

# Snacks & Small Plates

## **Spicy Mango Guacamole 14 V/GF**

Avocado, fresh mango, cilantro, lime, serrano  
Sub Carrots & Celery +\$1

## **Spring Hummus 12 V/GF/HH**

Lemon Garlic Hummus  
Topped with roasted spring vegetables  
Pita, Carrots & Celery

## **Empanadas of the Week MP**

Side salad + pickled red onions

## **Coastal Steam Buns**

**2 For \$9 / 3 For \$13**

Ask server for daily prep

## **Fire Cracker Clams GF**

**6 For \$11 / 14 For \$20**

Little Neck Clams, roasted chili butter, fresh lime,  
smoked bacon

## **Coastal Wings 13**

Served with carrots & celery

Classic Buffalo – Tropical BBQ – Spicy Coconut Curry +\$1  
Blue Cheese or Ranch

**Boneless +\$1 HH**

## **Rasta Mussels 17 GF/HH**

P.E.I. Mussels, pineapple, red bell peppers, roasted  
garlic, lobster stock, cilantro  
Served with HM Old Bay Focaccia Bread

## Quesadillas

### **Lobster Pineapple 18**

### **Jamaican Jerk Chicken & Pineapple 16**

Served with chipotle sour cream

### **Thai Coconut Fish Cakes \*\* 14 GF/HH**

3 Pan seared local fish cakes, spicy Thai coconut curry,  
green papaya salad, toasted peanuts

**HH = Happy Hour ½ Priced Snacks**

**V:** These items are or can be Vegetarian

**GF:** These items are or can be Gluten Free

Please speak with your server if you have any allergies/food  
preferences

## **Grilled Pinchos 'Caribbean Kebobs'**

Served with Tostones

**Roasted Chicken (2) - Tropical BBQ Sauce 6**

**Hanger Steak - Piri Piri Chili Oil + Chimichurri 8**

**4 Grilled Shrimp - Dominican Citrus Wasakaka 7**

## **Fish Tacos (3) 16 GF/HH**

Grilled Mahi Mahi, lime crema, green papaya slaw,  
avocado, tropical pico de gallo, West Indies style  
hot pepper sauce

## **Nachos 15 GF**

Shredded chicken, Monterey Jack cheese, salsa  
verde & salsa roja, chipotle queso, black beans,  
onions, cilantro, sour cream

## **Poke Bowl \* 16**

Ahi Tuna, baby kale, avocado, chopped pineapple,  
farro, crispy shallots, orange ponzu, sesame,  
spicy aioli

## **Hand Cut Fries 5**

Sea Salt - Old Bay - Garlic Parmesan (+\$1)

## Salads

### **Spring Seasonal Salad MP**

Seasonal produce, seasonal prep

### **Green Salad 9 V/GF**

Local greens & herbs, shallots, cherry tomatoes,  
cucumbers, HM red wine vinaigrette

### **Green Papaya Salad \*\* 9 V/GF**

Shredded green papaya, cherry tomatoes, Thai  
basil, spicy serranos, fresh lime, roasted peanuts

## Add On's

**Grilled Chicken 6**

**Seared Tuna\* 8**

**Grilled Steak 8**

**Jerk Chicken 6**

**Grilled Shrimp 8**

**Avocado 3**

**Pineapple 1**

\*This item can be cooked to your preferred temperature. Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness

\*\* Item contains nuts \*\* **HM = House Made**