



## STARTERS

MARKET CATCH CEVICHE <small>LOCAL</small>	\$16
COCONUT CEVICHE <small>LOCAL</small>	\$16
LOBSTER LOLLIPOPS	\$18
cornmeal batter fried tails, remoulade sauce	
CONCH FRITTERS	5/\$13 8/\$20
CAYMAN STYLE SLIDERS(3)	\$14
pulled braised beef, coleslaw topper	
SEASIDE BREADFRUIT TACOS (3) <small>LOCAL</small>	\$16
fish, chicken, shrimp, oxtail, beef or plantain	
FRIED FISH & FRITTERS <small>LOCAL</small>	\$16
escovitch onions, plantain	
GARLIC BUTTER SHRIMP	\$18
WINGS (6)	\$14
buffalo, salt n' pepper, jerk, bbq, sweet n' spicy	

## BUNS & BOWLS

FARMER'S MARKET SALAD <small>LOCAL</small>	\$14
local mixed greens, cucumber, tomato, avocado, carrot noodles, balsamic vinaigrette, coconut bacon	
COAST SEAFOOD SALAD <small>LOCAL</small>	\$26
red rock prawns, caribbean lobster tail, grilled calamari, local mixed baby greens, cherry tomato, garden herbs, zesty citrus vinaigrette	
SIGNATURE CABANA BURGER	\$18
brie, plantain, pepper jelly, local greens, fries	
BIG CRUNCH FISH SANDWICH <small>LOCAL</small>	\$18
fried local fish filet, slaw, escovitch, fries	
ITAL BUDDHA BOWL <small>LOCAL</small>	\$17
jerk tofu, rice & beans, tropical salsa, local greens, coconut bacon, avocado, plantain, coco lime cream sauce	
+ add: local fish, chicken, shrimp, jerk tofu \$8   lobster tail \$11	

## KIDS

KIDS CATCH OF THE DAY & RICE <small>LOCAL</small>	\$12
local market catch fish, white rice	
KIDS BURGER & FRIES	\$12
KIDS CHICKEN TENDERS & FRIES	\$12
KIDS PASTA <small>LOCAL</small>	\$11
cheesy penne, garlic toast	
KIDS FISH & CHIPS	\$12
local catch fish, coleslaw	

## FROM THE SEA

SIGNATURE SEAFOOD BOIL	\$39
red rock prawns, jonah crab, lobster, corn, potatoes, fritters, seasoning pepper garlic butter broth sauce	
\$76/2pp   \$150/4pp	
LOCAL CATCH' FISH FILET <small>LOCAL</small>	\$24
garden callaloo rice, plantain, escovitch + grilled, blackened, roast, fried or cayman style	
WHOLE LOCAL SNAPPER <small>LOCAL</small>	\$MP
fried with escovitch OR traditionally roasted with onions, garlic, peppers, okra, crackers, rice & beans, plantain	
CARIBBEAN LOBSTER TAILS	\$32
citrus garlic butter cream, local callaloo, mashed potato	
FISH N' CHIPS <small>LOCAL</small>	\$21
local catch fish, tartar, slaw	
SHRIMP & LOBSTER SCAMPI PASTA	\$24
linguini, crushed red pepper, parmesan, garlic toast	

## CAYMAN STYLE

CAYMAN-STYLE BEEF	\$19
braised pulled beef, rice & beans, plantain, coleslaw	
TRADITIONAL OXTAIL	\$19
brown stew gravy, rice & beans, plantain, coleslaw	
CAYMAN STYLE LOBSTER	\$26
sautéed onions, local peppers, crushed tomato, white rice, plantain	
BARREL JERK CHICKEN	\$19
rice & beans, pepper sauce, plantain, coleslaw	
STEW CONCH	\$21
white rice, dumplings, breadkind, plantain, coleslaw	
PLANTAIN & COCONUT RUNDOWN <small>LOCAL</small>	\$17
local breadfruit, okra, pumpkin, thyme, dumplings	
RASTA PASTA <small>LOCAL</small>	\$17
scotch bonnet cream sauce, tomato, peppers, garlic toast	
+ add: local fish, chicken, shrimp, jerk tofu \$7   lobster \$11	

## SIDES

\$4.50/ea | fries | fritters | garlic toast | coleslaw  
white rice | callaloo rice | rice & beans | plantain  
mashed potato | sweet potato chips | side salad

## SWEETS

CARROT CAKE	\$7
creamcheese icing	
COCONUT CAKE	\$7
vanilla buttercream	
DOUBLE CHOCOLATE FUDGE CAKE	\$7
whipped cream	

15% gratuity added to all food & beverage  
wifi password: freshfish

pricing in Cayman Islands currency: US\$1.00 = CI\$0.80