

Beers

Local & Domestic Beers

Rio Mar Lager \$8
Michelob Ultra \$8
Magna \$8
Medalla Light \$8

Imported Beers

Corona Extra \$8
Corona Light \$8
Heineken \$8
Heineken Light \$8

Draft Beer Available

Non-Alcoholic Beer \$8

Wine: Glasses & Bottles

Bottle Service

Sparkling / Champagne

Glass / Bottle

La Marca
Torre Oria

\$8 / \$40
\$6 / \$36

White / Rosé

Riesling, Chateau Ste. Michelle, Washington
Pinot Grigio, Placido
Chardonnay, Hacienda Navarro Correa
Malbec/Syrah, Rosé, Finca Flinchman, AG

\$14 / \$55
\$14 / \$55
\$14 / \$55
\$15 / \$60

Red

Cabernet Sauvignon, Navarro Correa
Rioja, Toser, Spain
Merlot, Navarro Correa
Pinot Noir, Robert Mondavi, California

\$14 / \$55
\$15 / \$60
\$14 / \$55
\$14 / \$55

Sangria

Red
White

\$14
\$14

Vodka

Grey Goose
Tito's

\$180
\$130

Gin

Hendrick's

\$160

Rum

Bacardi 8
Bacardi 10

\$130
\$160

Tequila

Patrón Silver
Patrón Añejo

\$230
\$250

Whiskey / Scotch

Black Label
Macallan 12 Yrs

\$180
\$230

Champagne & Sparkling

Prosecco
Laurent Perrier Rosé
Veuve Clicquot, Brut

\$45
\$180
\$150

Desserts

Key Lime Pie \$8

Brownie Mousse \$8

*Cash is no accepted. Tax will be added. Dishes may contain Allergens.
If you have any dietary requirements please speak to a staff member.*



Starters

*El Yunque Nachos

Choice of Grilled Chicken or Pulled Pork, Cheese Sauce, Cheddar and Jack Cheese, Salsa, Sour Cream, Guacamole & Jalapeños \$17

•Chicken Wings

BBQ Glaze of Buffalo Style, Blue Cheese Sauce, Carrots & Celery \$18

Ahi Tuna Poke Bowl

Avocado, Seaweed, Scallions, Carrots, Edamame & ‘Tostones’ (Fried Plantains) \$21

Mongolian Chicken Lettuce Wraps

Iceberg Lettuce & Crispy Rice Noodles \$16

Salads

Island Caesar GF

Romaine Lettuce, Creamy Dressing, Avocado, Grape Tomatoes, Pumpkin Seeds, Grilled Corn & Shaved Parmesan \$14

Grilled Pineapple Salad

Grilled Pineapple, Arugula, Iceberg Lettuce, Almonds, Strawberries, Grape Tomato, Feta Cheese & Citric Vinaigrette \$15

*Add chicken \$6 or shrimp for \$10

Burgers, Sandwiches & More

*Catch of the Day GF

Pan Seared and Served with Side Salad, Citrus Dressing & Sweet Potato Fries \$28

*Skirt Steak GF

Marinated Papaya served with ‘Tostones’ (Fried Plantains) & Chimichurri Sauce \$35

*5 O’clock Burger

Grilled Ham, American Cheese, Over Easy Local Egg & Mayonnaise \$19

*Beach Burger

Homemade Patty, Coleslaw, Tomatoes, Choice of Cheese \$18

Adult Chicken Tenders \$18

Mofongo Cup

Yuca or Trifongo

Skirt Steak Strips \$29

Chicken Breast & Chimichurri \$22

Shrimp Sautéed with Onions & Peppers \$28

Sautéed Vegetables \$21

Choice of Creole or Scampi Sauce

Bistec “Encebollado” Sandwich

Minute Steak, Onion, Swiss Cheese, Lettuce, Tomatoes with local Bread \$18

Tripleta Sandwich

Chicken Beast, Smoked Ham & Sirloin Steak Strip, Swiss Cheese, Lettuce, Tomatoes, National Sauce, Potato Shoestring with Local Bread \$16

*Turkey Club Sandwich

Baked Turkey Breast, Applewood Smoked Bacon, Muenster Cheese, Lettuce, National Sauce, Tomato & Avocado Spread \$16

Sides

French Fries for \$12 | Parmesan Truffle Fries for \$14
Sweet Potato Fries, “Tostones” (Fried Plantains) or Mixed Fruit fro \$6
Burgers & sandwiches served with chips. Upgrade to french fries for \$4

Kid’s Corner

*Kid’s Burger \$9

Kid’s Quesadilla \$9

*Chicken Tenders \$9

*Grilled Chicken Breast \$9

*Cooked to order; consuming raw or undercooked meats could increase your risk of foodborne illness.
For your convenience, an 18% gratuity is added for parties of 6 or more which you may change or eliminate at your discretion.

Healthy Corner

Buffalo Cauliflower Sandwich

Lettuce, Tomato, Guacamole, Onion & Ranch Dressing \$16

Black Bean & Corn Quesadillas

Jack Cheese & Cheddar, Sour Cream, Guacamole & Salsa \$14

Vegan Burger

Plant Based Meat, Lettuce, Tomato, Onions & Hummus \$14

Vegatable Trifongo

Seasonal Fresh Vegetables \$21

Mongolian Vegan Lettuce Wraps

Tofu, Carrots, Zucchini, Onions & Bell Peppers \$16

Margaritas

Who’s to Blame ®

Gold Tequila, Triple Sec and our House Margarita Blend \$15

Fins to the Left

Silver Tequila, Blue Curacao and House Margarita Blend \$15

Perfect Margarita

Silver & Gold Tequilas, Triple Sec Lime Juice & Fresh Lime Wedges \$16

Uptown Top Shelf Margarita

Gold Tequila, Cointreau ®, Orange Liqueur and our house margarita blend, topped with a Grand Marnier ® float. Excelent on the rocks. \$16

Watermelon Margarita

Silver Tequila, Triple Sec Watermelon Purée and our House Margarita Blend. \$15

Boat Drinks

5 O’clock Somewhere

Silver Rum and Passion Liquor, 151 Rum, Orange and Pineapple juices with Sweet and Sour and a Splash of Grenadine \$16

Sailors Delight

Spiced Rum, Bacardi Coconut Rum, Watermelon Purée and Pineapple Juice \$15

Guavajito

Lemon Rum, Guava Purée, Fresh Mint and Club Soda \$16

Incommunicado

Gold Tequila, Silver Rum, Vodka, Gin, Triple Sec, Pineapple and Cranberry Juices and Sweet and Sour \$16

Rain Forest Adventure

Coconut Rum, Mango and Banana Purées, Orange juice and a Float of Dark Rum \$15

Passion Mojito

Silver Rum, Passion Liquor, Passion Purée, Simple Syrup, Fresh Mint \$15

Frozen Concoctions

Havana’s & Banana’s

Dark Rum, Irish Cream Liquor, Crème de Banana and Coconut Purée \$16

Key Lime Pie

Silver Rum, Piña Colada and our House Margarita Blend \$16

Ziggy Zaggy

151 Rum, Piña Colada, Mango and Strawberry Purées in layers \$16

Off to the Virging Islands

Our non-alcoholic Daiquiri made with All-Natural Fruit Purée. Your Choice of: Strawberry, Raspberry, Mango, Banana or Piña Colada \$6

GF GLUTEN FREE

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