

Caribbean Monday

11:00am to 10:00pm



JERK CHICKEN \$25

Jamaican Jerk Marinated Chicken, Jerk Sauce, Island Rice, Choice of Coleslaw or Garden Salad

JERK PORK \$27

Jerk Marinated, Slow Cooked Pork Shoulder, Jerk Sauce, Island Rice, Sliver Garden Salad, Sweet Plantain

FILLET YOUR WAY \$41

[MAHI-MAHI, GROUPER OR SNAPPER]

Grilled, Jerk, or Blackened, Fruit Salsa, Island Rice. Your Choice of Coleslaw or Garden Salad

CERTIFIED ANGUS RIBEYE \$63

Jerk Marinated 12oz Angus Ribeye, Sautéed Vegetables, Jerk Sauce. Your choice of Potato: Stuffed Baked Potato or Garlic Mashed

AUTHENTIC CURRY CHICKEN \$29

Caribbean Chicken Curry, Fresh Herbs, Spices, Root Vegetables, Scotch Bonnet Peppers, Jasmine Rice, and Coleslaw

CABANA JERK CHICKEN SANDWICH \$25

Jamaican Jerk Marinated Chicken Breast, Ciabatta Bread, Lettuce, Tomato, Coleslaw, Yum-Yum Spread. Your Choice of Home Cut Fries, Island Rice, or Garden Salad

SWEET CHILI SALMON \$36

Atlantic Salmon, Egg Noodles, Boc-Choy, Onions, Peppers, Green Beans, Carrots, Stir Fry

FRESH CATCH YOUR WAY \$41

Local Whole Snapper, Grilled, Blackened, Steamed, Escoveitch or Creole, Island Rice, Sweet Plantain. Your choice of Coleslaw or Garden Salad

-SALADS -

Dressing Choices: Ranch, Blue Cheese, Honey Mustard, Balsamic

With Swai Fish Add \$9

With Shrimp, Grouper or Snapper Filet Add \$12

With Seasoned Beef or Grilled Chicken Add \$7

Add Lobster: Market Price

CLASSIC CAESAR SALAD \$21

Romaine Lettuce, Herbed Croutons, 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

-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, Guacamole, Salsa, Lettuce, Bambara Scented Marie- Rose Sauce

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

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

SEAFOOD SURF \$Market Price

Choice of two: Grilled Lobster Tail, Shrimp Skewer, Salmon Filet, Grouper Filet, Snapper Filet; Mixed Vegetables and Garlic Mashed

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

ISLAND BISTRO \$22

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

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

-SOUP- Cup \$11/Bowl \$18
CONCH CHOWDER *Caicos Conch, Root Vegetables, Potatoes, Fresh Herbs, Cream, Fresh Bread*

ISLAND STYLE CHICKEN & PUMPKIN SOUP
Calabaza Pumpkin, Assorted Root Vegetables, All Spice, Potatoes, Dumplings, Scotch Bonnet Pepper, Scallion

CHILLED PRAWN & GAZPACHO SOUP
Poached Citrus Scented Prawn, Cucumber, Sweet Peppers, Onion, E.V.O., Tomato-Garlic Broth, Crispy Tortilla

-APPETIZERS-

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

SALMON CAKES \$19
Fresh Alaskan Salmon, Fresh Herbs, Spices, Vegetable Slivers, Pan-Fried with Virgin Olive Oil, Avocado Tartar Sauce

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

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

CONCH FINGERS \$22
Breaded Caicos Conch, Cocktail Sauce

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

GARLIC BUTTER SHRIMP SKEWER \$22
Garlic Butter Sautéed 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

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

-BURGERS, WRAPS, & SANDWICHES-

All burger & sandwich entrées are served on a warm bakery fresh bun topped with lettuce, tomato, onion and pickle.
All wraps served on a spinach tortilla.
Burger, sandwich, and wraps are served with home cut fries, island rice, white rice, Caesar or garden salad.

JERK CHICKEN WRAP \$25
White Rice, Sweet Corn, Jerk Chicken, Mix Cheese

JERK FISH WRAP \$25
Crispy Romaine Lettuce, Jerk Marinated Grouper Filet, Sweet Corn, Yum-Yum Sauce

CABANA BURGER \$23
Flame Broiled Angus Beef, Fresh Baked Kaiser Roll, Crisp Lettuce, Fresh Tomato, Red Onion, Pickle
Add Cheese \$2 Add Bacon \$2
Add Mushroom \$1 Add Sautéed Onion \$1
Add Fried Egg \$2 Add Crispy Onion Strings \$1

CHICKEN SANDWICH \$20
FISH SANDWICH Swai \$22
Grouper or Snapper Add \$9
Grilled OR Fried, Mayonnaise, Romaine Lettuce, Fresh Tomatoes, Red Onion, Fresh Baked Kaiser Roll
Add Cheese \$2 Add Bacon \$2

FISH & CHIPS \$24
Turks Head Beer Batter Swai Fillets, Home Cut Fries, Coleslaw, Tartar Sauce, Lemon
With Grouper or Snapper Add \$9

CHICKEN FINGERS & FRIES \$18

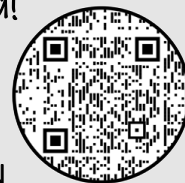
BIG SOUTH ISLAND TACO \$13
2 Soft Flour Tortilla, Shredded Lettuce, Diced Tomatoes, Mixed Cheeses, Diced Onions & Peppers, Pico de Gallo, Baja Sauce, Sour Cream, Salsa.
Add Guacamole \$2 Add Chicken or Beef: \$7
Add Swai Fish: \$9 (grill or fried)
Add Shrimp, Grouper or Snapper Filet Add \$12
Add Conch: \$Market Price

LINGUINE OR PENNE PASTA \$20
White Wine Garlic Cream OR
Roasted Garlic Red Pepper Tomato Sauce, Fresh Herbs, Aged Parmesan, Garlic Bread
Add Veggie: \$5 Add Shrimp: \$12
Add Chicken: \$7 Add Salmon: \$15
Add Conch or Lobster: \$Market Price
Add Seafood Variety \$19

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SCAN FOR
WIFI CONNECTION



@tcicabanabar

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 2023