



DINNER MENU

GET THINGS STARTED

APPETIZERS

- Beef Empanadas** (1140 cal) **9.49**
Four homemade pastries filled with beef and potatoes, served with seasoned sour cream and pineapple chutney.

Spinach Dip & Chips (1350 cal) **9.99**
Spinach and artichokes in a creamy cheese dip.

Tostones with Chicken (960 cal) **9.99**
Fried plantains with chicken, sweet peppers, melted cheese and tomato salsa.

Classic Chicken Wings **12.49**
Eight traditional drums and flats sauced any way you like:
spicy habanero BBQ (790 cal) • *classic buffalo* (850 cal) • *citrus-mustard* (780 cal)

Coconut Shrimp (610 cal) **10.49**
Large, crispy shrimp with citrus-mustard sauce.

Firecracker Shrimp (1350 cal) **10.99**
Buttermilk battered and fried, drizzled with Sriracha aioli.

Skillet-Simmered Jerk Shrimp (970 cal) **10.99**
Large shrimp in garlic-thyme butter with warm Cuban bread.

Crab & Avocado Stack (320 cal) **15.49**
Lump crabmeat with chilled shrimp, avocado and mango pineapple salsa.

SMALL PLATES

- Guac 'n Chips** (700 cal) **5.99**
Homemade guacamole with crispy corn tortilla and plantain chips.

Yuca Cheese Sticks (1060 cal) **5.99**
Six crispy fried yuca stuffed with mozzarella cheese. Served with cilantro-crema and Sriracha aioli.

Conch Fritters (400 cal) **5.99**
Five fried fritters made with conch, corn and bell peppers, served with citrus-mustard sauce.

**WHOLE JAMAICAN
JERK WINGS**

13.49

A Breeze original since '96 – We keep ‘em whole to pack a flavor punch. Six crispy on the outside, juicy on the inside wings, served with tangy Jerk BBQ sauce...
you can thank us later for this pound and a half of goodness. (1020 cal)

SOUPS & SALAD

- Bahamian Seafood Chowder** Cup (230 cal) **4.49** | Bowl (470 cal) **5.99**

Cuban Black Bean Soup Cup (220 cal) **3.49** | Bowl (440 cal) **4.99**

House Salad (220 cal) **4.99**
Fresh greens, tomatoes, cucumbers and pumpkin seeds with Island vinaigrette.
Add a House Salad to any entrée for 2.99

LIGHT AND BREEZY

- Salmon Tostada Salad*** (940 cal) **14.29**
Grilled salmon on a bed of fresh greens with tomato, corn and black bean salsa, served with avocado, chimichurri, Island vinaigrette and a crisp tortilla with melted cheese.

Chicken Tostada Salad (860 cal) **12.79**
Grilled chicken on a bed of fresh greens with tomato, corn and black bean salsa, served with avocado, chimichurri, Island vinaigrette and a crisp tortilla with melted cheese.

Tropical Chicken Salad (670 cal) **12.79**
Sliced grilled chicken on fresh greens with fresh pineapple, red grapes, strawberries, mandarin oranges, goat cheese, candied almonds and drizzled with Island vinaigrette.
Try it Vegetarian (470 cal) **9.79**

NO FORK. NO PROBLEM.

- Your choice of fries (520 cal), fresh fruit with Häagen-Dazs® mango sorbet (120 cal), vine-ripened tomato salad (70 cal), cup of soup (220/230 cal) or black beans and yellow rice (230 cal).
- Blackened Mahi Tacos** *Two* (450 cal) **11.99** *Three* (660 cal) **13.99**
Flour tortillas filled with blackened Mahi Mahi, shredded cabbage, tomato salsa, cilantro and a zesty lime aioli. Served with a side of guacamole.

Coconut Shrimp Tacos *Two* (840 cal) **11.29** *Three* (1170 cal) **13.29**
Flour tortillas filled with crispy coconut shrimp, pineapple chutney, tomato salsa, Sriracha aioli and shredded cabbage.

Black Bean & Guacamole Tacos *Vegetarian* (640 cal) **10.49**
Two flour tortillas filled with a black bean crumble, shredded cabbage, tomato salsa and guacamole.

