

MARGARITAS

WHO'S TO BLAME®

Margaritaville Gold Tequila, Margaritaville Triple Sec and our house margarita blend \$14

LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, our house margarita blend and a splash of cranberry juice \$14

FINS TO THE LEFT

Margaritaville Silver Tequila, blue Curaçao and our house margarita blend \$14

PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, Margaritaville Triple Sec, lime juice and simple syrup. Served on the rocks... for margarita aficionados only \$14

NORTH OF THE BORDER

Tito's Handmade Vodka, Margaritaville Triple Sec, our house margarita blend and a splash of Sprite \$14

TROPICAL FRUIT MARGARITAS

Margaritaville Gold Tequila, Margaritaville Triple Sec, our house margarita blend and your choice of all-natural fruit purée: strawberry, raspberry or mango. Served frozen \$14

BOAT DRINKS

5 O'CLOCK SOMEWHERE®

Bacardi Superior Light Rum, Margaritaville Passion Fruit Tequila, Ricardo 151 Proof Rum, orange and pineapple juices, our house sweet & sour and a splash of grenadine \$15

INCOMMUNICADO

Margaritaville Gold Tequila, Bacardi Superior Light Rum, Margaritaville Triple Sec, vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine \$15

LOVELY CRUISE

Tito's Handmade Vodka, Cointreau Orange Liqueur, pineapple juice, cranberry juice and soda water \$15

SUN BURN

Milagro Silver Tequila, Deep Eddy Lemon Vodka, strawberry purée and our house lemonade \$15

TRANQUIL WATERS

Cruzan Mango Rum, blue Curaçao, pineapple juice and mango \$15

FROZEN DRINKS

DON'T STOP THE CARNIVAL

Bacardi Superior Light Rum blended with strawberry, banana and mango purées \$15

DAIQUIRIS TOO FRUITFUL

Light rum and your choice of any all-natural fruit purée: strawberry, raspberry, mango or banana \$15

BEER

Domestic

KALIK • KALIK LIGHT • SANDS • SANDS LIGHT
\$8

Imported

**BUD LIGHT • BUDWEISER • CORONA
GUINNESS SMOOTH • HEINEKEN • HEINEKEN 0.0**
\$9

WINE

SPARKLING

Cavicchioli 1928 Prosecco, Italy	\$14	\$52
Cavicchioli 1928 Moscato, Italy	\$14	\$52
Louis Picamelot Cremant Blanc de Blancs, France		\$75

WHITE

Gabbiano Pinot Grigio, Italy	\$14	\$52
Joseph Mellot Sincerité Sauvignon Blanc, France	\$16	\$62
Gnarly Head Chardonnay, California	\$16	\$62
Domaine Perraud Macon-Villages, France		\$85
Romance Rosé, Provence, France	\$16	\$62
Studio by Miraval Rosé, France		\$90

RED

Georges Dubouef Wildflower Pinot Noir, France	\$14	\$52
Sterling Vintner's Merlot, California	\$16	\$62
19 Crimes The Banished, Australia	\$14	\$52
Trivento Reserve Malbec, Argentina	\$14	\$52
Concha Y Toro Casillero, Cabernet Sauvignon, Chile	\$13	\$50

Should you have any dietary requirements or allergies, please alert your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All prices displayed are subject to 10% VAT and a 15% Service Charge.

VACATION CAFE



STARTERS

CONCH FRITTERS

Served with calypso sauce \$12

WINGS

Seasoned, fried & tossed with choice of guava rum BBQ or hellfire sauce, served with pickled carrots & celery sticks and ranch or blue cheese dipping sauce \$14

CRISPY CALAMARI

Lightly fried, marinara sauce and citrus aioli \$18

SPINACH & ARTICHOKE DIP

Spinach, artichokes, four cheese blend, garlic, onions, peppers and cream sauce. Served with tortilla chips \$16

DYNAMITE SHRIMP

Breaded Shrimp tossed with bang bang sauce \$18

SALADS

CARIBBEAN CHICKEN SALAD

Grilled diced chicken, baby greens, English cucumbers, Roma tomatoes, roasted corn, candied almonds, johnny cake croutons and mango-ranch dressing \$21
Salmon \$25 Shrimp \$22

