

WHO'S TO BLAME® Gold tequila, triple sec and our house margarita blend \$11.75

LICENSE TO CHILL Silver tequila, blue curaçao and our house margarita blend \$11.75

WATERMELON MARGARITA Silver tequila, triple sec, watermelon purée and our house margarita blend \$11.75

> TROPICAL FRUIT MARGARITA Gold tequila and triple sec blended with your choice of:

STRAWBERRY • RASPBERRY • MANGO • BANANA • GUAVA • WILDBERRY

\$11.75

BEVERAGES

COCA COLA • COCA COLA LIGHT • SPRITE • ORANGE SODA FRUIT PUNCH • LEMONADE CRANBERRY JUICE • PINEAPPLE JUICE • ORANGE JUICE • ICED TEA • HOT TEA SAN PELLEGRINO WATER • TONIC WATER • CLUB SODA \$4.25

> DASANI WATER \$3.85

PERRIER WATER \$3.95

UPTOWN TOP SHELF MARGARITA

Gold tequila, Cointreau® Orange Liqueur and our

house margarita blend topped with a Grand Marnier[®] float. Excellent on the rocks \$12.75

WHERE'S THE PARTY

Silver tequila, triple sec, wildberry purée and

our house margarita blend \$11.75

OFF TO SEE THE LIZARD

Gold tequila, melon liqueur and our house

margarita blend \$11.75

LAST MANGO IN PARIS

Mango tequila, Cointreau® Orange Liqueur, our

house margarita blend and cranberry juice.

Served on the rocks \$11.75

LIVIN' IT UP

Sauza Tres Generaciones® Añejo Tequila

(certified organic), Grand Marnier[®] and our

house margarita blend. Served on

the rocks \$13.50

CHOICE OF: BANANA • GUAVA • MANGO • RASPBERRY • STRAWBERRY • WILDBERRY • PAPAYA \$7.95 SEASONAL FRUITS \$6.95

sources SPECIALTY COFFEES sources

A state of mind since 1977

ESPRESSO \$3.95 CAPPUCCINO \$4.95 MOCHACCINO \$4.95

 95
 CLASSIC \$4.95

 \$4.95
 HOT CHOCOLATE \$4.95



RUM RUNNER Frozen blend of silver rum, wildberry and banana purées, topped with a Myers's[®] Dark Rum

purées, topped with a Myers's® Dark Rum float \$11.75

INCOMMUNICADO

Gold tequila and silver rum, vodka, gin and triple sec, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine. Served on the rocks \$11.75

CAIPIRINHA A Brazilian tradition. Cachaça, sugar and lime on the rocks \$11.75

DON'T STOP THE CARNIVAL Silver rum blended with strawberry, banana and mango purée. Served frozen \$11.75

LAVA FLOW Frozen blend of silver rum, piña colada and strawberry purées \$11.75

MOJITO A Cuban tradition. Silver rum, mint leaves and fresh squeezed lime \$11.75

WILDBERRY COLADA A perfect, frozen combination of light rum, piña colada and wildberry purée \$11.75

TROPICAL HURRICANE This frozen cocktail combines dark rum with guava, mango and papaya purée. Simply unforgettable! \$11.75



PREMIUM FRUIT DAIQUIRI Light rum blended with your choice of: STRAWBERRY • RASPBERRY • MANGO • BANANA GUAVA • PIÑA COLADA • WILDBERRY \$11.75

VOLCANO BLAST Golden rum, pineapple & orange juices, grenadine with a dark rum float \$11.75

COCO CABANA Coconut rum, melon liqueur, pineapple and cranberry juices \$11.75

WHY DON'T WE GET DRUNK AND... Vodka, sour apple, pineapple juice and sour mix \$11.75

