

Starters

- BUFFALO SHRIMP**
Sriracha coconut breaded shrimp, Danish blue cheese, island slaw 15
- DUCK EMPANADAS**
Duck, peppers, spicy queso inside crispy pastry 16
- DOUBLE DIP ^G**
Guacamole & jalapeño pimento cheese, fresh tortilla chips 12
- SEARED AHI TUNA ^{*G}**
Grade A tuna, island slaw, ginger soy vinaigrette 15
- DOMINICAN RIBS ^{GF}**
Sweet chili ginger soy glaze, fresh herbs 16
- GREEN CURRY MUSSELS**
Local mussels, green curry coconut reduction, lemon grass, toasted ciabatta 17
- CARIBBEAN WINGS**
Sriracha coconut sauce, Danish blue cheese 16

Salads

- JERK SHRIMP AND PLANTAIN SALAD**
Grilled jerk shrimp, plantains, arugula, mango, papaya, corn, purple onion, champagne vinaigrette, passion fruit aioli, mango sriracha aioli 21
- AHI TUNA SALAD ^{*G}**
Grade A tuna, ginger soy vinaigrette, field greens, champagne vinaigrette, mango, avocado, red onion, sesame seeds 19
- PLANTERS KALE SALAD**
Peanut vinaigrette, kale & cabbage, reggiano cheese, peanuts, grape tomatoes 18

BARBADOS CREAMY ROASTED GARLIC CAESAR ^G
Romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons 16

ORGANIC HOUSE SALAD ^G
Arcadian greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans, Danish blue cheese 16

ADD TO YOUR SALAD

Jerk Chicken 7 | Coconut Sriracha Chicken 8
Shrimp (Grilled or Fried) 10 | Soy + Sugar Cane Salmon^{*G} 12
Blackened Mahi 10 | Ahi Tuna^{*} 10

Burgers + Sandwiches

- VEGGIE BURGER** VOTED BEST OF LONG ISLAND
House-made quinoa, lentil, black bean burger, apricot glaze, guacamole, lettuce, tomato, island slaw 14
- TUNA BURGER ^G**
Freshly ground tuna, wasabi mayonnaise, rémoulade sauce, lettuce, tomato, red onion, island slaw 16
- CHEESEBURGER IN PARADISE ^{*G}**
Certified Angus Beef® chuck, cheddar, mayonnaise, mustard, lettuce, tomato, red onion, fries 16
- ISLAND BURGER ^{*G}**
Island-glazed Certified Angus Beef® chuck, jack cheese, lettuce, grilled pineapple, pineapple aioli, fries 17
- SHRIMP BOAT ^G** *Lunch Only*
Sage-breaded shrimp, rémoulade sauce, lettuce, tomato, guacamole, island slaw 15
- CHICKEN BLACKBEARD** *Lunch Only*
Blackened chicken, jack cheese, rasta crema, lettuce, tomato, red onion, multi-grain bread, fries 15

Lil' Islanders 11

12 & UNDER PLEASE

CHOICE OF FRIES OR FRUIT AND ICE CREAM

CHEESEBURGER ^{*G} | PAN-FRIED FISH ^G
FRIED SHRIMP ^G | JAMMIN' FINGERS ^G
SOY AND SUGAR CANE SALMON ^G+4

Entrées

- CHILI-RUBBED PORK TENDERLOIN**
Apricot ginger glaze, coconut risotto, plantains 25
- NOLA SHRIMP ^G**
Worcestershire reduction, garlic mashed potatoes, toasted ciabatta 27
- GRENADA CHICKEN ^{GF}**
Jerk chicken, coconut risotto, sweet chili glaze, spicy tomato confit 25
- SOY AND SUGAR CANE SALMON ^{*G}**
Coconut risotto, veggie of the day 28
- DOMINICAN RIBS ^{GF}**
Sweet chili ginger soy glaze, fresh herbs, roasted sweet potatoes, pistachios 29
- ISLAND RIBEYE ^{*GF}**
Ginger pineapple soy marinade, roasted sweet potatoes, pistachios 39
- CARIBBEAN MAHI**
Blackened mahi, plantain fritter, banana coconut rum reduction, mango, red peppers, red onions, avocado, arugula 28
- NEW YORK STRIP ^{*}**
13 oz Certified Angus Beef®, house seasoning, mashed potatoes, veggie of the day 40

STEAK ENHANCEMENTS:

