



APPETIZER

- Grouper Crisp \$11
- Crispy Jumbo Shrimps(4) \$15
- Herb Breaded Calamary Rings \$11
- Fritto Di Mare \$20
- Local's Sampler \$18**
(Bacalaítos, Alcapurrias Carne, Bolitas de Yuca)
- Mozzarella Stick (6) \$ 10.00
- Mofonguitos Rellenos de Ceviche (3) \$14
- Mofonguitos Rellenos de Churrasco (3) \$16
- MAHI MAHI Kabbob served with two Tostones \$16.00
- Shrimp Kabbob \$16
- Bolitas de Yuca (5) \$10
- Grilled Chorizo con Mozzarella \$15
- Smoke Salmon Tapas \$15**
(4- Toasted Bread with Garlic and Herbs Spread with Smoke Salmon with our Guava Sauce on Top)



- Creamy Spinach Dip \$10
- Hummus \$10
- Chicken Wings \$10
- Octopus (Pulpo) Salad served with Tostones \$22
- Ceviche con Tostones \$20

Turnover

- Ground Beef (3) \$10
- Shrimp (3) \$12
- Chorizo (3) \$10
- Crab -Jueyes (3) \$12



- Alcapurrias Crab (Jueyes) (2) \$13**
- Alcapurrias de Carne (2) \$10

SALADS

- Cesar Salad \$9.00**
Add: Chicken \$12, Shrimp \$16, Grouper Fish \$12 or Churrasco \$16
- House Salad \$ 8.00



OYSTERS

- Dozen Oysters \$30
- Half Dozen Oysters \$16
- Oysters Rockefeller (4) \$16

BRUNCH ALL DAY

- Churrasco 6 oz. with Egg on the Top and French Fries \$20
- Churrasco Taco with Egg on the Top \$20
- Salmon Quesadilla \$18**
(Scramble Eggs with Smoke Salmon and Chopped Onion and Cheese)
- Sliders (2) \$16**
Bacon Blue cheese (1)
With Egg on the Top (1)
- Brunch Burger \$15

Sides

- White Rice and Red Beans \$7
- Mamposteao (Mixed Rice and Beans) \$6
- "Mamposteao" a Caballo \$ 8.00
(With an Egg on Top)
- Amarillos (Sweet Plantains) \$ 6
- Tostones \$ 7
- Mofongo \$ 7
- Yuca Mofongo \$ 6
- Mashed Yuca \$ 6
- Sautéed Vegetables \$ 8
- Linguine \$8
- House Salad \$ 8
- French Fries \$ 7
- Sunny Side Up Fries \$ 9
(Side of Fries with an Egg On Top)

LUNCH

- 6oz Grouper Fillet (Breaded, Blackened or Grilled)\$15
- Carne Frita \$16
- Pechuga Milanesa \$16
- Pork Chop \$10
- Chicharrones de Pollo (10)



Tacos

- (Breaded, Blackend, Grilled)
- Fish Taco \$13
- Shrimp Taco \$15
- Grilled Churrasco Taco \$16
- Chicken Taco \$12
- Carne Frita Taco \$16
- Salmon Blackend Taco \$16

Quesadilla

- Chicken Quesadilla \$15
- Churrasco and "Amarillos" Quesadilla \$18
- Shrimp Quesadilla \$19

Burgers

(All Burgers included French Fries)

- 1/2 Pound Burger \$10
- 1/2 Pound Spicy Burger \$11
- Bacon Bleu Cheese Burger \$12
- Spanish Burger \$13
(With Chorizo Stuffed)
- Sliders (2) \$ 16**
Bacon Blue cheese (1)
With Egg on the Top (1)
- Brunch Burger \$15
- Chicken Burger \$14
(Chicken Breast with Aioli on Burger Bun)
- Beyond Burger \$12
(Plant Base Burger)

- Spicy Chicken Sandwich \$15
- Grouper Sandwich \$16
(Breaded, Blackened or Grilled)

PIZZA

- Pizza Chorizo \$12
- Pizza Margherita \$12
- Veggie Pizza \$12

SPECIALTIES

Seafood

- Grouper Fillet (Blackened, Al Ajillo o Grilled) \$ 21
- Grilled Salmon \$ 22
- Shrimp Al Ajillo Style \$25
(served with White Rice and Tostones)
- Seafood Casserole Al Ajillo Style served with White Rice and Tostones \$26
- Shrimp and Lobster Stuff Mofongo \$37
- Red Snapper -Price