Jerk Chicken Sandwich (1020 cal) **11.79**
Hand-pulled jerk chicken and melted pepper jack cheese hot-pressed on Cuban bread.

Crispy Buttermilk Chicken Sandwich (820 cal) **9.99**
Buttermilk fried chicken, pickles, lettuce and tomato on a toasted brioche bun.
Try it Grilled (460 cal)

Cuban Sandwich (1010 cal) **11.79**
Ham, roasted pork, Swiss cheese, pickles and mustard, hot-pressed on Cuban bread.

Black Bean BBQ Burger *Vegetarian* (640 cal) **10.99**
Guava BBQ sauce, pepper jack cheese, guacamole, tomato and lettuce.

Applewood Bacon & Cheddar Burger* (1010 cal) **10.99**
Half a pound of fresh beef, grilled and topped with **crisp bacon**, cheddar cheese, pickles, tomato, red onions and lettuce on a brioche bun. *Try it with Chicken* (790 cal)

Grilled Cheeseburger* (710-860 cal) **10.49**
Half a pound of fresh beef, grilled and topped with lettuce, tomato, red onions and pickles on a toasted brioche bun.

Bahama Breeze Island Favorites

Vegetarian – while items marked “Vegetarian” are made without meat or stock from an animal, Bahama Breeze uses communal cooking equipment and prep areas for all of our menu offerings. Additional nutrition information is available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. *CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.



FROM THE MAINLAND

- Grilled Chicken with Cilantro-Crema**
Mashed potatoes and roasted corn, melted cheeses and cilantro-crema sauce.
Lighter Portion (1020 cal) **11.49** *Full Portion* (1220 cal) **14.99**

NEW Jerk Chicken Pineapple Bowl (790 cal) **14.49**
Sautéed chicken, white rice, diced pineapples and sweet peppers tossed in a jerk pineapple glaze. Served in a fresh-cut pineapple bowl.

Buttermilk Fried Chicken (1570 cal) **13.99**
Layered with tomatoes, corn, black bean salsa and melted cheese over mashed potatoes with lemon butter sauce.

Jamaican Jerk Chicken (1490 cal) **16.79**
Jerk roasted half chicken served with yellow rice, black beans and ripe plantains.

Grilled Chicken Breast
Citrus-butter sauce, broccoli and cinnamon mashed sweet potatoes.
Lighter Portion (810 cal) **12.99** *Full Portion* (1040 cal) **16.49**

Jamaican Stuffed Plantain Bowl (1140 cal) **11.79**
A caramelized whole sweet plantain stuffed with yellow rice and mildly spiced ground beef with black bean sauce and cheese. | *Try it Vegetarian* (990 cal) 11.79

Ropa Vieja Tostones (1350 cal) **15.99**
Two crispy plantain bowls with braised beef and cheese over yellow rice and black beans.

Top Sirloin & Coconut Shrimp* (1230 cal) **19.99**
Our top sirloin paired with coconut shrimp, mashed potatoes and broccoli. Served with citrus-mustard sauce.

Grilled Top Sirloin Steak* (820 cal) **16.99**
8-oz. center-cut sirloin served with our mashed potatoes and broccoli.

Baby Back Ribs
Glazed with guava BBQ sauce and served with fries.
Half Rack (1310 cal) **17.49** *Full Rack* (1970 cal) **21.49**

Skirt Steak Churrasco* (1060 cal) **20.99**
10-oz. skirt steak with chimichurri, yellow rice, black beans and sweet plantains.

ISLAND PASTAS

- Lobster & Shrimp Linguine** (1210 cal) **21.99**
Shrimp and lobster tossed with mushrooms in a lobster cream sauce.

Calypso Shrimp Linguine
Sautéed shrimp with garlic, scallions, tomatoes and a hint of spice and cream.
Lighter Portion (770 cal) **14.99** *Full Portion* (1140 cal) **17.99**

Jerk Chicken Pasta *25% More Chicken*
Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a Parmesan cream sauce with bow-tie pasta.
Lighter Portion (700 cal) **13.99** *Full Portion* (1300 cal) **16.99**

BEST OF THE BAY

- Tequila Sunburn Glazed Salmon*** (840 cal) **18.49**
Grilled salmon with our Tequila Sunburn glaze and topped with pineapple-mango salsa, served with cinnamon mashed sweet potatoes and green beans.

