

APPETIZERS

Fresh made Salsas: **Mango (mild)** **Fresca Tomatillo (mild)** **Classic Tomato Jalapeño (medium)**
Pineapple / Strawberry (hot) **Fire Roasted Tomatillo (extra hot)**

FRESH CHIPS OR SOFT HOMEMADE CORN TORTILLAS \$3

Choose one of our freshly made salsas (see choices above). Add our warm Queso Dip for \$3.00.

FRESH MADE GUACAMOLE \$7

With tomato, cilantro, onion, jalapeños & lime juice. Served with fresh made chips.

WARM CHIPS & QUESO \$6

BERMUDA TRIANGLE \$10

Fresh made corn tortilla chips served with warm Queso, fresh made Guacamole and your choice of salsa. All made from scratch in house.

QUESO NACHOS \$9

Fresh made corn tortilla chips topped with queso, black beans, Pico de Gallo, sour cream, guacamole and choice of salsa. Add Sweet Jerk Chipotle Chicken, Shredded Steak Barbacoa, Dos Equis Carnitas or Fajita Veggies for \$3.00.

CANCUN GRILLED QUESADILLAS \$8

Fresh made flour tortillas, melted jack & cheddar cheeses, Pico de Gallo, sour cream and a side of guacamole. Add Sweet Jerk Chipotle Chicken, Shredded Steak Barbacoa or Fajita Veggies for \$3.00.

GREEN CHILI CHEESE FRIES \$6

Smothered with warm queso, diced jalapeños, bacon and green chili.

BAHAMA BLACKENED MAHI MAHI SHARK BITES \$9

Mahi Mahi sautéed with cajun spices served with lime mayonnaise.

WARM CALIFORNIA CRAB DIP \$10

Lump crab meat and artichoke hearts folded with cream cheese, topped with sliced avocado & garnished with a sprinkle of cayenne pepper. Served with fresh veggies.

CABO COCONUT SHRIMP \$8

Panko and coconut breaded shrimp, fried and served with Orange Habañero Marmalade or Chipotle Ketchup.

SESAME SEARED AHI TUNA \$11

Sushi grade Ahi Tuna served over Island Slaw with a Wasabi & Ginger Teriyaki glaze.

PEPITAS \$7

A traditional southern Mexico dip made with a puree of roasted pumpkin seeds, garlic, tomato, onion and a touch of cilantro & spice. Served with jicama, cucumber and fresh tortilla chips.

ACAPULCO AVOCADO EGG ROLLS \$6

Fried and served with an Agave Cilantro Lime glaze.

BONELESS WINGS \$8

Breaded chicken breast tossed with house wing sauce. Served with a side of Ranch or Bleu Cheese dressing.

SIDE ITEMS - \$3 EACH

SOUP OF THE DAY
GREEN CHILI
FRENCH FRIES
SWEET POTATO FRIES

Veggie

BEACH HOUSE SIDE SALAD
GREEN RICE
SPICY FAJITA VEGGIES
BLACK BEANS

SAUTÉED YELLOW SQUASH
ISLAND SLAW
COTTAGE CHEESE

ORGANIC FRESH SALADS

Add: Agave Lime Chicken Breast \$3 Jerk Shrimp Skewer \$4 Shark Bites \$6 Sesame Seared Ahi Tuna \$6

BEACH HOUSE \$6

Shredded carrots, julienne red onion, sliced tomatoes, pumpkin seeds, Pico de Gallo and crumbled Colorado goat cheese. Served with our Jamaican Jerk Vinaigrette and fried plantain croutons.

MEXICAN MELON \$7

A summer favorite. Mixed greens topped with Honeydew Melon, grapes, a chiffonade of mint and fresh Colorado goat cheese. Served with red radish, plantain croutons and our Jerk Vinaigrette.

PEARS AND GORGONZOLA \$7

Baby spinach with sliced pears, caramelized onion, pumpkin seeds, toasted pecans and Gorgonzola crumbles. Served with Balsamic Vinaigrette.

SUMMER SALAD \$7

Baby spinach with sliced strawberries, red onion, walnuts and Gorgonzola crumbles. Served with our fresh Strawberry Citrus Vinaigrette.

DRESSINGS: Jamaican Jerk Vinaigrette Balsamic Vinaigrette Honey Mustard
Ranch Blue Cheese Mango Vinaigrette Strawberry Citrus Vinaigrette

LA PLAYA TACOS

Two tacos freshly made on your choice of homemade soft corn tortillas, flour tortillas or lettuce wraps and filled with Pico de Gallo and shredded cheese. Served with your choice of salsa and rice or beans.

*No combinations, please.