Signature Steak Sauce 4 | Grilled Shrimp 10
Blue Cheese Crusted 4 | All Three 15

Add a Small Salad Before Your Entrée

ORGANIC HOUSE SALAD ^G 8

BARBADOS CREAMY ROASTED GARLIC CAESAR ^G 8

Tacos

- RASTAMAN'S TACO ^G**
Panéed avocado, island slaw, corn salsa, rasta crema 5.5
- JERK CHICKEN TACO**
Mango papaya honey salsa, pineapple aioli 5.5
- BUFFALO SOLDIER TACO**
Sriracha coconut chicken, Danish blue cheese, island slaw, green onions 6.5
- FISH TACO ^G**
Sage-breaded fish, island slaw, rémoulade sauce, cilantro 6.5
- SHRIMP TACO ^G**
Sage-breaded shrimp, island slaw, mango sriracha aioli, eel sauce, green onions 7
- SMOTHERED PULLED RIB TACO ^G**
Slow-roasted pork, BBQ sauce, fried onion, cilantro 7

Sides 8

GARLIC MASHED POTATOES ^{GF} | COCONUT RISOTTO ^{GF}
ISLAND SLAW ^{GF} | FRENCH FRIES | FRIED PLANTAINS
ROASTED SWEET POTATOES WITH PISTACHIOS ^{GF}
VEGGIE OF THE DAY

Sweet Endings 13

- HOT FUDGE SUNDAE**
House-made Belgian fudge, fresh whipped cream, sugared pecans
- AWARD-WINNING KEY LIME PIE**
Graham cracker pecan crust, pecans, fresh whipped cream
- FEATURE DESSERT OF THE DAY**

Coffee + Tea

- ULTRA PREMIUM FRENCH PRESS COFFEE
SMALL POT 6 / LARGE POT 10
- SAIL AWAY NITRO COLD BREW COFFEE CANS 6
- ORGANIC TEA SACHET 6
PEACH WHITE TEA | PASSION & ENVY GREEN TEA
BLACK & BLUE BLACK TEA | PEPPERMINT TISANE

G = Gluten Free Upon Request | GF = Gluten Free | V= Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Rhum Cocktails

CARIBBEAN RUM PUNCH

Cruzan light and dark rums, orange Curaçao, pineapple, orange, lime juices **BEANIE 14 BIGGA 18 CARAFE 44**

SANGRIA

Fresh pineapple, granny smiths, merlot, Cruzan dark rum **BEANIE 14 BIGGA 18 CARAFE 44**

PASSION FRUIT PIÑA COLADA

Served on the rocks. Don Q Coco rum, passion fruit, pineapple, coconut, Myer's dark rum floater **14**

DARK AND STORMY

Gosling's Black Seal rum, ginger beer, lime **13**

HOT AND STORMY

House-made banana vanilla rum, jalapeño, ginger beer **13**

KEY LIME MARTINI

Cruzan vanilla, crème de cacao, lime, graham cracker rim **13**

COCONUT MARTINI

Don Q Coco rum, white crème de cacao, cream of coconut, pineapple juice **13**

RUMBA FUEL OUR VERSION OF THE SUMMER CLASSIC

House-made banana vanilla rum, amaretto, Bailey's, coconut and pineapple purée, floater of Gosling's rum...it'll fuel your fire! **15**

Mojitos

"EL ORIGINAL" MOJITO

Don Q Limón rum, lime, mint **13**

MANGO PASSION FRUIT MOJITO

Our signature mojito with the addition of fresh mango and ripe passion fruit **14**

BAYA MOJITO

Don Q Limón rum, fresh blackberries, mint **14**

COCONUT MOJITO

Don Q Coco rum, house-made piña colada mix, lime, mint **14**

Margaritas

RHUM'S SIGNATURE MARGARITA

El Jimador tequila, triple sec, fresh squeezed juices **13**

PRICKLY PEAR MARGARITA

Prickly pear-infused El Jimador tequila, Combier, fresh squeezed juices **14**

TOASTED COCONUT MARGARITA

El Jimador tequila, house-made piña colada mix, lime juice, agave **14**

SWEET HEAT MARGARITA

Jalapeño-infused El Jimador tequila, Chambord, blackberries, fresh squeezed juices **14**