Grilled Salmon* (870 cal) **18.49**
Topped with herb butter, served with yellow rice and broccoli.

NEW Jerk Shrimp Pineapple Bowl (730 cal) **16.49**
Sautéed shrimp, white rice, diced pineapples and sweet peppers tossed in a jerk pineapple glaze. Served in a fresh-cut pineapple bowl.

Seafood Paella (940 cal) **18.99**
Sautéed scallops, shrimp, fish, mussels, chicken and chorizo sausage with yellow rice.

Coconut Shrimp (1160 cal) **16.99**
Large, crispy shrimp with yellow rice and broccoli. Served with citrus-mustard sauce.

THE SWEET LIFE

- Rebecca's Key Lime Pie** (1050 cal) **6.99**

Chocolate Island (1040 cal) **7.49**

KIDS MENU **6.49**
Served with fruit (20 cal) and choice of broccoli (140 cal) or fries (520 cal).
Pasta dish only served with fruit and juice.

Bow-Tie Mac 'n Cheese (660 cal)

Grilled Chicken Breast (320 cal)

Crispy Chicken Fingers (520 cal)

Burger Sliders (460 cal)

SPIRITS OF THE ISLANDS



TASTE THE TROPICS

- Pineapple-Coconut Martini** (160 cal) 8.49
Cruzan Coconut Rum, pineapple juice, grenadine, with rum-soaked golden pineapple.
- One Love** (290 cal) 8.99
Malibu Banana Rum, pineapple, orange and guava juices with an Appleton Rum floater.
- Long Island Iced Tea** (220 cal) 7.99
A classic cocktail. Vodka, rum, gin, tequila, triple sec, sweet & sour and Coca-Cola®.
- NEW Beachside Strawberry Breeze** (200 cal) 8.49
Tito's Vodka and our strawberry lemon breeze, made with sugarcane juice and squeezed lemons.
- NEW King Carnival** (300 cal) 10.79
Hennessy VS Cognac, Cruzan Pineapple Rum, Cointreau, watermelon, pineapple, lime and lemon juice.

FROZEN

- Ultimate Pineapple** (550 cal) 12.79
Spiced rum, Coco López and Bacardi Black Rum swirled with strawberry ice and served in a freshly cut pineapple.
- Frozen Bahamarita®** (350 cal) 7.99
Our signature frozen Margarita, made with tequila, kiwi melon, strawberry and mango ices. Served with a shot of Cactus Juice Schnapps.
- Ultimate Piña Colada** (450 cal) 8.99
Our famous Piña Colada made with spiced rum swirled with strawberry ice and topped with Bacardi Black Rum.
- Piña Colada** (550 cal) 7.99
Spiced rum, Coco López topped with Bacardi Black Rum.

LEGENDARY ISLAND COCKTAILS

- Bahama Mama, Bahamas** (240 cal) 8.49
Cruzan Coconut Rum, Bacardi Black and Castillo Silver Rums, banana liqueur, pineapple and orange juice. Legend has it this cocktail was named after a legendary Caribbean dancer, one sip and you'll be moving your hips.
- Rum Runner, Islamorada** (350 cal) 7.99
Bacardi Silver and Black Rums mixed with banana liqueur, blackberry brandy, orange juice and grenadine. Our spin on the popular cocktail named in honor of the infamous "rum-runners" who brought illegal liquor into the U.S.
- Painkiller, British Virgin Islands** (290 cal) 8.49
Pusser's Dark Rum, Coco López, pineapple and orange juice, with freshly ground nutmeg. Originated at the Soggy Dollar Bar, where patrons swim to the bar to pay for this tasty beverage with wet Washingtons.

MOJITOS

- Mojito Cubano** (250 cal) 8.49
Bacardi Superior Rum, sugarcane juice and fresh lime.
- Coconut Mojito** (260 cal) 8.49
Cruzan Coconut Rum, Coco López, lime and pineapple juice.
- Strawberry Mojito** (240 cal) 8.49
Bacardi Dragon Berry, fresh strawberries, sugarcane juice and fresh lime.

