“Enjoy amazing sunsets on the best beach in the world”

-APPETIZERS-

CONCH FRITTERS $22
Caicos Conch, Sweet Peppers, Onions, Island Spices, Rémoulade Sauce

SLIDERS $22
Beef OR Fish Sliders, Dill Pickle, Cherry Tomato, Sesame Seed Buns
Add Cheese $2  Add Bacon $2

CONCH FINGERS $22
Breaded Caicos Conch, Cocktail Sauce

BISTRO FLATBREAD $24
Goat Cheese, Kalamata Olives, Sundried Tomatoes, Red Onion  Add Chicken $7

NEW YORKER FLATBREAD $25
Mozzarella Cheese, Basil, Sausage, Fresh Tomatoes

MARGHERITA FLATBREAD $22
Basil Pesto, Mozzarella Cheese, Fresh Tomatoes, Caicos Sea Salt  Add Chicken $7

BUFFALO CHICKEN WINGS $21
Breaded, Crisp Fried Chicken, Carrots, Celery, Tossed in Our Unique Hot Sauce or Jamaican Jerk Sauce

VEGETABLE SPRING ROLLS $19
Crispy and Golden Brown, Stir Fry Vegetables, Fresh Herbs, Sweet Chili Sauce

CHIPS, SALSA & GUACAMOLE $19
Fresh Corn Tortilla Chips, Homemade Salsa, Fresh Guacamole

COCONUT SHRIMP $22
Coconut Crusted Shrimp, Slivered Vegetable Salad, Sweet Chili Sauce

QUESADILLA $18
Mixed Cheeses, Crispy Flour Tortilla, Diced Onions & Peppers, Salsa, Guacamole, Sour Cream
Add Swai Fish: $9  Add Chicken or Beef: $7
Add Shrimp, Grouper or Snapper Filet Add $12

GARLIC SHRIMP SKEWER $22
Garlic Butter Sautéed Shrimp, Slivered Vegetable Salad, Sweet Chili Sauce

-LOBSTER-

SEASON OPEN AUGUST 1 TO MARCH 31
*IN SEASON ONLY*

LOBSTER SPRING ROLLS $23
Crispy and Golden Brown, Stir Fry Vegetables, Fresh Herbs, Sweet Chili Sauce

LOBSTER QUESADILLA $Market Price
Mixed Cheeses, Crispy Flour Tortilla, Diced Onions & Peppers, Salsa, Guacamole, Sour Cream

LOBSTER TACOS $Market Price
2 Soft Flour Tortilla, Lobster, Shredded Lettuce, Diced Tomatoes, Mixed Cheeses, Diced Onions & Peppers, Pico de Gallo, Baja Sauce

LOBSTER TAIL YOUR WAY $Market Price
Grilled Lobster Tail and Fire Seared Angus Ribeye; Mixed Vegetables and Garlic Mashed Potato
Your choice of: Garden Salad, Mixed Vegetables, or Coleslaw

SURF & TURF $Market Price
Grilled Lobster Tail and Fire Seared Angus Ribeye; Mixed Vegetables and Garlic Mashed Potato

SEAFOOD SURF $Market Price
Choice of two: Grilled Lobster Tail, Shrimp Skewer, Salmon Filet, Grouper Filet, Snapper Filet; Mixed Vegetables and Garlic Mashed Potato

CAICOS SALAD $Market Price
Grilled Lobster, Crispy Romaine Lettuce, Avocado, Bermuda Onion, Tomato, Hard Boiled Egg, Ranch Dressing

-BAHAMIAN LOBSTER SALAD $ Market Price
Poached Lobster, Tomato, Onion, Pepper, Lemon Juice, Tossed in Avocado Mayo

-APETIZERS-

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Caicos Conch, Sweet Peppers, Onions, Island Spices, Rémoulade Sauce

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Beef OR Fish Sliders, Dill Pickle, Cherry Tomato, Sesame Seed Buns
Add Cheese $2  Add Bacon $2

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Breaded Caicos Conch, Cocktail Sauce

