

-APPETIZERS-

CONCH FRITTERS \$18

*Caicos Conch, Sweet Peppers, Onions,
Island Spices, Rum Scented Marie-Rose Sauce*

CONCH FINGERS \$18

Breaded Caicos Conch, Cocktail Sauce

BUFFALO CHICKEN WINGS \$17

*Breaded, Crisp Fried Chicken, Carrot, Celery,
Tossed in Our Unique Hot Sauce or Jamaican Jerk
Sauce*

SALMON CAKES \$15

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

VEGETABLE SPRING ROLLS \$14

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

SLIDERS \$18

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

CHIPS, SALSA & GUACAMOLE \$14

*Fresh Corn Tortilla Chips, Homemade Salsa,
Fresh Guacamole*

QUESADILLA \$15

*Mixed Cheeses, Crispy Flour Tortilla, House Salsa,
Guacamole, Sour Cream
Add Chicken: \$7 Add Fish: \$9*

ASIAN LETTUCE WRAPS \$16

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

COCONUT SHRIMP \$19

*Coconut Crusted Shrimp, Slivered Vegetable Salad,
Sweet Chili Sauce*

GARLIC SHRIMP \$19

*Garlic Butter Sautéed Shrimp, Slivered Vegetable
Salad, Garlic Butter*

-SOUPS-

CHILLED PRAWN & GAZPACHO SOUP

Cup \$10/Bowl \$16

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

CONCH CHOWDER

Cup \$10/Bowl \$16

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

ISLAND STYLE CHICKEN & PUMPKIN SOUP

Cup \$10/Bowl \$16

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

*No outside food or drink allowed.
\$15 Corkage Fee for all outside wine
We reserve the right to refuse service to anyone.
Automatic 15% gratuity added to parties 6 or more.*

All credit card transactions are processed under "RCO, Ltd"



*Thank you
December 2021*

DINNER

"Enjoy amazing sunsets on the best beach in the world"



-FLATBREADS-

MARGHERITA FLATBREAD \$18

*Basil Pesto, Mozzarella Cheese, Fresh Tomatoes,
Caicos Sea Salt*

BISTRO FLATBREAD \$18

*Goat Cheese, Kalamata Olives, Sundried Tomatoes,
Red Onion Add Chicken \$7*

SEAFOOD DELIGHT FLATBREAD \$26

*Caicos Conch, Grilled Grouper, Shrimp, Mozzarella,
Red Pepper Sauce, Fresh Herbs*

NEW YORKER FLATBREAD \$20

Mozzarella Cheese, Basil, Sausage, Fresh Tomatoes

-SALADS-

Dressing Choices: Ranch, Blue Cheese, Honey Mustard, Homemade Lemon Thyme, Balsamic

TACO SALAD \$18

*Crispy Tortilla, Romaine Lettuce, Cheddar Cheese, Taco Sauce, Sour Cream, Salsa, Guacamole.
Add Seasoned Beef or Grilled Chicken: \$7 Add Fish \$9*

ISLAND BISTRO \$19

*Mixed Field Greens, Walnuts, Goat Cheese, Kalamata Olives, Sun Dried Tomatoes, Balsamic Vinaigrette
Add Chicken \$7 Add Fish: \$9 Add Shrimp: \$12*

CONCH CEVICHE \$17

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

CLASSIC CAESAR SALAD \$18

*Romaine Lettuce, Herbed Croutons, Shaved Parmesan Cheese, Creamy Garlic Dressing, and Bacon Crumbles
Upon Request
Add Chicken \$7 Add Fish: \$9 Add Shrimp: \$12*

THE WEDGE \$16

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



-ENTREES-

CHICKEN CURRY \$27

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

CABANA BURGER \$21

*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 \$32

Grilled OR Sesame Crusted, Fried Rice, Medley of Fresh Vegetables, Garlic-Ginger Glaze

ENCRUSTED GROUPER \$39

Coconut OR Almond Crusted Grouper, Island Rice, Sautéed Vegetables, Light Coconut-Curry Reduction

FISH & CHIPS \$21

Turks Head Beer Batter, Home Cut Fries, Coleslaw, Tartar Sauce, Lemon

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*

GROUPER YOUR WAY \$38

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

CAPRESE GROUPER \$38

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

SNAPPER De CREOLE \$38

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

CERTIFIED ANGUS STRIPLOIN \$42

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

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

-SWEET TREATS-

FRUIT PLATE \$15

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 \$11

Key Lime Juice, Graham Cracker Crust, Topped with Whipped Cream, Lime Slice



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