantain (Tostones). Served with fried, salad or fried plantains.

#### **Extras**

- Fries \$5
- Peas and Rice \$5
- Sweet Potato Chips \$5
- Plantains \$6
- Bacon \$4
- Extra Sauce \$2



## **PASTA**

Chicken Pasta \$21 Sauces available: Alfredo/Marinara

**Seafood Pasta** \$29 Sauces available: Alfredo/Marinara

\$15 Rasta Pasta



## **DESSERT**

Sauces available : Alfredo/Marinara

\$10 **Chocolate Brownie** 

A warm, chewy, rich chocolate brownie served hot with a scoop of vanilla ice-cream.

Ice Cream \$8

Ask for available flavors

**Key Lime Pie** \$10



## **DRINKS**

Beers Corona Presidente Heineken Osprey Chill Heiniken Zero  Local Beers  I-Soon-Reach Light I-Ain-Ga-Lie Lager Down-Da-Road IPA	\$6 \$5
Guinness	\$7
<ul> <li>Local Spirits</li> <li>Bambarra (Coconut, Silver, Black or Gold)</li> <li>Trade Winds (Dark, White or Coconut)</li> <li>Osprey Vodka</li> <li>Trade Winds Gin</li> </ul>	\$9
<ul> <li>Other Spirits</li> <li>Fireball Cinnamon Whiskey</li> <li>Appleton Estate</li> <li>Mount Gay</li> <li>Jameson Whiskey</li> <li>Dewar's Whiskey</li> <li>Johnny Walker Black Label</li> <li>Jack Daniels</li> <li>Canadian Club Whiskey</li> <li>Captain Morgan Spice Rum</li> <li>Malibu</li> <li>Campari</li> <li>Gordon's Gin</li> <li>Tito's Vodka</li> <li>Absolute Vodka</li> <li>Tanqueray</li> </ul>	\$12



- Hennessy
- Disaronno
- Baileys
- Grey Goose
- Kahula
- Bullet Bourbon
- Angels Envy

## Tequila \$12

- Jose Cuervo
- Patron

## Soft Drinks-\$3

- Water
- Sparkling Water \$10 Bottle
- Soda (Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Ginger Beer, Tonic Water)

## Juice-\$4

- Orange
- Fruit Punch \$5
- Pineapple
- Cranberry

## **WINES**

	BTL	GLASS
Voga Pino Grigio	\$40.00	\$12.00
Voga Moscato	\$39.00	\$12.00
Ruffino Prosecco	\$55.00	\$15.00
Felipe Edward Cabernet	\$30.00	\$10.00
Sauvignon		
Luis Felipe Edwards Sauvigon	\$30.00	\$10.00
Blanc	\$30.00	\$10.00
Woodbridge Pinot Noir	\$32.00	\$10.00
Fish Eye Merlot	\$28.00	\$10.00
J. Moreau & Fils Select Blanc	\$32.00	\$10.00
J. Moreau & Fils Select Rouge	\$32.00	\$10.00
The Palm Rosé by Whispering	\$32.00	\$12.00
Angel		







# COCKTAILS

The Pelican  Vodka, Aperol, Orange Juice, lime Juice, Simple Syrup, Passionfruit syrup	\$14	Tequila Sunrise Tequila, Orange Juice, Grenadine Syrup	\$14
Pelican Rum Punch White & Dark Rum, Juices, Spices	\$12	Pain Killer White & Dark Rum, Orange/Pineapple juice, Coconut Cream, Nutmeg	\$13
<b>B.B.C</b> Bailey's, Banana, Coconut Cream	\$13	Pina Colada (B) White Rum, Coconut Cream, Pineapple Juice	\$13
<b>Espresso Martini</b> Vodka, Kahlua, Expresso, Sugar Syrup	\$15	Cosmopolitan Vodka, Triple Sec, Cranberry Juice Lime juice	\$14
Passionfruit Whiskey Sour	\$14	Corona Sunrise Corona Beer, Tequila, Orange juice, Grenadine Syrup	\$10
Bourbon Whiskey, Sweet & Sour, Passionfruit Syrup, Egg White		<b>Daiquiri</b> White Rum, Lime, Choice of fruit	\$13
Jungle Bird Dark Rum, Campari, Pineapple Juice, Sweet & Sour Mix	\$13	Margarita Tequila, Triple Sec, Sweet & Sour mix	\$13
<b>Negroni</b> Gin, Campari, Vermouth	\$14	Jungle Sunset Coconut Rum, Melon Liqueur,	\$14
<b>Dark and Stormy</b> Dark Rum, Ginger Beer	\$13	Pineapple Juice, Lime juice, Grenadine Syrup	
Seasonal Mai Tai  Dark Rum, Disaronno, orange and pineapple juice, Grenadine Syrup, Lime Juice	\$15	Aperol Sour Aperol, Gin, Lime Juice, Simple Syrup, Egg White	\$14
<b>Amaretto Sour</b> Disaronno, Lime Juice, Simple Syrup	\$14	Tropical Blend Peach, Mango, Coconut Cream, Dark Rum, Coconut Rum, Pineapple Juice	\$13
Sex On the Beach Vodka, Peach Liqueur, Cranberry Juice, Orange Juice	\$14	<b>Blue Hawaiian</b> White Rum, Blue Curacao, Coconut Cream, Pineapple Juice	\$13



## **MOCKTAILS**

Virgin Pina Colada Coconut cream, pineapple juice	\$10	Banana touch Banana, Coconut Cream, Milk, Nutmeg, Bitters	\$10
Virgin Daiquiri lime, choice of fruit	\$10	<b>Bentley</b> Soda Water, Lime, Bitters	\$5
<b>Fruit Smoothie</b> Mango, Banana, Pineapple juice, Grenadine syrup	\$10	Shirley Temple Or Blue Shirley Sprite, Grenadine Syrup or Sprite, Blue Curação Syrup	\$5
Bay Reef Coconut Cream, Mango Puree, Pineapple juice	\$10	Passion Fizz  Passionfruit puree, Soda water, Sugar syrup	\$5

