



OPEN DAILY AT CARIB BEACH RESORT

BAR 3:00-10:00

DINNER 5:00-9:30

Starters

Mediterranean Platter 12

Tortilla chips, house made hummus, delicious tzatziki, baba ganoush, black bean spread, and spanakopita

Cuban Sliders 12

House roasted pulled pork, Swiss cheese, honey mustard, with a pickle chip

Empanada 9

Fried dough filled with the chefs creations of the day

Calamari 10

Flash fried calamari, pickled peppers with a cucumber aioli

Chicken Wings 6/12

Full or half dozen wings, tossed in your choice of hot, bbq or hot mango sauce

Fish Taco 12

Catch of the day, coconut jicama slaw, with a chipotle aioli

Lobster Mac n Cheese 14

Creamy cheese sauce with lobster and truffle oil

Salads & Soups

Steak Salad 14

Skirt steak, jalapeno ranch, cheddar, tomato, red onions

Caesar Salad 11

Romaine, croutons, parmesan with a classic Caesar dressing

Greek Salad 12

Olive, feta, cucumber, tomato, red onion, with balsamic vinaigrette

Add chicken or Fresh Catch of the Day 6

Sandwiches

Served with your choice of french fries or a house salad

Barbeque Smoked Chicken 13

House smoked pulled barbeque chicken, swiss cheese, crispy onion, with a roasted jalapeno spread

Ultimate BLT 12

Sunny side up egg, prosciutto and bacon, lettuce, tomato with herb mayo

Veggie Delight 12

Veggie patty, cucumbers, spinach, tomato, onion, tossed in balsamic vinaigrette and hummus spread

Build Your Own Burger 11

Lettuce, tomato, onion, with a pickle and you may create the rest

BYOB Additions Each 1

Cheddar, swiss, or mozzarella cheese, bacon, prosciutto, egg, hummus, jalapeño cream cheese, crispy onion, jalapeños, jicama slaw, bbq sauce or hot sauce

Entrees

Surf n Turf 24

Spicy tamarind shrimp, skirt steak, whipped local pumpkin puree, jicama slaw, with a chimichurri sauce

Spiced Rubbed Snapper 22

Pan seared, served with confit tomatoes, fennel, local potato, and a tapenade sauce

12 oz Ribeye 30

Smashed sweet plantains, sautéed spinach, with a roasted garlic butter sauce

Pork Roulade 22

Apple walnut stuffing, cassava sweet potato hash, sautéed spinach, with a coconut rum balsamic reduction

Stuffed Chicken Breast 21

Mozzarella, chives, basil with local pumpkin puree, sautéed zucchini and a red pepper coulis

Eggplant Parmesan 20

Roasted garlic tomato pearl couscous, with a spicy yogurt sauce

Mussels in Marinara 19

A zesty red sauce, tossed with fennel, red onion, artichokes, basil, and served with a crostini

Pasta Pomodoro 18

Angel hair pasta served with a fresh house made Pomodoro sauce garnished with parmesan and basil

Add chicken or skirt steak 6

Daily Desserts
