

-APPETIZERS-

CONCH FRITTERS \$16

Caicos Conch, Sweet Peppers, Onions, Island Spices, Rum Scented Marie-Rose Sauce

CONCH FINGERS \$16

Breaded Caicos Conch, Cocktail Sauce

BUFFALO CHICKEN WINGS \$15

Breaded, Crisp Fried Chicken, Carrot, Celery, Tossed in Our Unique Hot Sauce or Jamaican Jerk Sauce

SALMON CAKES \$13

Fresh Alaskan Salmon, Fresh Herbs, Spices, Vegetable Slivers, Pan-Seared with Virgin Olive Oil, Avocado Tartar Sauce

VEGETABLE SPRING ROLLS \$12

Crispy and Golden Brown, Stir Fry Vegetables, Fresh Herbs, Sweet Chili Sauce

SLIDERS \$16

Beef or Fish Sliders, Dill Pickle, Cherry Tomato, Sesame Seed Buns Add Cheese \$2 Add Bacon \$2

CHIPS, SALSA & GUACAMOLE \$12

Fresh Corn Tortilla Chips, Homemade Salsa, Fresh Guacamole

QUESADILLA \$13

*Mixed Cheeses, Crispy Flour Tortilla, House Salsa, Guacamole, Sour Cream
Add Chicken: \$7 Add Fish: \$9*

ASIAN LETTUCE WRAPS \$14

Sautéed Chicken Breast, Hoisin Sauce, Ginger, Roasted Peanuts, Thai Chili, Served in Lettuce Cups

COCONUT SHRIMP \$17

Coconut Crusted Shrimp, Slivered Vegetable Salad, Sweet Chili Sauce

-SOUPS-

CHILLED PRAWN & GAZPACHO SOUP

Cup \$9/Bowl \$15

Poached Citrus Scented Prawn, Cucumber, Sweet Peppers, Onion, E.V.O., Tomato-Garlic Broth, Crispy Tortilla

CONCH CHOWDER

Cup \$9/Bowl \$15

Caicos Conch, Root Vegetables, Potatoes, Fresh Herbs, Cream, Fresh Bread

ISLAND STYLE CHICKEN & PUMPKIN SOUP

Cup \$9/Bowl \$15

Calabaza Pumpkin, Assorted Root Vegetables, All Spice, Potatoes, Dumplings, Scotch Bonnet Pepper, Scallion

*No outside food or drink allowed.
\$15 Corkage Fee for all outside wine
We reserve the right to refuse service to anyone.
Automatic 15% gratuity added to parties 6 or more.*

All credit card transactions are processed under "RCO, Ltd"



*Thank you
April 2021*

DINNER

"Enjoy amazing sunsets on the best beach in the world"



-FLATBREADS-

MARGHERITA FLATBREAD \$16

Basil Pesto, Mozzarella Cheese, Fresh Tomatoes, Caicos Sea Salt

BISTRO FLATBREAD \$17

Goat Cheese, Kalamata Olives, Sundried Tomatoes, Red Onion Add Chicken \$7

SEAFOOD DELIGHT FLATBREAD \$23

Caicos Conch, Grilled Grouper, Shrimp, Mozzarella, Red Pepper Sauce, Fresh Herbs

NEW YORKER FLATBREAD \$18

Mozzarella Cheese, Basil, Sausage, Fresh Tomatoes

-SALADS-

Dressing Choices: Ranch, Blue Cheese, Honey Mustard, Homemade Lemon Thyme, Balsamic

ISLAND BISTRO \$17

Mixed Field Greens, Walnuts, Goat Cheese, Kalamata Olives, Sun Dried Tomatoes, Balsamic Vinaigrette
Add Chicken \$7 Add Fish: \$9 Add Shrimp: \$12

CLASSIC CAESAR SALAD \$16

Romaine Lettuce, Herbed Croutons, Shaved Parmesan Cheese, Creamy Garlic Dressing
Add Chicken \$7 Add Fish: \$9 Add Shrimp: \$12

THE WEDGE \$14

Iceberg Lettuce, Smoked Bacon, Raisins, Diced Tomato, Walnuts, Cilantro, Balsamic Vinaigrette, Blue Cheese

CONCH CEVICHE \$15

Raw Marinated Caicos Conch, Citrus Dressing, Sweet Peppers, Habanero, Onion, Corn Tortilla Chips

TACO SALAD \$16

Romaine Lettuce, Crispy Tortilla, Cheddar Cheese, Taco Sauce, Sour Cream, Salsa, Guacamole
Add Seasoned Beef or Grilled Chicken: \$7 Add Fish \$9



-ENTREES-

CHICKEN CURRY \$24

Braised Chicken, West Indian Curry Sauce, Steamed White Rice, Fire Toasted Lentil Cracker, Mango Chutney

CABANA BURGER \$19

Flame Broiled Angus Beef, Fresh Baked Kaiser Roll, Crisp Lettuce, Fresh Tomato, Red Onion, Pickle
Add Cheese \$2 Add Bacon \$2
Add Sautéed Onion \$1 Add Mushroom \$1

FRESH ATLANTIC SALMON \$29

Grilled OR Sesame Crusted, Fried Rice, Medley of Fresh Vegetables, Garlic-Ginger Glaze

ENCHRUSTED GROUPER \$35

Coconut OR Almond Crusted Grouper, Island Rice, Sautéed Vegetables, Light Coconut-Curry Reduction

FISH & CHIPS \$19

Turks Head Beer Batter, Home Cut Fries, Coleslaw, Tartar Sauce, Lemon

LINGUINE OR PENNE PASTA \$18

White Wine Garlic Cream OR Roasted Garlic Red Pepper Tomato Sauce, Fresh Herbs, Aged Parmesan, Garlic Bread
Add Veggies \$5 Add Chicken \$7
Add Shrimp \$12

GROUPER YOUR WAY \$34

Grilled, Blackened, Jerked or Pan Seared, Island Rice, House Salad, Tropical Fruit Salsa

SNAPPER De CREOLE \$34

Grilled OR Fried Snapper Fillet, Jasmine White Rice, Sautéed Vegetables, Island Style Creole Sauce

CERTIFIED ANGUS STRIPLOIN \$38

Fire Seared 12oz Angus Striploin, Roasted Garlic Mashed Potatoes, Medley of Fresh Vegetables, Woodland Mushroom Sauce

THREE BEAN AND VEGETABLE CURRY \$23

Red Kidney, Black Bean, Garbanzo, Medley of Fresh Vegetables, Light Curry-Coconut Broth, Steamed White Rice, Mango Chutney, Toasted Lentil Cracker

-SWEET TREATS-

FRUIT PLATE \$13

Variety of Fresh Fruit with Vanilla Yogurt

KEY LIME PIE \$10

Key Lime Juice, Graham Cracker Crust, Topped with Whipped Cream, Lime Slice

BROOKIE \$12

Brownie, Chocolate Chip Cookie Creation, Vanilla Ice Cream Scoop, Chocolate Sauce Drizzle, Whipped Cream, Maraschino Cherry

VANILLA SUNDAE \$10

2 Scoops Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Maraschino Cherry, Chopped Walnuts



If you have a food allergy or special dietary requirement please inform your server prior to placing order so we can best accommodate you!