

Appetizers & Small Plates

Poke Bowl * 16

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

Spicy Mango Guacamole 14 v/GF

Avocado, lime, fresh chopped mango, cilantro, onion, sliced serrano peppers

Seasonal Veggie Board 14 v/GF

3 cheese stuffed poblano
fried green tomatillo + avocado + salsa roja + cotija
Mexican chili hummus + smoked Brussels pincho

Fire Cracker Clams GF

6 For \$11 / 14 For \$20

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

Coastal Wings 13 HH

Served with carrots & celery
Classic Buffalo - Coconut Curry - Tropical BBQ
Blue Cheese or Ranch
Boneless + \$1

Rasta Mussels 17 GF/HH

Lobster stock, pineapple, red peppers, cilantro & roasted garlic
Served with HM Old Bay Focaccia Bread

Quesadillas

Lobster Pineapple 18

Jamaican Jerk Chicken & Pineapple 16

Served with all the fixins

Chicken Pinchos (2) 6 GF

Caribbean kebobs. Roasted chicken, Tropical BBQ sauce

Shrimp Pincho 6 GF

Caribbean kebob. 4 seared shrimp, lime, Dominican wasakaka sauce

Empanadas of the Week MP

Served with side salad and pickled red onions

Fish Tacos (3) 16 GF/HH

Grilled Mahi Mahi, lime crema, green papaya slaw, tropical pico de gallo, Iguana Gold Hot Sauce

Nachos 14 GF/HH

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

Thai Coconut Fish Cakes ** 14 GF/HH

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

Hand Cut Fries 5

Sea Salt - Old Bay - Garlic Parmesan

Salads

Coastal Seasonal Salad 12 v/GF

Baby kale, trio of beets, goat cheese, candied pecans, red wine vinaigrette

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

Jerk Chicken 7

Seared Tuna* 8

Grilled Shrimp 8

Avocado 3

Pineapple 1

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

*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**

