

## APPETIZERS

### Fish Dip 14

Smoked fish served with plantain chips, pickled red onions, and jalapeno (GF)

### Korean Pork Belly 14

Smoked pork belly, grilled in our island bbq sauce served over kimchi, banana peppers and pickled red onions with scallion and sesame seed garnish

### Quesadilla 8

#### Chicken, Pork, or Beef 11

Two corn tortillas with melted mozzarella, scallions, and a trio of sauces on the side (GF)

### Floriditos 14

Smoky kalua pork, sweet plantains, and cheese melted in a grilled wrap. Sliced and served with chipotle aioli

### Caribbean Jerk Shrimp Skewers 13

Two shrimp skewers grilled with our homemade jerk seasoning. Served over key lime cilantro slaw (GF)

### Sweet & Spicy Tuna Avocado 13

Fresh avocado stuffed with yellowfin tuna, scallions, sesame seeds, and mild kimchi sauce. Served with plantain crisps

### Black Bean & Chicken Soup (GF) 6

### Island Style French Onion Soup 6

### White Chicken Chili (GF) 6

All prices include tax

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## BOWLS \$17

### STEP 1:

#### CHOOSE YOUR BASE:

- Coconut Rice (GF)
- Cilantro Noodles (GF)
- Key Lime Cilantro Slaw (GF)
- Island Style Veggies
- Mixed Greens (GF)

### STEP 2:

#### CHOOSE YOUR STYLE:

#### Irie

key lime cilantro slaw, key lime bean salad, pickled red onions, carrots, jalapeno, potato sticks

#### Tropical

key lime cilantro slaw, tropical fruit salsa, pickled red onions, banana peppers, carrots, plantain crisps

#### Caribbean

black beans, pico de gallo, pickled red onions, sweet plantains, jalapeno, potato sticks

#### Pacific

kimchi, cucumber pineapple salad, banana peppers, pickled red onions, carrots, plantain crisps

### STEP 3:

#### CHOOSE YOUR PROTEIN:

Kalua Pork (GF)	Black Beans (GF)
Hawaiian Beef	Island Style Tofu
Pineapple Mojo Chicken (GF)	Avocado (GF)

#### UPGRADE FOR \$3:

Pork Belly	BBQ Steak
Tuna Poke	Key Lime Mahi (GF)
Sweet & Spicy Tuna	Jerk Shrimp (GF)
Mango BBQ Ribs (GF)	Jerk Chicken (GF)

## WRAPS & TACOS \$16

### STEP 1:

#### CHOOSE ONE:

- Two Soft Corn Tacos (GF)
- Wrap (greens or rice inside)

### STEP 2:

#### CHOOSE YOUR STYLE:

#### Island

key lime cilantro slaw, pickled red onions, jalapeno, cilantro aioli

#### Tropical

key lime cilantro slaw, tropical fruit salsa, banana peppers, carrots, chili sauce

#### Mexican

key lime cilantro slaw, pico de gallo, jalapeno, chipotle aioli

#### Rasta

key lime cilantro slaw, red & yellow roasted peppers, scallions, jerk aioli

### STEP 3:

#### CHOOSE YOUR PROTEIN:

Kalua Pork (GF)	Black Beans (GF)
Hawaiian Beef	Island Style Tofu
Pineapple Mojo Chicken (GF)	Avocado (GF)

#### UPGRADE FOR \$3:

BBQ Steak	Pork Belly
Key Lime Mahi (GF)	Tuna Poke
Jerk Shrimp (GF)	Sweet & Spicy Tuna
Jerk Chicken (GF)	

### STEP 4:

#### CHOOSE ONE SIDE: (ALL GF)

Cilantro noodles	Coconut rice
Key lime cilantro slaw	Black beans
Key lime bean salad	Cucumber pineapple salad
Tropical fruit salad	Sweet plantains
Plantain crisps	Kimchi

## SIGNATURES & SANDWICHES

### Mango BBQ Rib Bowl 20

Our famous mango barbeque ribs over Irie rice bowl (GF)

### Pacific Poke Bowl 20

Fresh yellowfin tuna tossed in our poke sauce, scallions and sesame seeds. Served over a Pacific rice bowl

### Smoked Fish Wrap 16

Mixed greens, pickled red onion, jalapenos, and key lime vinaigrette with local fish salad

### Border Wrap 16

Coconut rice, black beans, sweet plantains, shredded cheese, and avocado with choice of meat

### Island Mahi Tacos 19

Two corn shells with our grilled mahi, key lime cilantro slaw, pickled red onions, jalapenos, & cilantro aioli (GF)

### Jamaican Sensation Burger 17

Burger patty grilled with jerk seasoning, topped with kalua pork, cheese, sweet plantains, tomato, pineapple pickles, and jerk aioli. Served on our coco bread. no substitutions

### Caribbean Jerk Chicken Sandwich 17

Grilled jerk chicken with greens, tomato, pineapple pickles, and jerk aioli. Served on our coco bread

### Key Lime Mahi Sandwich 19

Key lime mahi grilled and topped with mixed greens, pineapple pickles, and tomato. Served on our coco bread