



Welcome to Your Caribbean Escape!

Kick back, relax and sip on a hand-crafted tropical cocktail or two made with island expertise. Indulge in our Chef's island-inspired cuisine featuring seafood, chicken and so much more. Cheers to letting the rhythms of the islands decide your next move.

APPETIZERS

- Beef Empanadas**
Homemade pastries filled with savory beef and potatoes. (940 cal, sour cream 110 cal, pineapple chutney 90 cal) 9.99
- Jamaican Jerk Wings**
Whole wings marinated in authentic Jamaican jerk seasonings and served with crisp skin. (jerk sauce 60 cal)
Eight Wings (1570 cal) 14.49 | Four Wings (780 cal) 7.99
- Habanero Wings**
Eight Buffalo-style jumbo chicken wings tossed in a spicy habanero pepper BBQ sauce. (680 cal, sour cream 110 cal) 12.79
- Coconut Shrimp**
Our famous large, crispy shrimp with citrus-mustard sauce. (500 cal, citrus-mustard sauce 120 cal) 11.49
- Firecracker Shrimp**
Buttermilk battered and crispy fried with Sriracha aioli. (1080 cal, sriracha aioli 270 cal) 11.49
- Spinach Dip & Chips**
Spinach and artichokes in a creamy cheese dip served warm with tortilla chips & salsa. (1350 cal) 10.49
- Yuca Cheese Sticks**
Crispy fried yuca stuffed with melted mozzarella cheese. Served with cilantro-crema and Sriracha aioli dipping sauces. (540 cal, cilantro-crema sauce 250 cal, sriracha aioli 270 cal) 5.99

SOUPS & SALAD

- Bahamian Seafood Chowder** Cup (230 cal) 4.99 | Bowl (470 cal) 6.49
- Cuban Black Bean Soup** Cup (220 cal) 3.99 | Bowl (440 cal) 5.49
- House Salad**
Fresh greens, Roma tomatoes, cucumber ribbons and pumpkin seeds, drizzled with Island vinaigrette. (220 cal) 5.49
Add a House Salad to any entrée for 3.49

ENTRÉE SALADS

- Grilled Salmon & Mixed Greens with Tostada**
Grilled salmon on fresh greens and tomato, corn and black bean salsa, served with avocado, chimichurri and crisp tortilla with melted cheese. (940 cal) 14.99
- Grilled Chicken & Tropical Fruit on Mixed Greens**
Sliced grilled chicken with fresh pineapple, red grapes, strawberries, mandarin oranges, goat cheese, candied almonds and drizzled with Island vinaigrette. (670 cal) 13.49

KIDS MENU

- Bowtie Mac 'N Cheese**
Served with juice. (680 cal) 6.99
- Crispy Chicken Fingers**
Served with fries, broccoli and juice. (1070 cal) 6.99
- Grilled Chicken Breast**
Served with fries, broccoli and juice. (875 cal) 6.99

DESSERT

- Rebecca's Key Lime Pie** (1050 cal) 7.79
- Chocolate Island** (1040 cal) 8.49

CARRIBEAN FAVORITES

- Jerk Chicken Pasta**
Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a Parmesan cream sauce with bow-tie pasta.
Lighter Portion (680 cal) 14.49 | Full Portion (1050 cal) 17.49
- Seafood Paella**
A Caribbean classic with sautéed scallops, shrimp, fish, mussels, chicken and chorizo sausage with yellow rice. (940 cal) 19.49
- Skirt Steak Churasco**
10-oz. skirt steak topped with chimichurri. Served with yellow rice, black beans and sweet plantains. (1060 cal) 21.79
- Jamaican Stuffed Plantain**
A caramelized whole sweet plantain stuffed with yellow rice and mildly spiced ground beef with black bean sauce and cheese. (1140 cal) 12.79
- Baby Back Ribs**
Glazed with our guava BBQ sauce and served with fries. (guava BBQ sauce 70 cal, ketchup 60 cal) Half Rack (1180 cal) 18.29 | Full Rack (1840 cal) 22.29
- Grilled Chicken with Cilantro-Crema**
With our mashed potatoes and roasted corn topped with a blend of three melted cheeses drizzled with cilantro-crema sauce.
Lighter Portion (1020 cal) 11.99 | Full Portion (1220 cal) 15.49
- Grilled Chicken Breast**
Citrus-butter sauce, fresh broccoli and our cinnamon mashed sweet potatoes.
Lighter Portion (810 cal) 13.49 | Full Portion (1040 cal) 16.99
- Jamaican Jerk Chicken**
Jerk chicken served with rice, black beans and ripe plantains. (1480 cal) 17.49

- Grilled Salmon***
Topped with herb butter, served with rice and broccoli. (730 cal) 18.99

- Coconut Shrimp**
Our famous large, crispy shrimp with yellow rice and fresh broccoli. (1040 cal, citrus-mustard sauce 120 cal) 17.79

- Grilled Burger***
Grilled and served with lettuce, vine-ripened tomato, shaved red onions, crisp pickle slices on a toasted brioche bun. Served with your choice of fries, yellow rice or mashed potatoes. (670 cal) 11.49

NON-ALCOHOLIC BEVERAGES

- Lemon Breeze**
Our one-of-a-kind fresh Island Lemonade... made with pressed sugarcane juice and fresh squeezed lemons. (220 cal) 3.99
Strawberry or Raspberry (270 / 260 cal) 3.99
- Virgin Piña Colada**
A frozen tropical favorite made with Coco López, mango and pineapple juice. (520 cal) 4.79
- Virgin Bahamarita®**
Our signature virgin Bahamarita® made with kiwi, strawberry and mango ices. (120 cal) 4.99
- Fresh Brewed Iced Tea** (free refills) (0 cal) 2.99
- Fountain Drinks** (free refills) (0-180 cal) 2.99

Bahama Breeze Signature items.

