



STARTERS

CARIBBEAN LOBSTER LOLLIPOPS	\$18
cornmeal battered, remoulade, citrus twist	
CABANA CONCH FRITTERS	5/\$15 8/\$22
jerk aioli, citrus twist	
LOCAL FISH CEVICHE	\$17
citrus cured, island peppers, onion, breadkind chips	
Ⓢ 'LOCAL COCONUT' CEVICHE	\$17
citrus cured, local peppers, onion, breadkind chips	
CAYMAN STYLE BEEF SLIDERS	\$14
pulled cayman style beef, coleslaw topper	
Ⓢ BREADFRUIT TACOS	\$18
[select one] blackened local fish, jerk chicken, peppered shrimp, cayman style beef, jerk tofu	
LOCAL FRY FISH & FRITTERS	\$16
daily catch local fish, island escovitch, plantain	
CALYPSO SHRIMP	\$16
crushed red pepper garlic butter, garlic toast points	
REGGAE CHICKEN WINGS	\$16
jerk hot buffalo mesquite bbq sweet & spicy fries, carrot & celery sticks, dip	

SALADS

Ⓢ FARMER'S MARKET SALAD	\$15
patrick's local greens, cucumber, heirloom tomato, avocado, coconut bacon, balsamic crema	
+ local fish, chicken, shrimp, jerk tofu +\$8 lobster +\$12	
COAST SEAFOOD SALAD	\$29
patrick's local greens, blackened local catch fish, red rock prawns, lobster, heirloom tomato, avocado, island escovitch, citrus vinaigrette	
MANGO, AVOCADO & SHRIMP SALAD	\$23
mango, creamy avocado, garlic shrimp, local greens, toasted coconut bacon, passionfruit vinaigrette	

BURGERS & BOWLS

SIGNATURE CABANA BURGER	\$18
angus beef, brie, plantain, local pepper jelly, local greens, fries	
CHEESEBURGER IN PARADISE	\$18
angus beef, rum bbq, cheddar and mozzarella, crispy bacon, lettuce, tomato, red onion, fries	
LOCAL BIG CRUNCH LOCAL FISH SANDWICH	\$19
'daily catch', island escovitch, tartar, coleslaw, fries	
G.T. JERK CHICKEN BURGER	\$18
grilled pineapple, mozzarella, red onion, local greens	
Ⓢ ITAL BUDDHA BOWL	\$17
callaloo rice, jerk tofu, fried plantain, avocado, tropical salsa, coconut bacon, market greens	
+ local fish, chicken, shrimp +\$8 lobster +\$12	

FROM THE SEA

LOCAL 'FISH MARKET' DAILY CATCH	\$26
garden callaloo rice, plantain, island escovitch + grilled, blackened, fried or roast	
SIGNATURE SEAFOOD BOIL	\$44
red rock prawns, jonah crab, lobster, mussels, cob corn, potatoes, old bay garlic bouillabaisse, fritters	
LOCAL WHOLE FRIED LOCAL SNAPPER	\$MP
rice & beans, escovitch onions, fritters, local greens	
CARIBBEAN LOBSTER TAILS	\$34
garlic butter broiled, callaloo rice, local greens	
LOCAL CAPTAIN'S FISH & CHIPS	\$24
daily catch local fish, tartar sauce, coleslaw	
SCAMPI PASTA	\$28
red rock prawns, caribbean lobster tail, scotch bonnet garlic chili oil, shaved parm, garlic bread	

CAYMAN STYLE

CAYMAN STYLE LOBSTER	\$26
crushed local tomato, peppers, white rice, plantain	
BARREL JERK CHICKEN	\$22
rice & beans, cabana peppa' sauce, plantain, coleslaw	
STEW CONCH	\$24
fresh pressed coconut milk, dumplings, breadkind, white rice, plantain	
CAYMAN-STYLE BEEF	\$22
braised pulled beef, rice & beans, plantain, coleslaw	
BRAISED OXTAIL	\$22
brown stew gravy, rice & beans, plantain, coleslaw	
Ⓢ RASTA PASTA	\$18
jerk cream sauce, local tomato, peppers, garlic bread	
Ⓢ PLANTAIN & COCONUT RUNDOWN	\$18
coconut milk, breadkind, okra, pumpkin, dumplings, thyme	
+ local fish, chicken, shrimp, jerk tofu +\$8 lobster +\$12	

EXTRA SIDES \$4.50

-FRIES
-FRIED FRITTERS
-GARLIC BREAD
-BREADKIND CHIPS
-WHITE RICE, RICE & BEANS OR CALLALOO RICE
-FRIED PLANTAIN
-COLESLAW
-SIDE SALAD

SWEETS

CARROT CAKE	\$7
COCONUT & PINEAPPLE CAKE	\$7
DECADENT CHOCOLATE CAKE	\$7