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Add Shrimp, Grouper or Snapper Filet Add $12

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Garlic Butter Sautéed Shrimp, Slivered Vegetable Salad, Sweet Chili Sauce

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Mixed Cheeses, Crispy Flour Tortilla, Diced Onions & Peppers, Salsa, Guacamole, Sour Cream

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2 Soft Flour Tortilla, Lobster, Shredded Lettuce, Diced Tomatoes, Mixed Cheeses, Diced Onions & Peppers, Pico de Gallo, Baja Sauce

LOBSTER TAIL YOUR WAY $Market Price
Grilled Lobster Tail and Fire Seared Angus Ribeye; Mixed Vegetables and Garlic Mashed Potato
Your choice of: Garden Salad, Mixed Vegetables, or Coleslaw

SURF & TURF $Market Price
Grilled Lobster Tail and Fire Seared Angus Ribeye; Mixed Vegetables and Garlic Mashed Potato

SEAFOOD SURF $Market Price
Choice of two: Grilled Lobster Tail, Shrimp Skewer, Salmon Filet, Grouper Filet, Snapper Filet; Mixed Vegetables and Garlic Mashed Potato

CAICOS SALAD $Market Price
Grilled Lobster, Crispy Romaine Lettuce, Avocado, Bermuda Onion, Tomato, Hard Boiled Egg, Ranch Dressing

-BAHAMIAN LOBSTER SALAD $ Market Price
Poached Lobster, Tomato, Onion, Pepper, Lemon Juice, Tossed in Avocado Mayo

-SALADS-

Dressing Choices: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinegar
With Swai Fish Add $9
With Shrimp, Grouper or Snapper Filet Add $12
With Seasoned Beef or Grilled Chicken Add $7

TACO SALAD $21
Crispy Tortilla, Romaine Lettuce, Cheddar Cheese, Taco Sauce, Sour Cream, Salsa, Guacamole

-SCALLOP SALAD $21
Crispy Tortilla, Romaine Lettuce, Shaved Parmesan Cheese, Creamy Garlic Dressing, and Bacon Crumbles Upon Request

-TACO SALAD $21
Crispy Tortilla, Romaine Lettuce, Cheddar Cheese, Taco Sauce, Sour Cream, Salsa, Guacamole

ISLAND BISTRO $22
Mixed Field Greens, Walnuts, Goat Cheese, Kalamata Olives, Sun Dried Tomatoes, Balsamic Vinaigrette

CLASSIC CESAR SALAD $21
Romaine Lettuce, Herbed Croutons, Shaved Parmesan Cheese, Creamy Garlic Dressing, and Bacon Crumbles Upon Request

-THE WEDGE $19
Iceberg Lettuce, Smoked Bacon, Raisins, Diced Tomato, Walnuts, Balsamic Vinaigrette, Blue Cheese Crumbles

CONCH CEVICHE $20
Raw Marinated Caicos Conch, Citrus Dressing, Sweet Peppers, Habañero, Onion, Corn Tortilla Chips

-SCALLOP SALAD $21
Crispy Tortilla, Romaine Lettuce, Shaved Parmesan Cheese, Creamy Garlic Dressing, and Bacon Crumbles Upon Request

-THE WEDGE $19
Iceberg Lettuce, Smoked Bacon, Raisins, Diced Tomato, Walnuts, Balsamic Vinaigrette, Blue Cheese Crumbles

CONCH CEVICHE $20
Raw Marinated Caicos Conch, Citrus Dressing, Sweet Peppers, Habañero, Onion, Corn Tortilla Chips

-SCALLOP SALAD $21
Crispy Tortilla, Romaine Lettuce, Shaved Parmesan Cheese, Creamy Garlic Dressing, and Bacon Crumbles Upon Request

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Iceberg Lettuce, Smoked Bacon, Raisins, Diced Tomato, Walnuts, Balsamic Vinaigrette, Blue Cheese Crumbles

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Raw Marinated Caicos Conch, Citrus Dressing, Sweet Peppers, Habañero, Onion, Corn Tortilla Chips