GLASS \$8.50

BOTTLE

\$3.95
\$3.95
\$4.75
\$3.95
\$4.75

BUCKET 6 BOTTLES

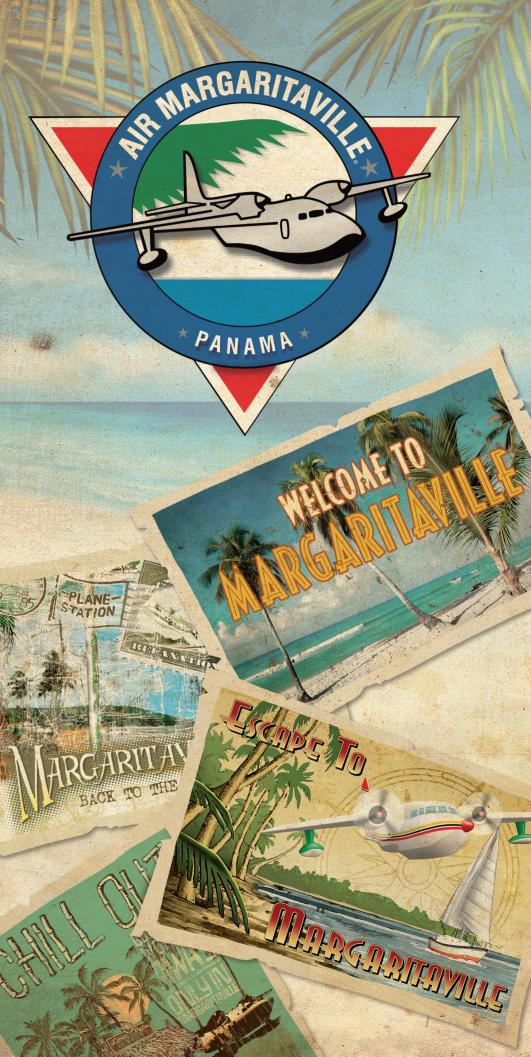
PANAMÁ	\$16.50
PANAMÁ LIGHT	\$16.50
HEINEKEN	\$19.50

WHITE ZINFANDEL . CHARDONNAY . CABERNET SAUVIGNON . MERLOT

Alline

BOTTLE \$32.75

AMV-PN1019



APPETIZERS

CHICKEN WINGS

Served with celery, carrots and dipping sauce. Tossed in your choice of Buffalo or BBQ 10 wings \$13.85 • 20 wings \$20.65

KEY WEST CHICKEN OUESADILLA

Griddled flour tortilla, cheddar and Monterey Jack cheese served with sour cream. guacamole and pico de gallo \$17.75

CHICKEN TENDERS

Crispy breaded chicken strips, served with French fries and honey mustard dipping sauce \$18.15

CALAMARI

Golden fried squid tentacles served with Key West cocktail sauce \$12.15



LAVA LAVA SHRIMP Golden fried shrimp drizzled with our Thai chili sauce \$15.65

SALADS

CAESAR SALAD

Hearts of romaine and garlic croutons tossed in creamy lime Caesar dressing and topped with Parmesan cheese \$13.25 Chicken \$15.50 Shrimp or Salmon \$16.95

GREEK SALAD

Cucumber, tomato, green pepper, feta cheese and Kalamata olives tossed in Greek dressing \$15.75

TACO SALAD

Crispy flour tortilla shell filled with mixed greens, seasoned ground beef, mixed cheese, black beans and roasted corn tossed in ranch dressing and topped with guacamole and sour cream \$15.65



VOLCANO NACHOS Corn tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños \$18.25 Add chicken or beef \$20.95 Combo \$22.20

STUFFED FRIED PLANTAINS Fried plantains stuffed with chorizo, chicken and corvina ceviche \$11.25

RITA TRIO SAMPLER PLATTER BBO Ribs, Key West Chicken Ouesadilla and Buffalo Chicken Wings \$28.30

CHIPS & DIPS Queso, guacamole and pico de gallo served with crisp corn tortilla chips \$14.95

CEVICHE CORVINA Fresh caught and marinated in lemon juice with cilantro, parsley, garlic and onion \$12.55



CARIBBEAN CHICKEN SALAD Chopped greens topped with grilled chicken, candied pecans, diced cucumbers and tomatoes. Tossed in our house-made mango ranch dressing \$16.35

HOUSE SALAD Mixed greens, cucumber, carrots, olives and cherry tomatoes tossed in Italian dressing \$12.75

SIGNATURE Entrées

Add a side mixed green salad or a side Caesar salad to any entrée for \$3.95

Add a half order of Coconut Shrimp to any entrée for \$7.95

NEW YORK STRIP STEAK 12oz cut served with seasonal vegetables and mashed potatoes loaded with cheese, bacon, sour cream and chives \$31.15

GRILLED SALMON Grilled seasoned fillet served with island rice and seasonal vegetables \$28.15

CRISPY COCONUT SHRIMP Jumbo fried coconut crusted shrimp, served with French fries, coleslaw and orange-horseradish marmalade \$22.25



