

# FIESTA BAR & GRILL

## BITES

<b>Table side Guac Cart</b>	<b>14</b>
made exclusively with fresh ripe Hass avocados + all fresh ingredients + fried corn tortilla chips	
○ Kick it up + add fresh jalapeno	+0.50
○ Go tropical + add fresh mango or pineapple	+1.50
○ All the Way + kick It up & go tropical	+2.50

### Empanadas

(2) handmade fried flour pastry protein filled + house made sauce of your choice	
○ Ground Beef (2)	8
○ Chicken (2)	8
○ Spinach & Cheese (2)	7.50
○ Empanada Flight (one of each)	11.00

### Chicken Tenders & Fries

(3) Breaded chicken tenders & fries

### Wings (8) 13 Boneless-10

all natural + no antibiotics + hormone free.

choose your below style and temperature: *Mild - Medium - Hot*

- Bacon Bourbon BBQ mango – extra thick bacon + fresh mangos + bourbon + house made bbq
- Pineapple Habanero – fresh pineapple reduced with habaneros
- The Secret Weapon – asian sweet & spicy ponzu

<b>Ahi Tuna</b>	<b>11</b>
fresh ahi tuna coated in house spices + chopped almond crust + topped with a cilantro gremolata & secret weapon sauce	

<b>Smoked Fish Dip</b>	<b>11</b>
Served with Tomatoes, onions, jalapenos & tortilla chips	

<b>Conch Fitters</b>	<b>13</b>
8 Jumbo Conch filled bites, fried golden brown, served with your choice of fries or slaw.	

<b>Fried Clams Strips</b>	<b>9</b>
5 Scrumptious clams, lightly breaded fried, served with your choice of sauce	

<b>Fish Fingers (todays catch)</b>	<b>10</b>
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<b>Jumbo Shrimp Cocktail</b>	<b>3 (Each)</b>
Jumbo shrimp steamed served with cocktail sauce	

<b>Firecracker Shrimp</b>	<b>11</b>
20 lightly battered shrimp, fried tossed in our firecracker sauce	

<b>Coconut Shrimp</b>	<b>10.50</b>
coconut coated key west pink shrimp + mango curry lime dipping sauce	

<b>Shrimp Plantain Bacon Cakes</b>	<b>10.50</b>
house made and seared + topped with cilantro lime aioli	

<b>Chips &amp; Dip</b>	
fried corn tortilla chips	
○ Craft Queso	7 + Add Ground Beef & Pico 2
○ Fresh Salsa	5 + Add Mango or Pineapple or both 1
	Kick it up 1

## STREET TACOS

(3) Traditional street tacos served with onion, cilantro, and Lime wedge.

<b>Ground Beef (3)</b>	<b>13.50</b>
<b>Chicken (3)</b>	<b>13</b>
<b>Steak (3)</b>	<b>15.50</b>
<b>Pork (3)</b>	<b>13</b>
<b>Taco Flight (4)(one of each)</b>	<b>18.50</b>

We have many options including

Vegan, Non Gluten, Keto, and more.

Customize your meal and support our sea turtles.

FDA WARNING: Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of conditions contracting a food borne illness, especially if you have certain medical.

We support our Veterans.

Thank you for your service. 10% off

## Award winning Soups-

(HOUSE) Caribbean Lentil Soup 0.50 or \$4 to go  
Soup of the Day (SPECIAL)

## HANDHELD TACOS

*Soft Corn (GF) – Soft Flour – Naked (lettuce wrapped)*  
*Make it a Meal Any 2+ tacos add Rice and Beans for \$4*

**Boom Boom Shrimp** 5.50  
crispy fried shrimp + boom boom sauce + tequila lime onion + cotija cheese

**Guava Jalapeno Chicken** 4.50  
cilantro lime slaw + fresh cilantro

**Blackened Fish** 6.50  
fresh avocado + mango slaw + cilantro lime aioli

**Ahi Tuna Bon Mi** 6.50  
bon mi veggies (pickled cucumber, carrot, onion) + secret weapon sauce + toasted almonds + yum yum sauce

**Slow Roasted Mojo Pork** 5  
craft queso + shredded lettuce + pico + cotija cheese + lime

**Lobster Taco (2)Tacos** Market Price  
New England lobster meat poached in butter + mayo + onion + fresh cilantro + lemon + black pepper + topped with lettuce

**Marinated Philly Steak Taco** 6  
cilantro lime slaw + fresh pineapple + chipotle maple aioli or Traditional (peppers + onion + mushrooms+ shredded cheese)

