



## STARTERS

<b>CABANA CONCH FRITTERS</b>	5/\$13 8/\$20
jerk aioli, citrus twist	
<b>'LOCAL CATCH' FISH CEVICHE</b>	\$16
citrus cured, local peppers, onion, breadkind chips	
<b>Ⓢ 'LOCAL COCONUT' CEVICHE</b>	\$16
citrus cured, local peppers, onion, breadkind chips	
<b>CARIBBEAN LOBSTER LOLLIPOPS</b>	\$18
cornmeal battered, remoulade, citrus twist	
<b>CAYMAN STYLE BEEF SLIDERS</b>	\$14
pulled cayman style beef, coleslaw topper	
<b>Ⓢ BREADFRUIT TACOS</b>	\$16
[select one] blackened local fish, jerk chicken, peppered shrimp, cayman style beef, jerk tofu	
<b>LOCAL FRY FISH &amp; FRITTERS</b>	\$16
daily catch local fish, island escovitch, plantain	
<b>CALYPSO GARLIC SHRIMP</b>	\$16
crushed red pepper butter, garlic bread	
<b>REGGAE CHICKEN WINGS</b>	\$16
jerk   hot buffalo   mesquite bbq   sweet & spicy served with fries, carrot & celery sticks, dip	

## SALADS

<b>Ⓢ FARMER'S MARKET SALAD</b>	\$14
patrick's local greens, cucumber, heirloom tomato, avocado, coconut bacon, balsamic crema	
+ local fish, chicken, shrimp, jerk tofu +\$8   lobster +\$11	
<b>COAST SEAFOOD SALAD</b>	\$26
patrick's local greens, blackened local catch fish, red rock prawns, lobster, heirloom tomato, avocado, island escovitch, citrus vinaigrette	
<b>PEPPERED SHRIMP CAESAR</b>	\$19
garlic croutons, shaved parm, garlic bread	

## BURGERS & BOWLS

<b>SIGNATURE CABANA BURGER</b>	\$18
angus beef, brie, plantain, local pepper jelly, local greens, fries +sub: veggie pattie	
<b>CHEESEBURGER IN PARADISE</b>	\$18
angus beef, rum bbq, cheddar and mozzarella, crispy bacon, lettuce, tomato, red onion, fries	
<b>LOCAL BIG CRUNCH LOCAL FISH SANDWICH</b>	\$18
'daily catch', island escovitch, tartar, coleslaw, fries	
<b>G.T. JERK CHICKEN BURGER</b>	\$18
grilled pineapple, mozzarella, escovitch onions, greens	
<b>Ⓢ ITAL BUDDHA BOWL</b>	\$17
rice & beans base, jerk tofu, callaloo, pumpkin mash, plantain, avocado, coconut bacon, pineapple salsa	
+ local fish, chicken, shrimp   lobster +\$11	

## FROM THE SEA

<b>SIGNATURE SEAFOOD BOIL</b>	\$39
red rock prawns, jonah crab, lobster, mussels, cob corn, potatoes, old bay garlic bouillabaisse, fritters	
<b>LOCAL 'FISH MARKET' DAILY CATCH</b>	\$24
garden callaloo rice, plantain, island escovitch + grilled, blackened, fried or roast	
<b>LOCAL WHOLE FRIED LOCAL SNAPPER</b>	\$MP
rice & beans, island escovitch, fritters, local greens	
<b>LOCAL WHOLE LOCAL LOBSTER</b>	\$MP
deep fried OR broiled island escovitch, fritters, pumpkin mash, local greens	
<b>CARIBBEAN LOBSTER TAILS</b>	\$32
garlic butter broiled, pumpkin mash, local greens,	
<b>LOCAL CAPTAIN'S FISH &amp; CHIPS</b>	\$21
daily catch local fish, tartar sauce, coleslaw	
<b>SCAMPI PASTA</b>	\$26
red rock prawns, caribbean lobster tail, scotch bonnet garlic chili oil, shaved parm, garlic bread	

## CAYMAN STYLE

<b>CAYMAN-STYLE BEEF</b>	\$19
braised pulled beef, rice & beans, plantain, coleslaw	
<b>BRAISED OXTAIL</b>	\$19
brown stew gravy, rice & beans, plantain, coleslaw	
<b>CAYMAN STYLE LOBSTER</b>	\$26
crushed local tomato, peppers, white rice, plantain	
<b>BARREL JERK CHICKEN</b>	\$19
rice & beans, cabana peppa' sauce, plantain, coleslaw	
<b>STEW CONCH</b>	\$21
fresh pressed coconut milk, dumplings, breadkind, white rice, plantain, coleslaw	
<b>Ⓢ RASTA PASTA</b>	\$17
jerk cream sauce, local tomato, peppers, garlic bread	
<b>Ⓢ PLANTAIN &amp; COCONUT RUNDOWN</b>	\$17
fresh pressed coconut milk, local breadfruit, okra, pumpkin, dumplings, thyme	
+ local fish, chicken, shrimp, jerk tofu +\$8   lobster +\$11	

## SIDES

+ \$4.50/ea | fries, fritters, garlic bread, breadkind chips, white rice, rice & beans, plantain, coleslaw  
+ \$5.00/ea | callaloo rice, side salad, pumpkin mash, sautéed callaloo

## SWEETS

<b>AUNT ROSIE'S CAKES</b>	\$7
carrot   coconut pineapple   double chocolate	
<b>FEATURED SEASONAL CHEESECAKE</b>	\$9

pricing in Cayman Islands currency: CI\$1.00 = USD\$1.20  
15% gratuity added to food & beverage | wifi password: freshfish