

DINNER

"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 \$24

Breaded Caicos Conch, Rémoulade Sauce

CHICKEN WINGS \$21

Breaded, Crisp Fried Chicken, Carrots, Celery Plain or Tossed in your choice of Sauce:
Buffalo, Jamaican Jerk, BBQ, Lemon Pepper

VEGETABLE SPRING ROLLS \$19

Crispy and Golden Brown, Stir Fry Vegetables, Fresh Herbs, Sweet Chili Sauce

COCONUT SHRIMP \$22

Coconut Crusted Shrimp, Vegetable Slivers, 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, Mahi-Mahi, Grouper, or Snapper Filet \$12

GARLIC SHRIMP SKEWER \$22

Garlic Butter Sautéed Shrimp, Vegetable Slivers, Sweet Chili Sauce

SALMON CAKES \$19

Fresh Alaskan Salmon, Fresh Herbs, Spices, Pan-Fried with Virgin Olive Oil, Vegetable Slivers, Avocado Tartar Sauce

ASIAN LETTUCE WRAPS \$22

Sautéed Chicken Breast, Hoisin Sauce, Ginger, Roasted Peanuts, Thai Chili, Served In Lettuce Cups

CHIPS, SALSA & GUACAMOLE \$19

Fresh Corn Tortilla Chips, Homemade Salsa & Fresh Guacamole Add Queso \$7

CHIPS & QUESO \$15

Fresh Corn Tortilla Chips & Homemade Queso
Add Scoop Guacamole \$2 Add Side Guacamole \$5

-FLATBREADS-

SEAFOOD FLATBREAD \$29

Seafood Trio, Roasted Garlic, Red Pepper Tomato Sauce, Mozzarella, Homemade Pesto Drizzle

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

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



Get connected!

SCAN FOR
WIFI CONNECTION



@tcicabanabar



-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

NORTH CAICOS LOBSTER BURRITO \$27

Cracked Lobster, Black Beans, Rice, Cheddar Cheese, Salsa, Guacamole, Lettuce, Marie- Rose Sauce

LOBSTER TACOS \$Market Price

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

LOBSTER TAIL YOUR WAY \$Market Price

Jerk, Blackened, Cajun, or Grilled, Lemon Garlic Butter Sauce, Island Rice or 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 Mash, 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

With Swai Fish Add \$9

With Shrimp, Mahi-Mahi, Grouper or Snapper Filet Add \$12

With Seasoned Beef or Grilled Chicken Add \$7

TACO SALAD \$22

Crispy Tortilla, Romaine Lettuce, Cheddar Cheese, Taco Sauce, Sour Cream, Salsa, Guacamole

ISLAND BISTRO \$23

Mixed Field Greens, Walnuts, Goat Cheese, Kalamata Olives, Sun Dried Tomatoes, Balsamic Vinaigrette

CLASSIC CAESAR SALAD \$22

Romaine Lettuce, Herbed Croutons, Shaved Parmesan Cheese, Creamy Garlic Dressing, and Bacon Crumbles Upon Request

THE WEDGE \$20

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

CHEF SALAD \$23

Romaine, Iceberg, Turkey, Ham, Cheddar Cheese, Cherry Tomato, Cucumber, Hard Boiled Egg, Herbed Croutons

CONCH CEVICHE \$22

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

-SOUPS-

Cup \$11/Bowl \$18

CHILLED PRAWN & GAZPACHO

Poached Citrus Scented Prawn, Cucumber, Sweet Peppers, Onion, E.V.O., Tomato-Garlic Broth, Crispy Tortilla

CONCH CHOWDER

Caicos Conch, Root Vegetables, Potatoes, Fresh Herbs, Cream, Fresh Bread

ISLAND STYLE CHICKEN & PUMPKIN

Calabaza Pumpkin, Assorted Root Vegetables, All Spice, Potatoes, Dumplings, Scotch Bonnet Pepper, Scallion

-SWEET TREATS-

FRUIT BOWL \$17

Variety of Fresh Fruit with Vanilla Yogurt

BROOKIE \$13

Brownie, Chocolate Chip Cookie Creation, Vanilla Ice Cream Scoop, Chocolate Sauce Drizzle, Whipped Cream, Maraschino Cherry

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

TURTLE CHEESECAKE \$16

Creamy Cheesecake Filling, Caramel, Chocolate, and Pecans, Chocolate Cookie Crust

Ask about our Candlelight
Beach Dinner!



