

SPECIALTY COCKTAILS
\$12

Strawberry Basil Lemonade

Bacardi Dragonberry Rum, Strawberry, Lemonade, Fresh Basil

Blackberry Mojito

Bacardi Silver, Fresh Mint, Fresh Lime Juice, Muddled Blackberries

Pomegranate Collins

44° North Sunny Slope Nectarine Vodka, Fresh Lemon Juice, Simple Syrup and Soda Water

New York Sour

Woodford Reserve Bourbon, Fresh Lemon Juice, Simple Syrup, Red Wine Float

The Citrus Mule

Stoli Citros Vodka, Fresh Lime, Mint and Ginger Beer

Satsuma Margarita

Avion Silver Tequila, Fresh Lime Juice, Agave Nectar, and Gator Bite Satsuma & Rum Liqueur

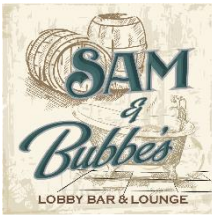
BEER

DRAFT BEER
\$7

Alligator Drool
Blue Moon
Bud Light
Michelob Ultra
Sam Adams
Yuengling Lager

BOTTLES & CANS
\$7

Budweiser
Bud Light
Coors Light
Corona
Heineken
Michelob Ultra
Miller Lite
Guinness
Angry Orchard Cider
Truly Hard Seltzer



WINE

SPARKLING

La Marca Prosecco, *D.O.C. Italy* \$10/split
Maison de Grand Esprit Cremant \$10/\$40
Burgundy, France

WHITES

“M” by Minuty Rose \$11/\$44
Provence, France
Cavaliere D’Oro Pinot Grigio \$9/\$36
Valdadige, Italy
Matua Sauvignon Blanc \$9/\$36
Marlborough, New Zealand
Chateau St. Jean Chardonnay \$9/\$36
California
Lyric by Etude Chardonnay \$12/\$48
Santa Barbara, CA

REDS

Lyric by Etude Pinot Noir \$12/\$48
Santa Barbara, CA
Lange Pinot Noir \$14/\$52
Willamette, Oregon
19 Crimes “The Uprising” Red Blend \$9/\$36
Australia [Aged in Rum Barrels]
Sterling Napa Merlot \$14/\$52
Napa Valley, CA
Chateau St. Jean Cabernet Sauvignon \$9/\$36
California
Uppercut Cabernet Sauvignon \$12/\$48
California
Beringer Knights Valley Cabernet Sauvignon \$14/\$52
Sonoma, CA
Stags’ Leap Petite Sirah \$75
Napa Valley, CA
Maison de Grand Esprit Bordeaux Blend \$68
France
Beringer Quantum Red Blend \$80
Napa Valley, CA



STARTERS

- Barbados Wings \$15**
Reef Style Caribbean Wings Jamaican Pick-a-Peppa® Garlic-Lime Sauce

Island Coconut Shrimp \$15.5
Gulf Shrimp with Orange Chili Sauce
- Key West Conch Fritters \$11**
Duval Street Habañero Chili

Cayman Island Calamari \$15
Panko Calamari with Cayman Aioli

ENTRÉE SALADS

SERVED WITH MOJO TOSTONES

- Harry’s Dinner Salad \$11**
Baby Greens, Mixed Fresh Berries, Olive Oil, Balsamic Vinaigrette
With Jerk Chicken \$15.5

BURGERS

SERVED ON A SWEET ISLAND BUN
SERVED WITH CHOICE OF MOJO YUCCA FRIES OR SWEET POTATO FRIES

- Jamaican Jerk Turkey Burger \$15.5**
Jerk Turkey, Grilled Pineapple, Yellow Beefsteak Tomato, Sweet Red Onion, Orange Chili Sauce, Cayman Aioli
- Harry’s Burger \$16.5**
Fresh Angus Burger, Pick-a-Peppa® Slaw, Grilled Onions, Yellow Beefsteak Tomato

SANDWICHES

SERVED WITH CHOICE OF MOJO YUCCA FRIES OR SWEET POTATO FRIES

- Mojo Chicken \$16**
Mojo Marinated Chicken, Yellow Beefsteak Tomatoes, Avocado, Sweet Pepper Relish; Served on a Sweet Island Bun
- Tripleta \$17**
Roasted Pork, Smoked Ham, Shaved Steak, Swiss Cheese, Shoestring Potatoes, Cayman Aioli; Served on Grilled Cuban Bread
- Little Havana Sliders \$15**
Roasted Pork, Grilled Onions, Garlic; Served on Mini Sweet Island Buns
- Turks Island Chicken Sliders \$15**
Fried Chicken Strips, Grilled Pineapple, Yellow Beefsteak Tomato, Sweet Red Onion, Cayman Aioli; Served on Mini Sweet Island Buns

DESSERTS

- Flan de Queso \$7**
Caramel Sauce, Mixed Berries
- Tres Leches Martini \$7**
Sponge Cake soaked in three kinds of Milk, Whipped Cream, Pistachios



Dippables	
Served with tri-color corn tortilla chips seasoned with our signature blend of sea salt & spices	
Tradicional Salsa \$4.50	Tomato, Red Onion, Cilantro, Garlic, Lemon, Lime & Jalapeno
Roasted Corn & Black Bean Salsa \$4.50	Sweet Onion, Roasted Garlic, Poblano Pepper, Tomato & Cilantro
Tradicional Fresh Cut Guacamole \$7.50	Avocado, Tomato, Red Onion, Cilantro, Garlic, Lime & Jalapeno
Pineapple Fresh Cut Guacamole \$7.50	Avocado, Grilled Pineapple, Tomato, Red Onion, Fresh Mint, Cilantro & Jalapeno
Tradicional Ceviche \$10.50	Mahi Mahi marinated with Meyer Lemons & Limes, Spanish Olives, Red Onion, Jalapeno, Tomato, & Cilantro

** Ceviche contains raw seafood and shellfish

Tradicional Tasting \$17	Tradicional Ceviche, Salsa and Guacamole
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Quesadillas, Nachos & Tacos	
Served as Quesadillas made with flour tortilla, Nachos made with tri-color corn tortilla chips or Mini Tacos made with soft white corn tortillas, shredded cabbage, ancho chile sauce, and jicama slaw, Oaxaca Cheese and Queso Fresco. All items accompanied by pico de gallo, guacamole and sour cream.	
Carnitas \$10	Slow-Roasted Pulled Pork, Grilled Pineapple, Red Onion, Roasted Jalapeno
Cumino-Rubbed Chicken \$10	Three-citrus Marinade, Roasted Garlic, Roasted Jalapeno
Chili-Sugar Steak \$12	Roasted Garlic
Vegetariano \$9	Grilled Portobello, Red Onion & Tri-Color Peppers, Roasted Corn & Black Bean Salsa, Cilantro

Chef's Specialties	
Beef Empanadillas \$8	Savory ground beef, diced potatoes, cilantro & tomatillo dipping sauce, jicama slaw
Pork Sliders \$10	Slow-roasted BBQ pulled pork, crispy fried onions, cheddar cheese and mixed greens