

DINNER

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



-APPETIZERS-



CONCH FRITTERS \$22

Caicos Conch, Sweet Peppers, Onions,
Island Spices, Ré-moulade 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, Ré-moulade Sauce

CHICKEN WINGS \$21

Breaded, Crisp Fried Chicken, Carrots, Celery
Plain or Tossed in your choice of Sauce:
Buffalo, Jamaican Jerk, BBQ, Lemon Pepper

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 Add Queso \$7

COCONUT SHRIMP \$22

Coconut Crusted Shrimp, Vegetable Slivers,
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, Mahi-Mahi, Grouper, or Snapper Filet \$12

GARLIC SHRIMP SKEWER \$22

Garlic Butter Sautéed Shrimp, Vegetable Slivers,
Sweet Chili Sauce

SALMON CAKES \$19

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

ASIAN LETTUCE WRAPS \$22

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

CHIPS, SALSA & GUACAMOLE \$19

Fresh Corn Tortilla Chips, Homemade Salsa &
Fresh Guacamole Add Queso \$7

CHIPS & QUESO \$15

Fresh Corn Tortilla Chips & Homemade Queso
Add Scoop Guacamole \$2 Add Side Guacamole \$5

LOADED NACHOS \$25

Corn Tortilla Chips, Mexican Cheeses, Queso,
Sliced Jalapeño, Shredded Lettuce, Diced Tomatoes,
Sour Cream, Black Olives.
With Seasoned Beef or Grilled Chicken Add \$7

-FLATBREADS-



SEAFOOD FLATBREAD \$24

Seafood Trio, Roasted Garlic, Red Pepper Tomato Sauce,
Mozzarella, Homemade Pesto Drizzle

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



-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, Marie- Rose Sauce

LOBSTER TACOS \$Market Price

2 Soft Flour Tortilla, Cracked 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 Mash,
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, Mahi-Mahi, 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

CHEF SALAD \$22

Romaine, Iceberg, Turkey, Ham, Cheddar Cheese, Cherry Tomato,
Cucumber, Hard Boiled Egg, Herbed Croutons

CONCH CEVICHE \$20

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

-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

-SWEET TREATS-

FRUIT BOWL \$17

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 \$12

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

TURTLE CHEESECAKE \$16

Creamy Cheesecake Filling, Caramel, Chocolate, and Pecans, Chocolate Cookie Crust

Weekly Specials

weekly specials in season

Monday

Live Music w/Rohan 6:30-9:30pm

Caribbean Jerk

11:00am to 10:00pm

Wednesday

Live Music w/Gordon 6-9pm

Chicken & Ribs Night

6:00pm to 10:00pm

Friday

Live Music w/Dwayne 6-9pm

Saturday

Seafood Saturday

11:00am to 10:00pm



Ask about our Candlelight Beach Dinner!



-ENTREES-

CURRY CHICKEN \$29

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

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

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

Battered, Fried, 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

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 CAMPANA

CAFÉ MOCHA

AMERICANO

HOT TEA: Variety of selections.

Ask your server for details!

CAFÉ CABANA Rum, Amaretto, Hot Coffee, Whipped Topping

CAFÉ CARIBBEAN Dark Rum, Espresso, 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

ESPRESSO MACCHIATO

CARAMEL MACCHIATO

CAFÉ LATTE

CAPPUCCINO



TORANI FLAVORS

Vanilla

Sugar-Free Vanilla

Caramel

White Chocolate

Hazelnut

Watermelon

Passion Fruit

Almond

ITALIAN SODA:

Torani Flavor Syrup, Cream, Club Soda, Whipped Topping, Maraschino Cherry

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 2024

Get connected! 

SCAN FOR
WIFI CONNECTION



@tcicabanabar

