



LATE NIGHT Island Menu

APPETIZERS

- Beef Empanadas** (940 cal) 9.79

Four homemade pastries filled with savory beef and potatoes. (seasoned sour cream 110 cal, pineapple chutney 90 cal)
- Tostones with Chicken** (960 cal) 10.49

Fried plantains with chicken, sweet peppers, melted cheese and tomato salsa.
- Coconut Shrimp** (500 cal) 10.99

Large, crispy shrimp with citrus-mustard sauce. (citrus-mustard sauce 120 cal)
- Firecracker Shrimp** (1080 cal, sriracha aioli 270 cal) 10.99

Buttermilk battered and fried with Sriracha aioli.
- Crab & Avocado Stack** (320 cal) 15.49

Lump crabmeat with chilled shrimp, avocado and mango pineapple salsa.
- Jamaican Jerk Wings** (1050 cal, jerk sauce 60 cal) 13.99

Eight whole wings marinated in Jamaican jerk seasonings.
- Habanero Wings** (680 cal, sour cream 110 cal) 12.29

Eight jumbo chicken wings tossed in a spicy habanero BBQ sauce.

SMALL PLATES

- Jamaican Jerk Wings** (530 cal) 7.79

Four whole wings marinated in Jamaican jerk seasonings. (jerk BBQ sauce 60 cal)
- Guac 'n Chips** (700 cal) 5.99

Homemade guacamole with crispy corn tortilla and plantain chips.
- Yuca Cheese Sticks** (540 cal) 5.99

Six crispy fried yuca stuffed with mozzarella cheese, with dipping sauces. (cilantro-crema sauce 250 cal, sriracha aioli 270 cal)
- Conch Fritters** (280 cal, citrus-mustard sauce 120 cal) 5.99

Five fried fritters made with conch, corn and bell peppers.

DESSERT

- Rebecca's Key Lime Pie** (1050 cal) 7.29
- Chocolate Island** (1040 cal) 7.99

ENTRÉES

- Jerk Chicken Pasta**

Lighter Portion (680 cal) 13.99 | Full Portion (1050 cal) 16.99

Sliced jerk chicken breast, fresh asparagus and mushrooms tossed in a Parmesan cream sauce with bow-tie pasta.
- Coconut Shrimp**

(1040 cal, citrus-mustard sauce 120 cal) 17.49

Large, crispy shrimp with yellow rice and broccoli.
- Skirt Steak Churrasco*** (1060 cal) 21.29

10-oz. skirt steak with chimichurri, yellow rice, black beans and sweet plantains.
- Grilled Top Sirloin Steak*** (820 cal) 16.99

8-oz. center-cut sirloin served with our mashed potatoes and broccoli.
- NEW** **Top Sirloin & Coconut Shrimp*** (1230 cal) 19.99

Our top sirloin paired with coconut shrimp, mashed potatoes and broccoli.
- 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.

SANDWICHES & BURGERS

- Your choice of fries (520 cal), fresh fruit with Häagen-Dazs® mango sorbet (120 cal), vine-ripened tomato salad (70 cal), black beans and yellow rice (220/230 cal) or a cup of our Chicken Tortilla Soup (150 cal), Cuban Black Bean Soup (220 cal) or Bahamian Seafood Chowder (230 cal).*
- Jerk Chicken Sandwich** (720 cal, jerk sauce 60 cal) 12.29

Hand-pulled jerk chicken and melted pepper jack cheese on toasted Cuban bread.
- NEW** **Crispy Buttermilk Chicken Sandwich** (830 cal) 10.49

Buttermilk fried chicken, pickles, lettuce and tomato served on a toasted brioche bun. | *Try it Grilled* (500 cal)
- Applewood Bacon & Cheddar Burger*** (1000 cal) 11.49

Crisp bacon, cheddar cheese, pickles, tomato, red onions and lettuce on a brioche bun. | *Try it with Chicken* (810 cal)
- Grilled Cheese Burger*** (670 cal) 10.99

Lettuce, tomato, red onions and pickles on a toasted brioche bun.