MEZCAL MANGO CHILE MARGARITA

Montelobos Mezcal, mango purée, house-made sour mix, Tajín rim **15**

MR. BIGG'S TOP SHELF

Milagro Reposado tequila, Combier, fresh squeezed juices **15**

 **united by blue** Metal Reusable Straws (2 Pack) **12**

Made from recycled, sustainable materials,
with every item purchased, one pound of trash is removed

Non-Alcoholic Beverages

CARIBBEAN PUNCH MOCKTAIL **7**

MOJITO MOCKTAIL **7**

PIÑA COLADA MOCKTAIL **7**

COASTAL CRAFT KOMBUCHA **7**

FRESH SQUEEZED LEMONADE **4**

FRESH BREWED ICED TEA **3**

SARATOGA STILL OR SPARKLING **5**

SOFT DRINKS **3**

Bring Island Time to Your Next Event!

ASK US ABOUT OUR
CATERING OPTIONS!

Reserve Rhums

MOUNT GAY 1703 CASK, BARBADOS

A blend of 10-30 year-old rums, aged in used American bourbon barrels. Flavors of candied fruit, nuts, and smoke. **40**

APPLETON ESTATE 21 YR, JAMAICA

Dark copper distilled, aged in Jack Daniel's whiskey barrels. Flavors of baked walnut, brown sugar, molasses, and pecans **38**

RHUM CLEMENT CUVÉE, MARTINIQUE

Warm biscuits and almond butter aromas. Hazelnut, chocolate, with peppery oak finish. **28**

EL DORADO 21 YR, GUYANA

This rum has been in barrels for a minimum of 21 years. Tropical fruit, coffee, and rich toffee flavors with a nutty and smoky finish. **28**

FACUNDO EXQUISITO 23 YR, PUERTO RICO

Blend of 7-23 year old rums. Described as chocolate pudding and butterscotch flavors. Finishing with long, smooth, dark chocolate and toffee notes. **28**

PUSSEY'S 15 YR "NELSON'S BLOOD," GUYANA

"The Single Malt of Rum" A long, smooth, warm rum. With flavors of molasses dried fruits, island spices, and caramel. **24**

DON PANCHO 30 YR, PANAMA

An exquisite soft caramel bouquet, followed by deep aromas of vanilla and oak. Full bodied texture, figs, bourbon, and orange peel, echoing a nutty cognac. **70**

FLOR DE CAÑA 25 YR, NICARAGUA

This sugar-free, gluten-free rum has aromas of vanilla and dark cocoa. Fruity notes of almonds and nuts. **35**

ANGOSTURA NO 1, TRINIDAD & TOBAGO

Only 9,600 bottles made in the world, this rum has cinnamon, apple, and vanilla aromas. Tasting sweet with notes of ginger, caramel, and oak. **26**

FACUNDO EXIMO, BAHAMAS

Aged in oak barrels 10-12 years, this blend has aromas of toffee, honey, and bittersweet chocolate. Smooth taste with buttery walnut and vanilla. **26**

Rhum Pairing Flight \$25

STARTING COURSE

Caribbean Rum Punch

MAIN COURSE

Mojito (El Original, Mango Passion Fruit, or Coconut)

DESSERT COURSE

Ron Centenario Fundacion 20 YR, Costa Rica

White Wines & Rosés

CASA JULIA *sauvignon blanc*, CHILE **13 | 42**

VIA VENETO *pinot grigio*, VENETO **13 | 42**

FIGUIERE *rosé*, PROVENCE **14 | 44**

PALMER VINEYARDS *chardonnay*, LONG ISLAND **13 | 42**

Red Wines

SECRET CELLARS *cabernet sauvignon*, PASO ROBLES **14 | 42**

CLAY SHANNON *pinot noir*, LAKE COUNTY **14 | 44**

FELINO *malbec*, MENDOZA **14 | 44**

OBSIDIAN RIDGE *cabernet sauvignon*, NAPA VALLEY **65**

Sparkling

CINZANO PROSECCO, VENETO, 200ML BOTTLE **14**

PIPER-HEIDSECK SPARKLING, FRANCE **90**

Beer

DRAFT

SEASONAL SELECTIONS.

CRAFT / IMPORTED **7**

KONA BIG WAVE | CORONA | DOS EQUIS | RED STRIPE | HEINEKEN
CORONA PREMIER

DOMESTIC **6**

MILLER LITE | BUD LIGHT

RHUM is proud to display and make available for purchase the beautiful artwork of Carol Gold and Francisco Joseph. For more information, please ask.