Chicken

- Grilled Chicken Breast \$16
- Ajillo or Alfredo Stile Chicken Breast \$18

Kids Menu

- Cheese Pizza \$ 8
- Kids Cheese Burger \$ 7
- One Fried Egg with White Rice \$ 7
- Kids Chicken Fingers \$ 8

Pasta

Alfredo, Marinara, Margarita (Basil, Olive Oil and Tomatoes) or Scampi (Fresh Ground Garlic and Oil)

- Chicken Linguine \$18
- Shrimp Linguine \$25
- Linguine DiMare \$27
- Vegetable Linguine \$18
- Shrimp and Lobster Pasta \$37



Mofongo

- Chicken Stuffed Mofongo \$18
- Seafood Stuffed Mofongo \$27
- Shrimp Stuffed Mofongo \$25

- Shrimp Rice \$25
- Seafood Rice \$27

- Can Can (Whole Center Cut Pork Chop) \$20
- Grilled Churrasco with Tamarind Sauce \$28
- NY Steak \$35
- Ropa Vieja \$18
- Chicken Stuffed with Cheese and Chorizo \$20
- Costillas \$18



Desserts

- Tres Leches \$8
- Flan de Coco \$8
- Flan de Queso \$8



VEGAN? Ask before you order/eat, some food is prepared with meat-pork.

WARNING: Eating foods that come from animals that are not well cooked can be detrimental to health.

Food ALLERGY? Ask before you order/eat.

PRICES MAY VARY.

FOR A GROUP OF FIVE PEOPLE OR MORE, THE 18%

DRINKS

- Iced Tea \$3
- Orange Juice, Pineapple Juice, Cranberry Juice or Apple Juice \$3
- Coke, Diet Coke, Sprite \$2.50
- Piña Colada, Frappes with Don Q Rum (Local Rum) \$11
- Virgin Piña Colada and Frappes \$10

MARGARITAS

GingBerryTa \$14
(Herradura or Jose Cuervo Platinum- Grandmanier)
With Natural Ginger/Ginger Beer, Natural Strawberry

Mojirita \$14
(Herradura or 1800 Tequila- Countreau-With Yerba Buena)

Patron or Don Julio Tequila \$15.50
(With Grand Marnier, fresh lime and Orange)

Ginger Margarita Patron or Don Julio Tequila \$15.50
(With natural ginger, Countreau)

Tamarind Margarita Patron or Don Julio Tequila \$15.50

Regular Margarita Jimador or José Cuervo \$10

WINES

Wine list available

FULL BAR

Bourbon, Scotch - Whisky: Johnnie Walker Black Label, Southern Comfort, Jack Daniel's, Wild Turkey, Jim Bean, Segrain's 7, Segrain's VO, Woodford Reserve, Canadian Club, Canadian LTD, Chivas Regal, Dwards White Label, Dwards 12, Pinch, Crown Royal. Jameson, Maker's Mark.

Rums: DonQ Grand Añejo, DonQ Añejo, Don Q (Cristal-Coco-Limón), Don Q 151, DonQ 7, Barrilito, Myers, Captain Morgan, Bacardi 8

Gin- Vodka: Bombay, Tanqueray, Absolute, Finlandia, Tito's, Grey Goose, Ketel One

Liquors: Disaronno, Kaluah, Drambuie, Baileys, JALDA, Sambuca, Grand Marnier, Countreau, Frangelico, Jagermeister, Crema de Alba, Hennessy, Felipe II

Tequilas: Patrón Silver, Don Julio Silver, Don Julio Reposado, José Cuervo Platinum, 1800, Herradura Silver, Herradura Reposado, Jimador Reposado-Silver-Hornito, Casa Noble

BEERS

Medalla (Local- PR), Medalla Ultra, Coors Light, Modelo, Michelob Ultra, Heineken, Corona

SPECIAL DRINKS

Waikiki Special \$9
(House Drinks with different fruit liquor, and juices)

Mojito \$10
(Classics, Coconut, Passion Fruit)

Season Mojitos \$10.50
(With Fresh Kiwi or Fresh Strawberries)
*When is available

Shalala \$8.00
(Local Rum Don Q Limón with Cramberrie juice)

MataHary \$8.00
(Local Rum Don Q Limón with Grapefruit juice)