Late Night SPECIALS

SUNDAY – THURSDAY | 9PM – CLOSE

\$3

BEERS

14-oz. Drafts

WELL COCKTAILS

Vodka, Rum, Tequila,
Whiskey or Gin

\$4

BEERS

20-oz. Drafts,
Bottled Beers &
White Claw®

\$5

SPECIALTY DRINKS

Frozen Bahamarita®

Ultimate Piña Colada

Mojito Cubano

Classic Margarita

Pineapple-Coconut Martini

\$6

LEGENDARY ISLAND

COCKTAIL OF
THE MONTH

a rotating selection of our
most popular cocktails

WINES (6-oz. pour)

Select wines

HALF-PRICE APPETIZERS*

*OFFERS NOT AVAILABLE FRIDAY & SATURDAY

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.



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.

LEGENDARY ISLAND COCKTAILS

- 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, 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) 8.29
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) 8.29
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) 12.79
Spiced rum, Coco López and Bacardi Black Rum swirled with strawberry ice and served in a freshly cut pineapple.
- 🌴 Frozen Bahamarita®** (310 cal) 7.99
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) 10.49
Bacardi Superior Rum, pineapple, coconut and blue curaçao.

ICE COLD BEER

Discover Our House Drafts

Aruba Red® and Aruba Blonde® (170 cal) 5.99

Drafts

- Bud Light** (170 cal)
- Blue Moon** (260 cal)
- Modelo Especial** (260 cal)
- Stella Artois** (260 cal)

Bottles

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

NON-ALCOHOLIC BEVERAGES

- 🌴 Lemon Breeze** (220 cal) 3.99
Strawberry* or *Raspberry (270/260 cal) 3.99
- Virgin Piña Colada** (520 cal) 4.49
- Virgin Ultimate Pineapple** (370 cal) 8.99
- 🌴 Virgin Bahamarita®** (120 cal) 4.79
- Fresh Brewed Iced Tea** (free refills) (0 cal) 2.99
- Fountain Drinks** (free refills) (0-180 cal) 2.99

TROPICAL FAVORITES

- Pineapple-Coconut Martini** (160 cal) 8.49
Cruzan Coconut Rum, pineapple juice, grenadine, with rum-infused golden pineapple.
- 🌴 Bahama Mama** (240 cal) 8.49
Cruzan Coconut, Bacardi Black and Castillo Silver Rums, banana liqueur, pineapple and orange juice.
- One Love** (290 cal) 8.99
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) 10.79
Captain Morgan Rum, passion fruit, lime, vanilla and bitters in a take-home glass.

MARGARITAS

- 🌴 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, cream of coconut, pineapple and lime juices. Topped with toasted coconut and a pineapple wheel.
- NEW 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.

MOJITOS

- 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 and lime.
- 🌴 Mojito Cubano** (250 cal) 8.49
Bacardi Superior Rum and fresh lime.

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) 11.49
Classic • Dragon Fruit • Coconut-Pineapple
A mini-margarita flight with fresh lime and lemon juice and exotic fruits.

WINES

		6-oz. (150 cal)	9-oz. (220 cal)	Bottle (630 cal)
Whites				
Moscato <i>Stella</i>	Italy	8.79	13.29	33
Bright flavors of white peaches, flowers, pineapple and other tropical fruit.				
Pinot Grigio <i>Le Rime</i>	Italy	8.49	12.79	33
Crisp, fresh aromas and flavors of green apples and golden pears.				
Riesling <i>Chateau Ste. Michelle</i>	Washington	8.29	12.49	33
Refreshing sweet citrus and fruit flavors, crisp acidity and an elegant finish.				
Sauvignon Blanc <i>13 Celsius</i>	New Zealand	8.49	12.79	35
Vibrant lemon zest, grapefruit and a clean finish.				
Chardonnay <i>Kendall-Jackson</i>	California	9.99	14.99	38
Buttercream, vanilla and spice — a classic California Chardonnay.				
		6-oz. (160 cal)	9-oz. (230 cal)	Bottle (660 cal)
Reds				
Pinot Noir <i>Mirassou</i>	California	8.99	13.49	35
Balanced flavors of cherry, strawberry and red currant with light vanilla oak.				
Merlot <i>Dark Horse</i>	California	8.29	12.49	32
Crushed blackberries, toasted oak and chocolate-covered cherries.				
Cabernet <i>Robert Mondavi Pri. Selection</i>	California	9.49	14.29	34
Mix of blueberry, cherry, vanilla and spice notes.				