Italian Soda

TORANI FLAVORS

Vanilla
Sugar-Free Vanilla
Caramel
White Chocolate
Hazelnut
Watermelon
Passion Fruit
Almond



ITALIAN SODA:

Torani Flavor Syrup, Cream, Club Soda, Whipped Topping, Maraschino Cherry

Coffee, Tea, Espresso & Spirits

ESPRESSO

AMERICANO

CAPPUCCINO

ESPRESSO CAMPANA

ESPRESSO MACCHIATO

CARAMEL MACCHIATO

CAFÉ LATTE

CAFÉ MOCHA



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

CAFÉ CABANA Rum, Amaretto, Hot Coffee, Whipped Topping

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

SALTED CARAMEL MARTINI Kahlua, 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

-ENTRÉES-

CURRY CHICKEN \$29

Braised Chicken, West Indian Curry Sauce, Mango Chutney, Steamed White Rice, Fire Toasted Lentil Cracker

SUPREME CHICKEN BREAST \$29 *new!*

Marinade Chicken Breast, Jasmine Rice, Woodland Mushrooms Sauce, Sautéed Garden Vegetables

CABANA BURGER \$24

Flame Broiled Angus Beef, Fresh Baked Kaiser Roll, Crisp Lettuce, Fresh Tomato, Red Onion, Pickle
Add Cheese \$2 Add Bacon \$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 Add Seafood Variety \$19

GROUPER YOUR WAY \$41

Grilled, Blackened, Jerked or Pan Seared, Island Rice, House Salad, Tropical Fruit Salsa

FISH & CHIPS \$25

Battered, Fried, Swai Fillets, Home Cut Fries, Coleslaw, Tartar Sauce, Lemon With Grouper or Snapper Add \$9

CERTIFIED ANGUS RIBEYE \$63

Fire Seared 12oz Angus Ribeye, Roasted Garlic Mashed Potatoes, Medley of Fresh Vegetables, Woodland Mushroom Sauce

*No modifications on entrées below please

THREE BEAN AND VEGETABLE CURRY* \$26

Red Kidney, Black Bean, Garbanzo, Medley of Fresh Vegetables, Light Curry-Coconut Broth, Steamed White Rice, Mango Chutney, Toasted Lentil Cracker

CAPRESE GROUPER* \$41

Pan Seared Grouper, Mozzarella, Roasted Tomato, Mashed Potatoes, Sautéed Broccoli, Roasted Red Pepper Sauce, Homemade Pesto Drizzle

ENCRUSTED PAN-SEARED LAMB CHOPS* \$41 *new!*

Garlic And Herbs Encrusted Pan-Seared Lamb Chops
Creamy Mashed Potatoes, Roasted Asparagus, Pan Gravy

SNAPPER De CREOLE* \$41

Grilled OR Fried Snapper Fillet, Jasmine Rice, Sautéed Vegetables, Island Style Creole Sauce

Weekly Specials

weekly specials in season*

Monday

Live Music w/Rohan

6:30-9:30pm

Caribbean Jerk

11:00am to 10:00pm

Wednesday

Live Music w/Gordon 6-9pm

Chicken & Ribs Night

6:00pm to 10:00pm

Friday

Live Music w/Dwayne 6-9pm

Saturday

Seafood Saturday

11:00am to 10:00pm

All items are subject to 12% government tax, and 10% Service Charge

Service Charge is distributed among all staff.

If you choose to tip above your bill, it will go directly to your server

No outside food or drink allowed, \$15 Corkage Fee for all outside wine.

We reserve the right to refuse service to anyone.

(649) 946-5880 Thank you Cabana Bar - October 2025