-SCALLOP SALAD $21
Crispy Tortilla, Romaine Lettuce, Shaved Parmesan Cheese, Creamy Garlic Dressing, and Bacon Crumbles Upon Request

-THE WEDGE $19
Iceberg Lettuce, Smoked Bacon, Raisins, Diced Tomato, Walnuts, Balsamic Vinaigrette, Blue Cheese Crumbles

CONCH CEVICHE $20
Raw Marinated Caicos Conch, Citrus Dressing, Sweet Peppers, Habañero, Onion, Corn Tortilla Chips
**ENTREES**

**CURRY CHICKEN** $29  
Braised Chicken, West Indian Curry Sauce, Steamed White Rice, Fire Toasted Lentil Cracker, Mango Chutney

**CABANA BURGER** $23  
Flame Broiled Angus Beef, Fresh Baked Kaiser Roll, Crisp Lettuce, Fresh Tomato, Red Onion, Pickle  
Add Cheese $2  
Add Sautéed Onion $1  
Add Mushroom $1

**FRESH ATLANTIC SALMON** $36  
Grilled OR Sesame Crusted, Jasmine Rice, Medley of Fresh Vegetables, Garlic-Ginger Glaze

**ENCRUSTED GROUPER** $41  
Coconut OR Almond Crusted Grouper, Island Rice, Sautéed Vegetables, Light Coconut Reduction

**LINGUINE OR PENNE PASTA** $20  
White Wine Garlic Cream OR Roasted Garlic Red Pepper Tomato Sauce, Fresh Herbs, Aged Parmesan, Garlic Bread  
Add Veggies $5  
Add Chicken $7  
Add Shrimp $12  
Add Salmon $15

**SWEET TREATS**

**BROOKIE** $13  
Brownie, Chocolate Chip Cookie Creation, Vanilla Ice Cream Scoop, Chocolate Sauce Drizzle, Whipped Cream, Maraschino Cherry

**FRUIT PLATE** $17  
Variety of Fresh Fruit with Vanilla Yogurt

**VANILLA SUNDAE** $11  
2 Scoops Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Maraschino Cherry, Chopped Walnuts

**KEY LIME PIE** $12  
Key Lime Juice, Graham Cracker Crust, Topped with Whipped Cream, Lime Slice

**ESPRESSO**

**ESPRESSO MACCHIATO**

**ESPRESSO CAMPANA**

**CARAMEL MACCHIATO**

**CAFÉ MOCHA**

**CAFÉ LATTE**

**AMERICANO**

**CAPPUCINO**

**HOT TEA**: Variety of selections. Ask your server for details!

**CAFÉ CABANA** Rum, Amaretto, Hot Coffee, Whipped Topping

**ICY CAKE CARIBBEAN** Dark Rum, Cold Brew, Brown Sugar, Cardamom

**IRISH COFFEE** Espresso, Brown Sugar, Irish Whiskey, Whipped Topping

**SALTED CARAMEL MARTINI** Kahlúa, Vodka, Cold Brew, Caramel, Salt

**ESPRESSO MARTINI** Espresso, Vodka, Baileys

**KENTUCKY COFFEE** Bourbon, Honey Liquor, Hot Coffee, Whipped Topping

**CAICOS COFFEE** Hot Coffee, Dark Rum, Baileys, Whipped Topping, Cinnamon

**NUTTY IRISHMAN** Espresso, Irish Whiskey, Baileys, Frangelico, Whipped Topping, Nutmeg

**TORANI FLAVORS**

**Vanilla**  
**Sugar-Free Vanilla**

**Caramel**  
**White Chocolate**

**Pumpkin Spice**  
**Hazelnut**

**Watermelon**  
**Lemon**

**Passion Fruit**  
**Lavender**

**Almond**

**ITALIAN SODA**: Torani Flavor Syrup, Cream, Club Soda, Whipped Topping, Maraschino Cherry

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If you have a food allergy or special dietary requirement please inform your server prior to placing order so we can best accommodate you!

**Coffee, Tea, Espresso, Italian Soda & Spirits**