SWEET JERK CHIPOTLE CHICKEN \$7

SPICY DIABLO SHREDDED STEAK BARBACOA \$8

DOS EQUIS CARNITAS \$7

HUEVOS TACOS \$6

SPICY FAJITA VEGGIES \$6

Fried egg with cheese and avocado.

PESCADO (FISH) TACOS

Two tacos freshly made on your choice of homemade soft corn tortillas, flour tortillas or lettuce wraps and filled with Island Slaw and Yogurt Lime Mayonnaise. Served with your choice of salsa and rice or beans.

*No combinations, please.

BEER BATTERED GROUPEL \$9

BEER BATTERED SHRIMP \$9

GRILLED CHIPOTLE DIABLO SHRIMP \$9

BAHAMA BLACKENED MAHI MAHI SHARK BITES \$10

BORA BORA BOWLS

Layers of rice, black beans, Pico de Gallo, shredded cheese, avocado, sour cream and salsa or green chili.

Served with chips and topped with your choice of:

SWEET JERK CHIPOTLE CHICKEN \$8

SPICY DIABLO SHREDDED STEAK BARBACOA \$9

DOS EQUIS CARNITAS \$8

GRILLED CHIPOTLE DIABLO SHRIMP \$9

SAUTÉED YELLOW SQUASH \$8

BAHAMA BLACKENED MAHI MAHI SHARK BITES \$10

Fresh made Salsas: Mango (mild) Fresca Tomatillo (mild) Classic Tomato Jalapeño (medium) Pineapple / Strawberry (hot) Fire Roasted Tomatillo (extra hot)

AUTHENTIC MEXICAN TORTAS

Toasted Torta sandwiches on Talera Bread with a thin layer of pinto beans, tomatoes & red onion (*the works). Served with chips and your choice of homemade salsa.

CUBAN \$7 Half... \$12 Full

Dos Equis Carnitas, ham, Oaxaca cheese, pickles, stone ground mustard & the works.

MEXICAN STEAK \$7 Half.... \$12 Full

Ribeye, Oaxaca cheese, fajita veggies, Pico de Gallo, avocado Chipotle Mayo & the works.

BLT & A \$6 Half.... \$10 Full

Double thick bacon, lettuce, tomatos and avocado with Chipotle Mayo & the works.

HAWAIIAN MELT \$7 Half.... \$12 Full

Ham, Sweet Jerk Chipotle Chicken, avocado, fresh grilled pineapple Oaxaca cheese & the works.

 **PUERTO VALLARTA VEGGIE** \$5 Half.... \$9 Full

Oaxaca cheese, fajita veggies, avocado, Chipotle Mayo & the works.

 **HUEVOS TORTA** \$5 Half.... \$9 Full

Fried eggs, cheddar cheese, Chipotle Mayo & the works. Add bacon or ham for \$1.50/half or \$3/full.

BEACH BURGERS & CHICKEN BREAST SANDWICHES

8 oz. hand pattied beef served with Chipotle mayonnaise, lettuce, sliced tomatoes and red onion on one of our locally baked, hand-rolled cornmeal dusted buns.

All burgers are served with homemade fries.

Substitute Grilled Chicken Breast for \$1.00 Black Bean Burger - no charge.

Add: Fried Egg or Green Chili \$1.00 Avocado, Bacon or Guacamole \$1.50

BELIZE BURGER IN PARADISE..... \$7

With lettuce, tomato, Heinz 57 (bottle) and french fried potatoes...and cheddar cheese.

 **EL CALIENTE** \$9

Cayenne seasoned and topped with fresh jalapenos, pepper jack cheese and guacamole.

HAWAIIAN CORDON BLEU..... \$9

A classic with a twist. Ham, grilled pineapple, pepperjack cheese and Teriyaki glaze.

JAMAICAN JERK \$9

Authentic Jerk seasoning with grilled pineapple and Colorado goat cheese.

DRINKS

FOUNTAIN DRINKS AND TEA (FREE REFILLS)..... \$1.95

Coke Diet Coke Sprite Dr. Pepper Orange Hi-C Fruit Punch Root Beer Fresh Brewed Iced Tea

SMOOTHIES (16 OZ.)..... \$4

Strawberry Mango Wild Berry Banana Pina Colada Margarita

FRESCA LEMONADES & ICED TEAS (16 OZ.)..... \$3

Freckled Lemonade Strawberry Mango Raspberry Peach

SHAKES (16 O.Z.)..... \$4

Vanilla Strawberry Strawberry/Banana Mango Wild Berry Chocolate Chocolate/Peanut Butter

DESSERTS

CHOC'LATE LOVIN' SPOON CAKE..... \$5

KEY LIME PIE \$5

PASSION MANGO CHEESECAKE \$5

FRESH FRUIT & COCONUT SUNDAE..... \$5