STEAK & SHRIMP COMBO Marinated Churrasco skirt steak and a half order of Crispy Coconut Shrimp, served with fried plaintains and black beans & rice \$35.00

RIBEYE STEAK 12oz grilled and marinated ribeye cooked to order and served with mashed potatoes and seasonal vegetables \$34.60

ROASTED CHICKEN Roasted marinated bone-in half chicken served with mashed potatoes and seasonal vegetables \$22.15

PESCADO FRITO Panamanian style Corvina. Whole fish deep-fried and served with fried plaintains and a house salad \$31.15

SHRIMP LINGUINE MARINARA Shrimp tossed in zesty marinara sauce over linguine pasta \$21.25

SANCOCHO Panamanian tradition with chicken, yam, garlic and cilantro in a rich stock served with rice \$9.45



CHICKEN FAJITAS Marinated sliced chicken, roasted peppers and onions, served with fresh guacamole, sour cream, pico de gallo, mixed cheese, lettuce and flour tortillas \$23.35

CHURRASCO STEAK

8oz marinated skirt steak served with black beans & rice, fried plantains and side of chimichurri \$30.00

CHICKEN AND BROCCOLI PASTA Chicken breast and broccoli tossed in basil garlic cream sauce over penne pasta \$20.95

CARIBBEAN BBQ CHICKEN BREAST

8oz grilled marinated breast brushed with house BBQ sauce, topped with cheddar & Monterey Jack cheese and smoked bacon. Served with mashed potatoes and seasonal vegetables \$19.90

CHICKEN CORDON BLEU Breaded chicken breast stuffed with ham and Swiss cheese, served with mashed potatoes and seasonal vegetables \$17.80

MAKE YOUR OWN PASTA Your choice of penne, fettuccine or spaghetti with carbonara, pesto or Bolognese sauce Chicken \$18.45 • Beef \$19.45 • Shrimp \$20.45



BBQ RIBS Grilled and basted with house BBQ sauce. Served with French fries and coleslaw Half portion \$22.00 • Full portion \$30.50

SEAFOOD BISOUE Local shrimp, mussels and clams with red pepper, carrots and onion in creamy seasoned stock \$12.95

CREAM OF BROCCOLI SOUP Hearty purée of broccoli, potatoes and onion in a rich cream stock \$10.65

Burgers & SANDWICHES

Served with French fries Add a second patty to any burger for \$5.95

CHEDDAR BBO BURGER

Topped with smoked bacon, sharp cheddar, BBQ sauce, lettuce and tomato \$16.95

MUSHROOM SWISS BURGER

Topped with sautéed mushrooms, Swiss cheese, lettuce and tomato \$16.95

GUACAMOLE BACON BURGER

Topped with Monterey Jack cheese, smoked bacon, guacamole, lettuce and tomato \$16.95



Shown with double patty

CHEESEBURGER IN PARADISE

Our signature burger topped with American cheese, lettuce, tomato, pickles and paradise island dressing \$17.65



BEACH CLUB

Sliced roasted turkey and ham, Swiss cheese, smoked bacon, lettuce, tomato and Dijon aioli on toasted country white bread \$18.75

GRILLED CHICKEN SANDWICH

Topped with melted Monterey Jack cheese, smoked bacon, lettuce and tomato \$17.80

> *Cooked to order, consuming raw or undercooked meats could increase your risk of food-borne illness

FRENCH FRIES	\$3.95	SEASONAL VEGETABLES	\$3.95
FRIED PLAINTAINS	\$3.95	MASHED POTATOES	\$3.95
BLACK BEANS	\$3.95	CILANTRO LIME COLESLAW	\$3.95
ISLAND RICE	\$3.95	MIXED GREEN SALAD	\$5.95
PATACONES	\$3.95	CAESAR SALAD	\$5.95

LOADED MASHED POTATOES

Topped with cheddar and Monterey Jack cheese, smoked bacon, sour cream and chives \$6.95

Desserts

CHOCOLATE HURRICANE Warm dark chocolate brownie layered with vanilla ice cream, hot fudge, whipped cream and chopped nuts \$7.95

NEW YORK STYLE CHEESECAKE

Drizzled with strawberry sauce \$7.95

FLAN

Baked custard topped with whipped cream and cherry and drizzled with strawberry sauce \$5.25

ICE CREAM

Choice of vanilla or chocolate \$4.25