**The Triple Threat** 7.50  
grilled marinated steak + bacon + mac & cheese + pico

**Beef Taco** 5.50  
Marinated ground beef + Lettuce+ Pico + Cheese

**The Veggie Impact** 4.50  
Mushrooms + corn + tequila lime onions + lime slaw + pico

## HOUSEMADE SAUCES

- Yum Yum  
mayo + garlic + ketchup + vinegar + sugar + smoked paprika
- Boom Boom  
bell pepper puree + chilis + garlic + aged cayenne + egg yolk + vinegar + emulsified with oil.
- Cilantro Lime Aioli  
Cilantro + lime + garlic + mayo base
- Chipotle Maple Aioli  
chipotle in adobo + garlic + pure maple syrup + mayo base
- Mango Curry Lime  
fresh mangos + onion + garlic + lime juice + lime zest + cumin + touch of organic honey
- Fuego (handmade habanero hot sauce)  
habaneros +carrots + onions + garlic + cilantro + parsley + balsamic vinegar *unique but flaming experience*
- The Secret Weapon  
sweet & spicy asian ponzu

## ODDS & ENDS

**Signature Jasmine Rice** 3  
house made, all-natural fresh ingredients

- Jasmine Rice
- Cilantro Lime Rice - fresh cilantro & fresh lime
- Mango Rice – fresh mango & garlic

**Balsamic Black Beans** 3

**Fried Plantain's** 5

**Seashore French Fries** 4

**Street Corn Cob** 5

**House Mac** 6

**Pickled Veggies** 3

**Mango & Pineapple Cubes** 4

**MAIN FARE**

<b>Caribbean Cream Pasta</b>	<b>14.50</b>
caribbean flavors in a cream sauce + fettucine <b>ADD-Chicken \$3 or Shrimp \$5</b>	
<b>Jerk Pasta Flare</b>	<b>13</b>
house made cilantro avocado pesto + fettucine <b>ADD-Chicken \$3 or Shrimp \$5</b>	
<b>Fish &amp; Chips</b>	<b>12.50</b>
Haddock & Sea Shore Chips	
<b>Lobster Mac &amp; Cheese</b>	<b>Market Price</b>
House made Mac & cheese topped with fresh delicious whole lobster tail	
<b>Jamaican Jerk Shrimp Mac</b>	<b>20</b>
House marinated jerk shrimp on top of our Mac & cheese	
<b>Crab Shack n Mac</b>	<b>23</b>
Real Crab made with real Mac & cheese	
<b>Fiery Fiesta Fra Diavolo</b>	<b>45</b>
Lobster tail + Fresh Catch + Jumbo Shrimp + Linguini Pasta	
<b>Build Your Own Mac &amp; Cheese</b>	<b>12</b>
<b>Add+ Bacon, ground beef, chicken, popcorn shrimp \$3 Each</b>	
<b>Add+ Steak, jerk or grilled shrimp, tuna, mahi, haddock \$5 Each</b>	
<b>Build Your Own Quesadilla</b>	<b>10</b>
<b>Add+ Bacon, ground beef, chicken, popcorn shrimp \$3 Each</b>	
<b>Add+ Steak, jerk or grilled shrimp, tuna, mahi, haddock \$5 Each</b>	

*Below items come with a choice of two Odds & Ends*

<b>Marinated Philly Steak Fare</b>	<b>22</b>
(8)oz Philly Steak topped with tequila lime onion + Red & Green Peppers + mushrooms finished with a farm fresh egg	
<b>Guava Jalapeño Chicken Breast</b>	<b>17</b>
house made guava jalapeno glaze basted all-natural chicken breast	
<b>Mahi Mahi</b>	<b>22</b>
Blackened, Grilled, or jerked	
<b>Mushroom Caribbean Pasta Fare</b>	<b>15.50</b>
Portobello mushrooms jerked + House made Caribbean cream sauce + fettucine	

**GREENS**

<b>House Salad</b>	<b>10.50</b>
mixed greens + tomatoes + red onion + pico + pickled cucumber + balsamic vinaigrette	
<b>Blackened Shrimp Salad</b>	<b>13.50</b>
blackened shrimp + red onion + pineapple + mixed Greens + fresh cilantro + cotija cheese + lemon vinaigrette	
<b>Carnivore Salad</b>	<b>16.50</b>
marinated grilled skirt steak + fried plantains + corn + red onion + mixed greens + creamy avocado dressing	
<b>Caribbean Salad with Honey Lime</b>	<b>14.50</b>
Mixed greens + Pineapple + Mango + Avacado + Red Onion + Shrimp & Chicken	
<b>Taco Salad</b>	<b>14</b>
Mixed greens + red onion + Cucumber + Tomatoes + tortilla chips + choice of ground beef or chicken	
<b>Wedge Caesar Salad</b>	<b>10.50</b>
½ wedge Romaine lettuce + house Caesar dressing + graded cheese	
<b>ADD Chicken- 4 Shrimp-6 Grilled or Jerked</b>	