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.

LIM4-0620

LEGENDARY ISLAND COCKTAILS

Rum Runner, *Islamorada* (350 cal) 8.29
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) 8.79
Pusser’s Dark Rum, cream of coconut, 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.

Goombay Smash, *Bahamas* (230 cal) 8.49
Cruzan Coconut, Spiced and Bacardi Black Rums, mixed with fresh orange and pineapple juice. Inspired by the original recipe filed away somewhere on Green Turtle Cay.

Dark ‘n Stormy, **Bermuda* (160 cal) 8.49
Goslings Black Seal Rum and a refreshing zip of ginger beer. Beware, this combination brews a storm cloud no fool would sail under.

Killer Bee, *Nevis* (220 cal) 8.49
Sailor Jerry Spiced Rum mixed with orange juice, passion fruit, ground nutmeg and freshly cracked black pepper. Our take on the Caribbean’s best-kept secret.

FROZEN COCKTAILS

Ultimate Pineapple (550 cal) 12.99
Spiced rum, Coco López and Bacardi Black Rum swirled with strawberry ice and served in a freshly cut pineapple.

Frozen Bahamarita® (310 cal) 8.49
Our signature frozen Margarita, made with tequila, kiwi, 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.

Dreamin’ of Blue Seas (620 cal) 10.79
Bacardi Superior Rum, pineapple, coconut and blue curaçao.

ICE COLD BEER

Drafts	
Aruba Red (170 cal)	Blue Moon (260 cal)
Aruba Honey Blonde (170 cal)	Modelo Especial (260 cal)
Bud Light (170 cal)	Stella Artois (260 cal)

Bottles	
Angry Orchard Cider – Gluten Free (200 cal)	Guinness (260 cal)
Bud Light (100 cal)	Heineken (150 cal)
Budweiser (150 cal)	Michelob Ultra (100 cal)
Coors Light (100 cal)	Miller Lite (100 cal)
Corona Extra (150 cal)	Red Stripe (150 cal)
Corona Light (100 cal)	Heineken 0.0
Dos Equis (150 cal)	– Alcohol Free (70 cal)

All beers may not be available or listed, ask your server.

COCKTAIL FLIGHTS

Mama’s Hooch & Holler (280 cal) 10.49
Bahama Mama • One Love • Goombay Smash
Give a BAHAMA BOOYAH! in salute to Mama and some mighty tasty hooch.

Margarita Flight (360 cal) 11.79
Classic • Dragon Fruit • Coconut-Pineapple
A mini-margarita flight with fresh lemon and lime juice and exotic fruits.

TROPICAL FAVORITES

Pineapple-Coconut Martini (160 cal) 8.79
Cruzan Coconut Rum, pineapple juice, grenadine, with rum-infused golden pineapple.

Bahama Mama (240 cal) 8.79
Cruzan Coconut, Bacardi Black and Castillo Silver Rums, banana liqueur, pineapple and orange juice.

One Love (290 cal) 9.29
Malibu Banana Rum, pineapple, orange and guava juice 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®.

Pirate Paradise (310 cal) 10.99
Captain Morgan Rum, passion fruit, lime, vanilla and bitters in a take-home glass.

MOJITOS

Coconut Mojito (260 cal) 8.79
Cruzan Coconut Rum, Coco López, lime and pineapple juice.

Strawberry Mojito (240 cal) 8.79
Bacardi Dragon Berry, fresh strawberries and lime.

Mojito Cubano (250 cal) 8.79
Bacardi Superior Rum and fresh lime.

MARGARITAS

The Ultimate Margarita (200 cal) 10.99
Fresh lemon and lime juice hand-shaken with Herradura Silver Tequila, Cointreau and an ice shot filled with Grand Marnier.

Mystic Margarita (290 cal) 9.79
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 (260 cal) 7.99
Fresh lemon and lime juice with Jose Cuervo Tequila.

Coconut-Pineapple Margarita (530 cal) 9.49
Sauza Silver, cream of coconut, pineapple and lime juices. Topped with toasted coconut and a pineapple wheel.

NEW Dragon Fruit Margarita (250 cal) 12.79
This premium ‘rita combines Patron Silver Tequila, Triple Sec, dragon fruit, key lime juice, sweet & sour with a sugar rim.

WINES

Whites	6-oz. (150 cal)	9-oz. (220 cal)	Bottle (630 cal)
Moscato <i>Stella</i> Italy Bright flavors of white peaches, flowers, pineapple and other tropical fruit.	9.29	13.99	35
Pinot Grigio <i>Le Rime</i> Italy Crisp, fresh aromas and flavors of green apples and golden pears.	8.99	13.49	35
Riesling <i>Chateau Ste. Michelle</i> Washington Refreshing sweet citrus and fruit flavors, crisp acidity and an elegant finish.	8.99	13.49	35
Sauvignon Blanc <i>13 Celsius</i> New Zealand Vibrant lemon zest, grapefruit and a clean finish.	9.79	14.79	36
Chardonnay <i>Kendall-Jackson</i> California Buttercream, vanilla and spice — a classic California Chardonnay.	10.49	15.79	40

Reds	6-oz. (160 cal)	9-oz. (230 cal)	Bottle (660 cal)
Pinot Noir <i>Mirassou</i> California Balanced flavors of cherry, strawberry and red currant with light vanilla oak.	9.49	14.29	37
Merlot <i>Dark Horse</i> California Crushed blackberries, toasted oak and chocolate-covered cherries.	8.79	13.29	35
Cabernet <i>Robert Mondavi Pri. Selection</i> California Mix of blueberry, cherry, vanilla and spice notes.	9.99	14.99	36

HARD SELTZERS

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