



## STARTERS

<b>market catch ceviche</b>	\$16
<i>local fish, scotch bonnet, onion, peppers, breadkind chips</i>	
<b>coconut ceviche</b> ⑤	\$15
<i>local coconut meat, scotch bonnet, peppers, breadkind chips</i>	
<b>conch fritters</b>	5/\$13, 8/\$20
<i>jerk aioli, citrus wedge</i>	
<b>pulled beef sliders(3)</b>	\$14
<i>tender shredded cayman-style beef, coleslaw topper</i>	
<b>fish &amp; fritters</b>	\$15
<i>fresh local catch of the day, plantain, escovitch onions</i>	
<b>garlic butter shrimp</b>	\$18
<i>red rock prawns, garlic, hot chili butter, garlic foccacia</i>	
<b>seaside tacos (3)</b> ⑤	\$16
<i>tropical salsa, tomato, cabbage, aioli, chips</i> + fish, chicken, shrimp, oxtail, pulled beef, plantain	
<b>wings (6)</b>	\$14
<i>buffalo, salt n' pepper, jerk, bbq, sweet n' spicy.</i>	

## BURGERS & BOWLS

<b>cabana burger</b>	\$17
<i>brie, plantain, seasoning pepper aioli, market greens, fries</i>	
<b>bbq chicken burger</b>	\$17
<i>mozzarella, grilled pineapple, market greens, fries</i>	
<b>snapper sandwich</b>	\$18
<i>crispy fried. slaw, pickled onions, tomatoes, aioli, fries</i>	
<b>ital buddha bowl</b> ⑤	\$17
<i>callaloo rice, breadkind, carrots noodles, avocado, cucumber, cabbage, sesame dressing</i> + add: local fish, chicken, shrimp \$7	
<b>local market salad</b> ⑤	\$13
<i>seasonal veg, coconut bacon, balsamic vinaigrette</i> + add: local fish, chicken, shrimp \$7	

## SWEETS

<b>carrot cake</b>	\$7
<i>cream cheese frosting</i>	
<b>coconut cake</b>	\$7
<i>vanilla buttercream</i>	
<b>seasonal dessert feature</b>	\$9
<i>ask your server for today's special sweets</i>	

## MAINS

<b>signature seafood boil</b>	
<i>red rock prawns, jonah crab, corn, potatoes, fritters, seasoning pepper garlic butter broth sauce</i> \$39/1pp, \$76/2pp, \$150/4pp (allow 40 mins prep)	
<b>fresh daily catch</b>	\$24
<i>seasoned filet, garden callaloo rice, plantain [wahoo, red snapper, yellow fin tuna]</i> + choice of: grilled, fried, or steam	
<b>whole local red snapper</b>	\$MP
<i>rice n' beans, plantain, escovitch</i> + grilled, blackened, fried, roast or steam	
<b>cayman-style stew beef</b>	\$19
<i>rice &amp; beans, plantain, coleslaw</i>	
<b>jerk chicken</b>	\$19
<i>flamed grilled, rice &amp; beans, plantain, coleslaw</i>	
<b>stew turtle</b>	\$20
<i>white rice, plantain, breadkind, coleslaw</i>	
<b>braised oxtail</b>	\$19
<i>rice &amp; beans, caramelized plantain, coleslaw</i>	
<b>stew conch</b>	\$19
<i>dumplings, breadkind, white rice, plantain, coleslaw</i>	
<b>fish n' chips</b>	\$18
<i>local catch, beer batter, tartar, slaw</i> + or fried shrimp & chips	
<b>shrimp scampi pasta</b>	\$21
<i>shrimp, linguini, chilies, parm, garlic foccacia</i>	
<b>rasta pasta</b> ⑤	\$17
<i>scotch bonnet cream sauce, tomato, peppers, garlic foccacia</i> + add: local fish, chicken, shrimp \$7	

## SIDES

<b>\$4.50</b>
<i>fries   fritters   garlic toast   sweet potato chips</i>
<i>market salad   rice &amp; beans   callaloo rice   white rice</i>
<i>mashed potato   coleslaw   grilled foccacia</i>

## KIDS MENU

<b>kids burger &amp; fries</b>	\$12
<b>kids chicken tenders &amp; fries</b>	\$12
<b>kids cheesy pasta</b> ⑤	\$11
<b>kids catch of the day with rice</b>	\$13

15% gratuity added to all food & beverage  
prices listed in Cayman Islands currency. US\$1.00 = CI\$0.80  
wifi password: freshfish