MARGARITAS

- Dragon Fruit Margarita** (250 cal) 12.49
This premium 'rita combines Patrón Silver Tequila, triple sec, dragon fruit, key lime juice, sweet & sour with a sugar rim.
- The Ultimate Margarita** (200 cal) 10.79
Fresh lime and lemon juice hand-shaken with Herradura Silver Tequila, Cointreau and an ice shot filled with Grand Marnier.
- Mystic Margarita** (290 cal) 9.49
A color-changing concoction of Sauza Silver Tequila, St. Elder Liqueur, lime and pineapple juices. Served with a shot of prickly pear-infused passion fruit rum.
- Classic Margarita** (270 cal) 7.79
Fresh lime and lemon juice with Jose Cuervo Tequila.
- Coconut-Pineapple Margarita** (530 cal) 8.99
Sauza Silver Tequila, Coco López, pineapple and lime juices. Topped with toasted coconut and a pineapple wheel.

SANGRIAS

- NEW Sunrise Moscato Sangria** (210 cal) 8.49
Svedka Dragonfruit Melon vodka, moscato, a hint of vanilla, pineapple and lime juice, topped with a splash of soda.
- NEW Sunset Berry Sangria** (250 cal) 8.49
Captain Morgan Spiced Rum, red wine, strawberry and pineapple juice, topped with a splash of soda.

WINES

	6-oz. (150 cal)	9-oz. (220 cal)	Bottle (630 cal)
WHITES			
Moscato Stella Italy	8.79	13.29	33
Pinot Grigio Le Rime Italy	8.49	12.79	33
Chardonnay Kendall-Jackson California	9.99	14.99	38
REDS	6-oz. (160 cal)	9-oz. (230 cal)	Bottle (660 cal)
Pinot Noir Mirassou California	8.99	13.49	35
Merlot Dark Horse California	8.29	12.49	32
Cabernet Robert Mondavi Pri. Selection California	9.49	14.29	34

ICE COLD BEER

DRAFTS		
Aruba Red® 5.99 Our house special draft – a smooth amber lager. (260 cal)	Aruba Honey Blonde® 5.99 A rich honey ale. (260 cal)	
Bud Light (170 cal)	Modelo Especial (260 cal)	
Blue Moon (260 cal)	Stella Artois (260 cal)	
BOTTLES		
Angry Orchard Cider (200 cal)	Guinness (150 cal)	
- Gluten Free	Heineken (150 cal)	
Bud Light (100 cal)	Heineken 0.0	
Budweiser (150 cal)	- Alcohol Free (70 cal)	
Coors Light (100 cal)	Michelob Ultra (100 cal)	
Corona Extra (150 cal)	Miller Lite (100 cal)	
Corona Light (100 cal)	Red Stripe (150 cal)	
Dos Equis (150 cal)		
All beers may not be available or listed, ask your server.		

HARD SELTZERS

White Claw® Mango (100 cal) White Claw® Black Cherry (100 cal)

- 0% ALCOHOL. 100% ISLAND.**
- Lemon Breeze** (220-270 cal) 3.99
Our house lemonade also available in strawberry or raspberry.
- Virgin Piña Colada** (520 cal) 4.49
- Virgin Ultimate Piña Colada** (380 cal) 4.49
- Virgin Bahamarita®** (120 cal) 4.79
- Tropical Ices Mango, Strawberry, Kiwi Melon** (190-340 cal) 3.99
- Fresh Brewed Iced Tea (free refills)** (0 cal) 2.99

ISLAND HOUR

MONDAY - FRIDAY 4 - 6PM
SUNDAY - THURSDAY 10PM - CLOSE

HALF-PRICE APPETIZERS

JAMAICAN JERK WINGS \$9.49

OFFERS NOT AVAILABLE SATURDAYS
OFFERS NOT AVAILABLE ON VALENTINE'S DAY OR NEW YEAR'S EVE
OFFER VALID FOR DINE-IN ONLY