VACATION COBB SALAD

Field greens, roasted sweet potato, hard-boiled eggs, roasted corn, tomatoes, avocado, red onions, roasted almonds and Meyer lemon herb vinaigrette \$20

CAESAR SALAD

Romaine hearts, lime Caesar dressing, johnny cake croutons and Parmesan cheese \$16

VEGGIE CAESAR

Roasted sweet potato, charred broccoli, grilled corn, tomato, shaved Parmesan, chopped romaine and lime Caesar dressing \$20

ADD CHOICE OF PROTEIN TO ANY SALAD

Salmon \$20 Shrimp \$22 Chicken \$15 Steak \$25

 Gluten Free available with modification

 Vegetarian

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HANDHELDS

Served with french fries, side salad or island slaw.
Substitute sweet potato fries for \$1

VACATION BACON BURGER

Half-pound Kobe Beef, smoked bacon, fried egg, aged cheddar, lettuce, tomato, pickles and red onion served on a toasted brioche bun \$24

FARM BURGER

Plant-based protein, mushrooms, caramelized red onion, avocado, tomato and butter lettuce served on a toasted brioche bun \$22

CRACKED CONCH SANDWICH

Local conch meat battered and lightly fried, lettuce, tomato, coleslaw and tartar sauce on a toasted brioche bun \$25

ENTRÉES

CHICKEN IN 'DA' BAG

Boldly seasoned and deep-fried until crisp. Served with french fries and jalapeño corn bread in a paper bag \$28

BLACKENED SALMON

Topped with mango salsa. Served with avocado rice and fried plantains \$30

GUAVA RUM RIBS

St. Louis pork ribs basted with guava rum BBQ sauce.
Served with peas 'n' rice and spiced roasted corn on the cob \$28

CRACKED CONCH

Local conch meat battered and lightly fried, french fries and Island slaw \$30

BLACKENED CHICKEN PASTA

Choice of spaghetti or cavatappi pasta tossed with blackened chicken, Andouille sausage, Cajun cream sauce, mushrooms, peppers and green onions \$28

NEW YORK STRIP

USDA choice herb marinated steak, caramelized onions & mushroom and mashed potatoes topped with tamarind bourbon glaze \$35

SUNDAY DINNER

Whole snapper, grilled or fried, creole sauce, peas 'n' rice and seasonal vegetables \$30

LOBSTER FRA DIABLO

Choice of spaghetti or cavatappi pasta, Bahamian lobster, seasonal vegetables and spicy tomato sauce \$36

SIDES

PEAS 'N' RICE \$5

ISLAND SLAW \$4

SEASONAL VEGETABLES \$6

FRIED PLANTAINS \$5

SPICED CORN ON THE COB \$5

MASHED POTATOES \$7

SWEET POTATO FRIES \$7

MIXED GREEN SALAD \$6

FRENCH FRIES \$6

CAESAR SALAD \$6

LIL' CHILLERS

For Kids 12 and Under

Served with a beverage and choice of french fries, side salad, peas 'n' rice or island slaw. Substitute sweet potato fries or seasonal veggies for \$1

PASTA

Cavatappi pasta tossed with choice of marinara or cheese sauce \$12

CHEESEBURGER

American cheese, lettuce & tomato \$12

CHICKEN BREAST

Lightly seasoned grilled chicken breast \$12

CHICKEN FINGERS

Served with BBQ or honey mustard \$12

DESSERTS

APPLE PIE A LA MODE

Flaky puff pastry dough, apple filling topped with vanilla ice cream \$12

BLACK FOREST CAKE

Rich chocolate cake filled with cherries, topped with whipped cream and shaved chocolate \$12

STRAWBERRY SHORTCAKE

Vanilla sponge filled with cream and strawberries \$12

BEVERAGES

ESPRESSO • BOTTLED WATER \$4

COKE • DIET COKE • SPRITE

FANTA ORANGE • GOOMBAY PUNCH

BARQ'S ROOT BEER • LEMONADE

ICED TEA • HOT TEA • COFFEE • PERRIER \$5

RED BULL • CAPPUCINO • SPECIALTY COFFEE \$6