

# Seafood Saturday

11:00am to 10:00pm

**SURF & TURF** \$Market Price  
*Grilled Lobster Tail\* OR Grilled Shrimp and Fire Seared Angus Striploin*

**FRESH CATCH YOUR WAY** \$32  
*Whole Grouper OR Whole Snapper Blackened, Grilled, Fried, Escoveitch, Jerk, Cajun, Creole, or Steamed*

**FILLET YOUR WAY** \$34  
*Grouper, Snapper, OR Mahi-Mahi Grilled, Blackened, Escoveitch, Creole, or Steamed*

**SALMON YOUR WAY** \$29  
*Blackened, Grilled, Cajun, or Sesame Encrusted with Hoisin Garlic Ginger Sauce*

**LOBSTER YOUR WAY\*** \$Market Price  
*Blackened, Grilled, Cajun, with Garlic Lemon Butter*

**CONCH YOUR WAY** \$Market Price  
*Curry, Creole, or Grilled*

**CAPRESE GROUPE** \$29  
*Grouper filet, Fresh Mozzarella, Tomato, Mashed Potato, Roasted Garlic Red Pepper Sauce, Sautéed Broccoli, Homemade Pesto Drizzle*



Your Choice of Two Sides:

*Garden Salad  
Caesar Salad  
Sautéed Vegetables  
Mashed Potato  
Island Rice  
Sweet Plantain  
Coleslaw  
Home Cut Fries*

*\*Lobster available only while lobster season is open*



## -SALADS & SOUP-

**LOBSTER SALAD** \$Market Price  
*Crispy Romaine, Poached Lobster, Diced Pineapple, Blueberries, Strawberries, Guacamole, Shaved Carrots*

**CLASSIC CAESAR SALAD** \$16  
*Romaine Lettuce, Herbed Croutons, Shaved Parmesan Cheese, Creamy Garlic Dressing, and Bacon Crumbles Upon Request  
Add Chicken \$7 Add Fish: \$9 Add Shrimp: \$12*

**CONCH CEVICHE** \$18  
*Raw Marinated Caicos Conch, Citrus Dressing, Sweet Peppers, Habañero, Onion, Corn Tortilla Chips*

**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*

## -APPETIZERS-

### LOBSTER SPRING ROLLS \$18

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

### VEGETABLE SPRING ROLLS \$12

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

### CRACKED LOBSTER \$Market Price

*Lobster Pounded, Breaded, Deep Fried, Tartar Sauce, Bambara Scented Marie- Rose Sauce*

### SALMON CAKES \$13

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

### CONCH FRITTERS \$16

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

### BUFFALO CHICKEN WINGS \$15

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

### CONCH FINGERS \$Market Price

*Breaded Caicos Conch, Cocktail Sauce*

### COCONUT SHRIMP \$17

*Coconut Crusted Shrimp, Slivered Vegetable Salad, Sweet Chili Sauce*

### QUESADILLA \$13

*Mixed Cheeses, Crispy Flour Tortilla, Diced Onions & Peppers, Salsa, Guacamole, Sour Cream*  
Add Grouper: \$9      Add Snapper: \$9  
Add Shrimp: \$12      Add Chicken: \$7  
Add Conch or Lobster: \$Market Price



*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.  
Cabana Bar: (649) 946-5880  
**All credit card transactions are processed under "RCO, Ltd"***

*Thank you.  
April 2021*

## -BURGERS, WRAPS, & SANDWICHES-

*All burger & sandwich entrées are served on a warm bakery fresh bun topped with lettuce, tomato, onion and pickle.*

*All wraps served on a spinach tortilla.*

*Burger, sandwich, and wraps are served with home cut fries, island rice, white rice, Caesar or garden salad.*

### CONCH BURGER \$Market Price

*Local Ground Conch, Grilled or Fried*

### FISH SANDWICH Swai \$18 Grouper \$27

*Swai or Grouper, Grilled or Fried*

### GROUPE FISH WRAP \$22

*Sweet Corn, Romaine Lettuce, Swiss Cheese, Yum Yum Sauce*

### NORTH CAICOS LOBSTER BURRITO \$22

*Cracked Lobster, Black Beans, Rice, Cheddar Cheese, Guacamole, Salsa, Shredded Cabbage, Lettuce, Bambara Scented Marie- Rose Sauce*

### 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 Mushroom \$1      Add Sautéed Onion \$1  
Add Fried Egg \$2      Add Crispy Onion Strings \$1

### CHICKEN SANDWICH \$16

*Grilled OR Fried Chicken Breast, Mayonnaise, Romaine Lettuce, Fresh Tomatoes, Red Onion, Fresh Baked Kaiser Roll*  
Add Cheese \$2      Add Bacon \$2

### FISH & CHIPS \$19

### CHICKEN FINGERS & FRIES \$16

### BIG SOUTH ISLAND TACO \$11

*2 Soft Flour Tortilla, Shredded Lettuce, Diced Tomatoes, Mixed Cheeses, Diced Onions & Peppers, Pico de Gallo, Baja Sauce, Sour Cream, Salsa. Add Guacamole \$2*  
Add Grouper: \$9      Add Snapper: \$9  
Add Shrimp: \$12      Add Chicken: \$7  
Add Conch or Lobster: \$Market Price

### LINGUINE OR PENNE PASTA \$15

*White Wine Garlic Cream OR  
Roasted Garlic Red Pepper Tomato Sauce,  
Fresh Herbs, Aged Parmesan, Garlic Bread*  
Add Veggie: \$5      Add Shrimp: \$12  
Add Chicken: \$7      Add Salmon: \$9  
Add Conch or Lobster: \$Market Price

### BIG MAMA'S CURRY \$ Market Price

*Conch OR Lobster, Caribbean Curry, Fresh Herbs, Spices, Root Vegetables, Coconut Reduction, Scotch Bonnet Peppers, Jasmine Rice, Coleslaw*

### CHEF TAYLORS AWARD WINNING STEAM FISH \$32

*Snapper OR Grouper, Fresh Herbs, Spices, Simmered in Coconut Reduction, Water Cracker*