

FALAFEL & HUMMUS 14 V

herb filled crispy falafel, whipped hummus + cucumber mint raita

DEVILED EGGS 8 GFV

local island eggs + plantain chips

CONCH FRITTERS 19

spicy aioli, cilantro + lime

ISLAND STYLE "CLAM CHOWDER" 14

coconut lemongrass broth, cherry stone clams + toated sourdough

SMOKED FISH DIP 13.50 GFP

local smoked mahi mahi, house pickles + crispy plantain chips

CHICKEN EMPANADAS 10

herb salsa verde

HOT CHICKEN WINGS 10 WINGS 18 | 20 WINGS 36

bbq hot sauce, celery, carrots + blue cheese

ICEBERG WEDGE GFVP HALF 12 | WHOLE 18

house made local pork belly bacon, cherry tomato, charred corn, avocado, pickled onion, blue cheese crumbles + ranch

WATERMELON TOMATO & MANGO 15 GEV

lime & jalapeño vinaigrette, fresh mango + mint

CAESAR SALAD 16 GFP

shaved parmesan, pickled red onion, house made focaccia crouton + soft boiled egg

SIMPLE GREENS 11 GFP V

cucumber, tomatoes, carrot ribbons, arugula, red onion + citrus vinaigrette

ADD TO ANY SALAD

GRILLED CHICKEN +7 GF FRIED CHICKEN +7 SHRIMP +10 GF

MARINATED 5 oz SKIRT STEAK +12 GF

CRISPY FRIED CHICKEN BUCKET G

HALF 21 | WHOLE 38

local puerto rican chicken, citrus dusted + served with tabasco honey

SLOW ROASTED SPARE RIBS

HALF RACK 19 | WHOLE RACK 31 GF

spicy brown sugar bruleed rub, guava barbecue sauce + pickled chilies

Series .

CHARRED OCTOPUS 26 GF

smoked plantain BBQ, caramelized maduros, cilantro + lime

GRILLED SWORDFISH 31 GFP

coconut sticky rice, yellow coconut curry + kataifi wrapped shrimp

SHRIMP & GRITS 26

sauteed shrimp, smoked sausage, local beer, caramelized red onion jus + creamy grits

CHAR GRILLED CAULIFLOWER STEAK 19.50 GFV hazelnut romesco, chimichurri + herb salad

SPICY VODKA RIGATONI PASTA 23 VP

nduja sausage, vodka cream sauce, parmesan + basil

THE BUTCHERS CUT

14 OZ NEW YORK STRIP 43 GF

blackened + charred, crispy sunchoke + potatoes, horseradish creme fraiche

1/2 LB SMASH BURGER 19 GFP

double patty, double cheese, charred onions + secret sauce served with french fries ++ bacon 2

RIO MAR-GHERITA

ALL 12 INCH PIES 20

fresh mozzarella, tomato + basil

SHRIMP PIZZA

chimichurri shrimp, chorizo, spicy pickled peppers + arugula

POLLO O PIZZA

fried chicken, BBO sauce, sweet corn, tomato + buttermilk ranch

MAC & CHEESE PIZZA V

cheesey pasta, oregano + crunchy onions

PUMPKIN & GOAT CHEESE PIZZA V

mushrooms, local pumpkin, goat cheese, pesto, caramelized onions + arugula

BORIQUA PORK PIZZA

chorizo sausage, bacon, roasted garlic + basil

SUNFLOWER PIZZA V

summer squash, zucchini, pesto, mozzarella, pickled peppers lemon whipped ricotta + sunflower seeds

Build Your Own

PLAIN PIZZA WITH NO TOPPINGS 14

MEATS:

bacon 3 chicken 4 shrimp 5

pepperoni 4

ham 4 chorizo 4

ROOTS: mushrooms 2

corn 2 cherry tomatoes 2 basil 1

local pumpkin 2 caramelized onion 2 spicy peppers 2

pineapple 2 summer squash 2 zucchini 2

CHEESE:

goat cheese 3 mozzarella 3 burrata 4

SAUCE:

guava bbg 2 pesto 2 red sauce 2

CRISPY BRUSSELS SPROUTS WITH CITRUS + BACON 14 GFVP

GRILLED LOCAL CALABAZA SQUASH, COCONUT & CHILIES 8 GFV

MACARONI & CHEESE WITH BISCUIT THYME CRUST 8 V

SEA SALT FRIES | TRUFFLE FRIES | BACON + CHEDDAR FRIES 14

GF = Gluten Free

GFP = Gluten Free Possible

V = Vegetarian

VP = Vegetarian Possible

*Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase yourrisk of foodborne illness especially if you have certain medical conditions



WINE

SPARKLING

mionetto prosecco 14/55

WHITE

placido pinot grigio 14/55 lolo albarino 15/60 whitehaven sauvignon blanc 16/65 joseph drouhin chardonnay 16/65

RED

prophecy pinot noir 14/55 conundrum red blend 14/55 pulenta malbec mendoza 16/60 lois martini cabernet sauvignon 14/55 decoy merlot 16/62

BEER

LOCAL BEER

medalla light 7 magna 7

DRAFT

ask about our daily drafts

IMPORTED

corona 7 heineken 7

BEVERAGES DESSERTS

COCKTAILS

15

THE BEEKEEPER

vodka, lemon, honey, fresno chili & thyme

PALM TREES IN PARADISE

rum, mango, lime, mint & club soda

SUNTAN SPRITZ

campari, sparkling wine, club soda, orange & rosemary

YOU CAN FIND ME POOLSIDE

hendricks gin, agave, lime juice, cucumber, basil & ginger

ROOTS COASTAL SOUR

whiskey, lemon, egg white & luxardo cherry

ISLAND OLD FASHIONED

dark rum, bitters, star anise & orange

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DESSERTS

12

ISLAND TIME SUNDAE GFV

mango sorbet, vanilla bean ice cream, passionfruit sauce whipped cream & toasted coconut

CHOCOLATE PEANUT BANANA SPLIT GF V

chocolate, vanilla & peanut butter ice cream, chocolate sauce, whipped cream & peanuts

STRAWBERRY ANGEL CAKE GF V

layers of vanilla sponge, strawberry compote + buttermilk cream

TOASTED BANANA BREAD V

oatmeal ice cream, caramel & pecan granola

COUNTRY STYLE CARROT CAKE V

caramel sauce

CHOCOLATE 7 LAYER CAKE V

layered chocolate cake with chocolate sauce

VEGAN STRAWBERRY SHORTCAKE GF V

rose petal maracuya sorbet + berries

ice cream

VANILLA BEAN - CHOCOLATE
PISTACHIO - OATMEAL
CORNBREAD - PEANUT BUTTER
MALANGA LILA (TARO ROOT)

one scoop 4.50 - two scoops 7.5 - add topping or sauce 1 each

MANGO SORBET



KIDS MENU

12

served with fruit & a chocolate chip cookie

GRILLED CHEESE ,

triple decker grilled cheese with american & cheddar cheese

CHICKEN TENDERS

crispy chicken tenders

KIDS BURGER

4 oz burger served with cheddar cheese

KIDS HOT DOG

Hebrew National beef hot dog

GRILLED MAHI MAHI gf

with rice

GRILLED CHICKEN BREAST gf

with rice

KIDS PASTA V

choice of butter, red sauce or olive oil

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