

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

## -APPETIZERS-



### CONCH FRITTERS \$22

*Caicos Conch, Sweet Peppers, Onions, Island Spices, Remoulade Sauce*

### SLIDERS \$22

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

### CONCH FINGERS \$22

*Breaded Caicos Conch, Cocktail Sauce*

### BISTRO FLATBREAD \$24

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

### 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*

### BUFFALO CHICKEN WINGS \$21

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

### VEGETABLE SPRING ROLLS \$19

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

### CHIPS, SALSA & GUACAMOLE \$19

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

### COCONUT SHRIMP \$22

*Coconut Crusted 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*

### GARLIC SHRIMP SKEWER \$22

*Garlic Butter Sautéed Shrimp, Slivered Vegetable Salad, Sweet Chili Sauce*

### SALMON CAKES \$19

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

### ASIAN LETTUCE WRAPS \$22

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

## -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*

# DINNER

## -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, 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 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, 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, Grouper or Snapper Filet Add \$12*

*With Seasoned Beef or Grilled Chicken Add \$7*

### TACO SALAD \$21

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

### ISLAND BISTRO \$22

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

### CLASSIC CAESAR SALAD \$21

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

### 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*



# -ENTREES-

## CURRY CHICKEN \$29

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

## 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 Sautéed Onion \$1              Add Mushroom \$1

## FRESH ATLANTIC SALMON \$36

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

## ENCRUSTED GROUPEL \$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

# -SWEET TREATS-

## BROOKIE \$13

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

## FRUIT PLATE \$17

Variety of Fresh Fruit with Vanilla Yogurt

## 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

## GROUPEL YOUR WAY \$41

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

## CAPRESE GROUPEL \$41

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

## FISH & CHIPS \$24

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

## SNAPPER De CREOLE \$41

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

## CERTIFIED ANGUS RIBEYE \$63

Fire Seared 12oz Angus Ribeye, 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

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



# Coffee, Tea, Espresso, Italian Soda & Spirits

- ESPRESSO
- ESPRESSO MACCHIATO
- ESPRESSO CAMPANA
- CARAMEL MACCHIATO
- CAFÉ MOCHA
- CAFÉ LATTE
- AMERICANO
- CAPPUCCINO

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



## TORANI FLAVORS

- |               |                    |
|---------------|--------------------|
| Vanilla       | Sugar-Free Vanilla |
| Caramel       | White Chocolate    |
| Pumpkin Spice | Hazelnut           |
| Watermelon    | Lemon              |
| Passion Fruit | Lavender           |
| Almond        |                    |

**ITALIAN SODA:** Torani Flavor Syrup, Cream, Club Soda, Whipped Topping, Maraschino Cherry



- CAFÉ CABANA Rum, Amaretto, Hot Coffee, Whipped Topping
- ICED CAFÉ CARIBBEAN Dark Rum, Cold Brew, Brown Sugar, Cardamom
- 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

**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

Get connected! 

SCAN FOR  
WIFI CONNECTION 

 

@tcicabanabar