



Tropical Fusion

CARIBBEAN-STYLE

March 4–March 31

During the cold, gray month of March, join us for festive foods and some cheerful warm-weather atmosphere.

Featuring regional foods & beverages of the balmy Caribbean Islands—fresh seafood, plantains, equatorial fruits & herbs, tropical drinks and the Caribbean-fusion flavors of Spain, Africa, India and the native Carib.

SMALL PLATES

Tropical Rock Lobster Salad

Succulent slices of lobster & avocado on bibb lettuce, with grilled pineapple and toasted coconut and a mango yogurt dressing. 16.99

Caribbean Chicken Soup

The rich flavors of chicken, yam, yuca, onion, cilantro, lime. 3.25 / 4.75

Beef Empanadillas

Spicy beef turnovers with Caribbean Mojo sauce. 7.99

Tostones

Fried green plantain with Mojo sauce.
Disks of green plantain are lightly fried, flattened and then gently fried again. 6.99

ENTREES

Entrees are available after 5pm

Rum-in-the-Coconut Shrimp

Juicy shrimp marinated and grilled in coconut rum, brown sugar, lime, and garlic. 19.99

Grilled Dorado with Banana-Mango Chutney

21.99

Jerk Pork Skewers

Pork Tenderloin infused with jerk spices and grilled.
Served with Caribbean Mojo sauce. 18.99

Ahi Tuna with Mango-Habanero Sauce & Pineapple Salsa

21.99

These entrees served with Tostones and a Caribbean rice flavored with mango, coconut and chives.

DESSERT

Caribbean Bananas Foster
Mango Sorbet
Tropical Lime Pie

TROPICAL COCKTAILS

Guava-tini ✿ **Mojito**
Rum Runner
Mango Daquiri

