



# friday

## features

### margaritas

**MAMASITA MARGARITA 'Award Winning'** **\$10**  
mango puree, local scotch bonnet pepper infused tequila, fresh lime juice, tajin himalayan rock salt rim

**HAPPY HOUR MARGARITAS** **\$6.50**  
lime | passionfruit | mango | strawberry | coconut

**TOP SHELF HAPPY HOUR MARGARITAS** **\$10**

### the tacos

tortilla tacos 1 FOR \$4.50 | 3 FOR \$13 | 6 FOR \$25

breadfruit tacos 1 FOR \$5.00 | 3 FOR \$15 | 6 FOR \$28

**LOCAL CATCH BLACKENED FISH TACO**

tropical salsa, avocado, escovitch, cilantro lime crema, cotija cheese, local baby greens

**CAYMAN STYLE PULLED BEEF TACO**

pico de gallo, escovitch, crispy fried plantain poppers, taco sauce, cotija cheese, local baby greens

**PEPPERED SHRIMP TACO**

tropical salsa, avocado, escovitch, cilantro lime crema, cotija cheese, local baby greens

**BRAISED OXTAIL TACO**

pico de gallo, escovitch, crispy fried plantain poppers, taco sauce, cotija cheese, local baby greens

**PLANTAIN & BLACK BEAN TACO**

tropical salsa, avocado, black beans, cilantro lime crema, cotija cheese, local baby greens

**FRIED AVOCADO TACO**

tropical salsa, avocado, black beans, cilantro lime crema, cotija cheese, local baby greens

**CHICKEN CARNITAS TACO**

pico de gallo, escovitch, crispy fried plantain poppers, taco sauce, cotija cheese, local baby greens

### featured dish

**WHOLE LOCAL LOBSTER** **\$MP**

cayman-style whole roast lobster, seasoned with caribbean spices and slow-roasted to perfection, served with callaloo garden rice and farmers market greens.

cabana