

# **APPETIZERS**

### **CHICKEN WINGS**

Fried crisp and tossed with your choice of sauce BBQ/ Spicy Papaya Buffallo/ Jerk/ Garlic Parmesan/ Asian Orange ginger \$13

#### WARM SPINACH AND ARTICHOKE DIP

Aged Gouda and artichoke dip served with warm garlic naan \$13

## **TEOUEÑOS**

Cheese stuffed pastries served with garlic herb aioli \$11

#### **BITTERBALLEN**

Beef croquette served with spicy mustard \$9

#### **NACHOS**

Tortilla chips layered with beef and bean chili, cheese, pico de gallo, jalapeños, guacamole, sour cream \$14 Add pulled Jerk chicken \$4 / pulled pork \$5

## **EMPANADA DE POLLO**

Two chicken stuffed corn empanadas served with pica di papaya aioli \$9.50

#### **SEAFOOD CEVICHE**

Corvina, calamari, and shrimp with onions, mangoes, avocados, aji Amarillo, leche de tigre, cancha, and sweet potatoes. Served with plantain chips \$18

## SALADS

#### 5 O'CLOCK SALAD

Mixed greens, local cucumbers, mangoes, crispy quinoa, red onions, red & yellow peppers, passion fruit dressing, and goat cheese beignets \$12

Add pulled Jerk chicken \$4

Add Pulled pork \$5

### **JERK CHICKEN COBB SALAD**

Mixed greens, pulled jerk chicken, smoked bacon, avocados, tomatoes, hard-boiled eggs and ranch dressing \$16

# **NON-ALCOHOLIC BEVERAGES**

COCA-COLA · DIET COKE · SPRITE
AWA BOTTLED WATER \$3
AQUA PANNA BOTTLED WATER
SAN PELLEGRINO \$5

# **BURGERS & MORE**

### **5 O'CLOCK BURGER**

Choice Angus beef, grilled ham, American cheese, over easy egg and mayo with French fries \$16

#### **DOCKSIDE BURGER**

Cheddar cheese, pickle, lettuce, tomato and onion served with French fries \$15

#### **SWISS BURGER**

Sautéed mushrooms, caramelized onions and dijonaisse served with fries \$15

#### SPICY BURGER

Turmeric Bread, black sesame, pickled jalapeño, onion rings and sambal mayo served with fries \$15

### **PULLED PORK TOSTON**

Pulled pork, pineapple coleslaw, pork rinds, jalapeños, salsa taquera and grilled corn \$15

#### STEAK TACOS

Grilled steak, pico de gallo, cilantro, lettuce, guacamole and sour cream served with tortilla chips \$15

#### **FISH TACOS**

Battered corvina, citrus slaw, and aji Amarillo sauce served with tortilla chips \$15

#### **CHICKEN TACO**

Pulled chicken taco, lettuce, pico de gallo \$15

#### **JALEA MIXTA**

Fried mixed seafood, charred lemon, pickled onion and aji Amarillo sauce. Served with fried yucca \$18

### **CHICKEN KESHI YENA**

Braised chicken with onions, peppers, olives, and raisins topped with aged Gouda.
Served with tostones and crispy polenta \$12

#### **FISH AND CHIPS**

Dipped & fried in our saffron batter.
Served with citrus coleslaw, French fries, and tartar sauce \$15.5

#### **LOADED VEGGIE TOSTON**

Grilled vegetables, cheese, pico de gallo, guacamole, and aji Amarillo crema \$14

#### **VEGGIE PANINI**

Grilled vegetables, tomatoes, goat cheese, lettucce \$12

## **SWEETS**

**GUAVA CHEESECAKE \$7 · KEY LIME PIE \$7** 

#### **ICE CREAM SUNDAE \$7.5**

chocolate & vanilla gelato, with guava coulis, stropwafel Dutch wafer and cookie crumbs

