

Menú

APPETIZER

Grouper Crisp \$12
Crispy Jumbo Shrimps(4) \$16
Herb Breaded Calamary Rings \$12
Fritto Di Mare \$20



Local's Sampler \$19

(Bacalaítos, Alcapurrias Carne, Bolitas de Yuca)

Mozzarella Stick (6) \$ 11
Mofonguitos Rellenos de Ceviche (3) \$16
Mofonguitos Rellenos de Churrasco (3) \$17
Shrimp Kabbob \$16
Bolitas de Yuca (5) \$10
Grilled Chorizo con Mozzarella \$16
Creamy Spinach Dip \$11

Hummus \$11

Chicken Wings (8) \$11

Octopus (Pulpo) Salad served with Tostones \$24

Ceviche con Tostones \$21

Turnover

Ground Beef (3) \$11

Shrimp (3) \$13

Chorizo (3) \$12

Crab –Jueyes (3) \$14



Alcapurrias

Crab (Jueyes) (2) \$14

Beef (Carne) (2) \$12

Arepas Stuffed with:

Ceviche \$14

Octopus Salad \$16

OYSTERS

Dozen Oysters \$30

Half Dozen Oysters \$16

Oysters Rockefeller (4) \$18



BRUNCH ALL DAY

Churrasco 6 oz. with Egg on the Top and French Fries \$22

Churrasco Taco with Egg on the Top \$22

Sliders (2) \$16

Bacon Blue cheese (1)

With Egg on the Top (1)

Brunch Burger with Egg and Bacon \$18

SALADS

Ceasar Salad \$10

Add: Chicken \$13, Shrimp \$17, Grouper Fish \$14
or Churrasco \$17

House Salad \$ 8.00

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)

SPECIALTIES

Seafood

Grouper Fillet \$ 24

(Blackened, Al Ajillo, Breaded or Grilled)

Grilled Salmon \$ 25

(Choice of Glaze of Honey and Soy sauce, Al Ajillo or blackened)

Shrimp Scampi Style \$27

(served with White Rice and Amarillos)

Seafood Casserole Scampi Style \$ 27

(served with White Rice and Amarillos)

Shrimp and Lobster Stuff Mofongo \$39

Red Snapper -Market Price

MAHI MAHI Kabbob served with Salad & Two

Tostones \$17.00

Shrimp Rice \$25

Seafood Rice \$27



CHICKEN

Chicken Breast \$17

(Ajillo, Grilled or Alfredo Style)

Can Can (Whole Center Cut Pork Chop) \$22

Grilled Churrasco with Tamarind Sauce \$31

NY Steak \$35

Beefs Steak With Onions on Top \$ 20

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 \$20

Shrimp and Lobster Pasta \$39

Mushrooms and Churrasco Tips Linguini Alfredo \$25



MOFONGO

Chicken Stuffed Mofongo \$19

Seafood Stuffed Mofongo \$28

Shrimp Stuffed Mofongo \$26

KIDS MENU

Cheese Pizza \$ 8

Kids Cheese Burger \$ 7

One Fried Egg with White Rice \$ 7

Kids Chicken Fingers \$ 8

LUNCH

6oz Grouper Fillet(Breaded, Blackened or Grilled) \$16

Carne Frita \$16

Pechuga Milanesa \$17

Pork Chop \$11

Chicharrones \$12

TACOS

(Breaded, Blackend, or Grilled)

Fish Taco \$14

Shrimp Taco \$16

Grilled Churrasco Taco \$17

Chicken Taco \$14

Salmon Blackend Taco \$17



QUESADILLA

Chicken Quesadilla \$ 16
Churrasco and “Amarillos” Quesadilla \$18
Shrimp Quesadilla \$20

BURGERS

(All Burgers included French Fries)
1/2 Pound Burger \$12
1/2 Pound Spicy Burger \$13
Bacon Bleu Cheese Burger \$14
Spanish Burger \$14
(With Chorizo Stuffed)
Sliders (2) \$ 16
Bacon Blue cheese (1)
Egg on the Top (1)
Brunch Burger \$18
Egg and Bacon
Chicken Burger \$16
(Chicken Breast with Aioli on Burger Bun)
Beyond Burger \$14
(Plant Base Burger)
Spicy Chicken Sandwich \$ 16
(Breaded Chicken Breast with Spicy Sauce)
Grouper Sandwich \$ 16
(Breaded, Blackened or Grilled)

DRINKS

Iced Tea \$ 3
Pineapple Juice, Cranberry or Apple Juice \$4.00
Passion Fruit, Orange, Grapefruit Natural Juice \$5
Coke, Diet Coke, Sprite \$3.00
Piña Colada, Frappes with Don Q Rum (Local Rum) \$12
Virgin Piña Colada and Frappes \$10

MARGARITAS

GingBerryTa \$15
(Herradura Silver or Jose Cuervo Platinum- Grandmanier)
With Natural Ginger/Ginger Beer, Natural Strawberry
Mojito \$15
(Herradura Silver or 1800 Tequila- Countreau-With Yerba Buena)
Patron Silver or Don Julio Silver Tequila \$15.50
(With Grand Marnier , fresh lime and Orange)
Ginger Margarita Patron Silver or Don Julio Silver Tequila \$15.50
(With natural ginger, Countreau)
Tamarind Margarita Patron Silver or Don Julio Silver Tequila \$15.50
House Margarita Jimador or José Cuervo \$11

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

PIZZA

Chorizo \$14
Margherita \$14
Veggie \$14

DESSERT

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%

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 \$11
(Classics, Coconut , Passion Fruit)
Shalala \$9.00
(Local Rum Don Q Limón with Cramberrie juice)
MataHary \$9.00
(Local Rum Don Q Limón with Grapefruit juice)

