

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

COCONUT SHRIMP Large shrimp, beer-battered and dusted with coconut flakes. Served with pineapple aioli \$18

⑤ **SPINACH & ARTICHOKE DIP** Spinach, artichokes, four cheese blend, garlic, onions, peppers and cream sauce. Served with tortilla chips \$16

FRIED LOBSTER BITES Pickled red cabbage and sriracha dill aioli \$22

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 🌾

⑤ **VEGAN COBB SALAD** Field greens, curried chickpeas, quinoa, roasted corn, tomatoes, avocado, red onions, candied almonds, cucumbers, and Meyer lemon herb vinaigrette \$20 🌾

⑤ **CAESAR SALAD** Romaine hearts, lime Caesar dressing, johnny cake croutons and Parmesan cheese \$16 🌾

⑤ **GARDEN SALAD** Baby field greens, heirloom tomatoes, cucumbers, red onions and shaved carrots with choice of dressing \$15 🌾

SEARED AHI TUNA Mixed Greens, cucumbers, carrot noodles, avocado and sesame miso ginger dressing \$22 🌾

ADD CHOICE OF PROTEIN TO ANY SALAD Salmon \$20 Shrimp \$22 Chicken \$15 Steak \$25

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 cheese, lettuce, tomatoes, pickles and red onion served on a toasted brioche bun \$24

⑤ **FARM BURGER** Plant-based protein, mushrooms, caramelized red onion, avocado, tomatoes and butter lettuce served on a toasted brioche bun \$22

ROASTED TURKEY CLUB Smoked bacon, tomatoes, avocado, lettuce and chipotle mayonnaise served on white bread \$20

CHEESESTEAK Swiss cheese, caramelized onions & mushrooms on a hoagie bun \$23

BLACKENED GROUPER SANDWICH Lettuce, tomatoes & 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 with Jerk or BBQ sauce \$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 french fries and spiced roasted corn on the cob \$28 🌾

CRACKED CONCH Local conch meat battered and lightly fried, french fries, island slaw \$30

BLACKENED CHICKEN PASTA Choice of pasta tossed with blackened chicken, andouille sausage, Cajun cream sauce, mushrooms, peppers & green onions \$28

SIDES

PEAS 'N' RICE \$5 🌾

FRENCH FRIES \$6

SEASONAL VEGETABLES \$6 🌾

FRIED PLANTAINS \$5 🌾

**SPICED CORN
ON THE COBB** \$5

ISLAND SLAW \$4

SWEET POTATO FRIES \$7

MIXED GREEN SALAD \$6 🌾

CAESAR SALAD \$6 🌾

BEVERAGES

COKE • DIET COKE • SPRITE

FANTA ORANGE • GOOMBAY PUNCH

BARQ'S ROOT BEER • LEMONADE \$6

ICED TEA • HOT TEA • COFFEE • PERRIER

ESPRESSO • BOTTLED WATER \$5

RED BULL • CAPPUCCINO • SPECIALTY COFFEE \$7

🌾 Gluten Free available with modification

⑤ Vegetarian

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.

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

TRANQUIL WATERS Bacardi Mango Rum, blue Curaçao, pineapple juice and mango chunks \$15

DON'T STOP THE CARNIVAL Bacardi Superior Light Rum blended with strawberry, banana and mango purées. Served frozen \$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
Cavicchioli 1928 Moscato, Italy
Louis Picamelot Cremant Blanc de Blancs, France

\$14 \$52
\$14 \$52
\$75

WHITE

Gabbiano Pinot Grigio, Italy
Joseph Mellot Sincerité Sauvignon Blanc, France
Gnarly Head Chardonnay, California
Domaine Perraud Macon-Villages, France
Romance Rosé, Provence, France
Studio by Miraval Rosé, France

\$14 \$52
\$16 \$62
\$16 \$62
\$85
\$16 \$62
\$90

RED

Georges Dubouef Wildflower Pinot Noir, France
Sterling Vintner's Merlot, California
19 Crimes The Banished, Australia
Trivento Reserve Malbec, Argentina
Concha Y Toro Casillero, Cabernet Sauvignon, Chile

\$14 \$52
\$16 \$62
\$14 \$52
\$14 \$52
\$13 \$50

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