# KIDS MENU

Chicken Wings \$8

Hamburger with fries \$8

Quesadilla with nacho chips \$8

Kids platter (croquette, pastechi, piggy in a blanket) \$8

Funchi fries with ketchup \$6

Chicken Tenders with fries \$8

# **MARGARITAS**

#### WHO'S TO BLAME®

Margaritaville Gold Tequila, triple sec and our house margarita blend \$8

## **UPTOWN TOP SHELF MARGARITA**

Jose Cuervo Tradicional Reposado Tequila, Cointreau Orange Liqueur, our house margarita blend topped with a Grand Marnier float \$12

### **LAST MANGO IN PARIS**

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur, our house margarita blend and a splash of cranberry juice \$10

### LICENSE TO CHILL

Margaritaville Silver Tequila, blue curação and our house margarita blend \$8

### PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, triple sec, orange curação and lime juice served on the rocks... for margarita aficionados only \$9

## FROZEN CONCOCTIONS

ADD \$10 for a booze blender of 20oz

#### HAVANAS AND BANANAS

Havana Club Añejo Clásico Rum, Baileys Irish Cream, crème de banana, coconut purée and a float of Myers's Original Dark Rum \$8

#### DON'T STOP THE CARNIVAL

Margaritaville Silver Rum blended with strawberry, banana and mango purées. Served frozen \$8

## DAIQUIRI'S TOO FRUITIFUL

Conch Republic Light Rum and your choice of any all-natural fruit purée: Piña Colada, Strawberry, Raspberry, Mango, Banana or Wildberry \$8

## WINE

White		Red	
Chardonnay, house	\$7	Cabernet, house,	\$7
Sauvignon blanc, house,	\$7	Merlot, house	\$7
Pinot Grigio, house	\$7	Shiraz, House	\$7
Chardonnay, 19 Crimes	\$9.5	Pinot Noir, House	\$7
Sauvignon Blanc, Matua	\$9.5	Blend, 19 Crimes	\$9.5
Pinot Grigio, Riff	\$9.5	Noble Vines Merlot	\$9.5
Rosé		Lindemans Shiraz	\$9.5
White Zinfandel.	\$7	Noble Vines Pinot Noir	\$9.5
Douglas Hill			
Sparkling -			
Sparkling, Pol Remy	\$7		
Prosecco, La Marca	\$10		

# **BOAT DRINKS**

### **5 O'CLOCK SOMEWHERE®**

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, 151 Proof Rum, orange and pineapple juice, our house sweet & sour and a splash of grenadine \$9

### **INCOMMUNICADO**

Margaritaville Gold Tequila and Silver Rum, triple sec, vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine \$9

### **ARUBA ARIBA**

Tito's Handmade Vodka, 151 Proof Rum, crème de banana, coecoei, orange, pineapple and cranberry juices. Topped with a grenadine and Grand Marnier float \$8

### TRANQUIL WATERS

Cruzan Mango Rum, blue curaçao, pineapple juice and mango \$8

#### STRAWBERRY MOTITO

Tito's Handmade Vodka, strawberry, lime juice, simple syrup, soda water and mint \$10

### **BAHAMA MAMA**

Margaritaville Spiced and Coconut Rums, Cruzan Aged Dark Rum, crème de banana, pineapple and orange juices with a splash of grenadine \$8

### STRANDED ON A SANDBAR

Margaritaville Paradise Passion Fruit Tequila, peach schnapps, orange and cranberry juices \$9

## **SMOOTHIES**

#### **PEACH PIE**

Peach purée and ice cream topped with graham cracker crumbles \$5

#### **LEMON WILDBERRY**

Wildberry purée and lemon with non-fat yogurt \$5

#### STRAWBERRY BANANA

Strawberry and banana purées with non-fat yogurt \$5

## BEER

Draft
BALASHI
CHILL
12oz \$5 20oz \$9

#### **BUCKETS**

6 LOCAL BEERS \$26
COMBINED BEERS \$33
BUD LIGHT, CORONA

#### Bottles

BALASHI • CHILL
7.5 oz \$5

LANDSHARK 12 oz
CARIB 9.5 oz
AMSTEL
\$6

BUD LIGHT
CORONA
BUDWEISER
HEINEKEN
12 oz \$6.5