**ASK FOR TODAY'S FRESH CATCH AND CHEF SPECIAL**

**We hope you enjoy our scratch kitchen. We make it all on site from scratch with NO MICTROWAVES. So**

FDA WARNING: Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of conditions contracting a food borne illness, especially if you have certain medical.

**please be patient and we hope you enjoy your stay. We have fun activities for kids and adults so ask your server. And don't forget to donate to our partners Sea Turtle Preservation Society by scanning that barcode on your table.**

**BURGERS or WRAP IT UP**

*All burgers and wraps are served with Sea Shore Fries*

<b>Coconut Shrimp Burger</b>	<b>15.50</b>
crispy fried shrimp + boom boom sauce + tequila lime onion + cotija cheese	
<b>Grilled/Jerked Chicken Breast Burger</b>	<b>14.50</b>
cilantro lime slaw + fresh cilantro	
<b>Crispy Chicken/Bufalo Chicken Burger</b>	<b>14.50</b>
Hand breaded chicken breast tossed in our buffalo sauce + LTO	
<b>Blackened Mahi Burger</b>	<b>16.50</b>
fresh avocado + mango slaw + cilantro lime aioli + lettuce + tomato	
<b>Slow Roasted Mojo Pork Burger</b>	<b>14.50</b>
craft queso + shredded lettuce + pico + cotija cheese + lime	
<b>Fried Haddock Burger</b>	<b>15</b>
Fried Haddock + Lettuce + Tomato + Onion + Choice of sauce	
<b>Lobster Mac Burger</b>	<b>Market Price</b>
New England lobster meat poached in butter + mayo + onion + fresh cilantro + lemon + black pepper + topped with House Mac & Cheese	
<b>Sloppy Joe Burger</b>	<b>13</b>
Marinated ground beef + Lettuce+ Pico + Cheese	
<b>The Veggie Impact Burger</b>	<b>14</b>
Portobello Mushrooms + corn + Lettuce + Tomato + tequila lime onions + lime slaw + pico	
<b>Marinated Philly Steak Burger</b>	<b>14.50</b>
Philly Steak with sautéed mushroom + Green & Red Peppers + Onions topped with shredded cheese	

**BOWLS or WRAP IT UP**

your choice of jasmine rice or cilantro lime rice, fresh avocado + pickled bon mi veggies (cucumber, carrots & onions) + jalapeño + cilantro + choice of protein below + one house made sauce {WRAPS + house chips/salsa}

○ <b>Classic (no protein)</b>	<b>10</b>
○ <b>Veggie Impact</b>	<b>14</b>
☛ ○ <b>Fried Shrimp</b>	<b>13.50</b>
○ <b>Argentinian Coconut Shrimp</b>	<b>14.50</b>
○ <b>Guava Jalapeño Chicken</b>	<b>12.50</b>
○ <b>Marinated Philly Steak</b>	<b>16.50</b>
○ <b>Ahi Tuna</b>	<b>15</b>
○ <b>Blackened Fish</b>	<b>14.50</b>
○ <b>Slow Roasted Mojo Pork</b>	<b>12.50</b>
○ <b>Lobster</b>	<b>Market Price</b>

**LITTLE GROMS**

<b>House-made Mac &amp; Cheese</b>	<b>5</b>
<b>Taco Kit</b>	<b>5</b>
everything you need to make you own taco + choose protein	
<b>Quesadilla</b>	<b>5</b>
(2) mini cheese quesadillas	
<b>Rice &amp; Beans</b>	<b>4</b>
jasmine rice + black beans	
<b>Sliders</b>	<b>6</b>
Choice of (2) chicken, beef, pork, popcorn shrimp, balsamic black beans, & mushrooms	
<b>Chicken Tenders &amp; Fries</b>	<b>6</b>
(2) Home Made and Hand Breaded chicken tenders & fries	

**NON-ALCOHOLIC BEVERAGES**

Coca-Cola Products	3
Mexican Coke (Bottle)	4
Jarritos (assorted flavors)	3.50
Sparkling Water	3.50
LaVazza Espresso	3.50
Red Bull	5

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