

Snacks half/full

Spicy Mango Guacamole \$15 / pint V/GF *

Avocado, chopped mango, cilantro, lime, serrano, served with chips

*price may fluctuate based on market pricing

Wings \$60 / \$110 - Boneless \$65 / \$120

Classic Buffalo / Tropical BBQ
Blue Cheese or Ranch, Carrots & Celery

Poke Bowl \$80 / \$150

Diced Ahi tuna, avocado, chopped mango, yakatori, pickled HOG Farm vegetables, spicy aioli, rice, scallions

Guava & Cheese Empanadas \$40 (12) / \$70 (24)

Queso blanco, guava, chimichurri

Tacos 12/24 PCS

Fish Tacos \$45 / \$85 GF

Grilled local white fish, kohlrabi slaw, passionfruit gelée, HOG farm green sriracha, crema, onion, cilantro, radish

Steak Tacos \$42 / \$80 GF

Charred steak, salsa roja, cotija cheese, pickled red onion, pickled jalapeño cilantro

Jerk Chicken Tacos \$40 / \$75

Smoked jerk chicken, charred pineapple, avocado, onion, radish, cilantro, green seasoning aioli

Grilled Shrimp Tacos \$42 / \$80 GF

Citrus-seared shrimp, guacamole, homemade sweet chile sauce, shredded green cabbage & mango slaw, cilantro, lime

Sides

Seasonal Vegetables \$30 / \$50 V/GF

Locally sourced roasted vegetables

Hand Cut Fries \$20 / \$35 V/GF

Classic Sea Salt
Upgrade to Garlic Parm +\$5 / \$10

Tostones \$20 / \$35 V/GF

Smashed and twice-fried plantains, served with herb aioli

Rice \$10 / \$15 V/GF

Cilantro Lime Rice

Queso Potatoes \$30 / \$50 V/GF

HOG Farm organic red potatoes, homemade chipotle queso, pickled red onion, pickled jalapeños, cotija cheese

Platanos Maduros \$25 / \$35 V/GF

Fried sweet plantains served with crema & cotija cheese

V: These items are OR can be Vegetarian

GF: These items are OR can be Gluten Free

***Before placing your order, please inform us if anyone in your party has a food allergy ***

**This item can be cooked to your preferred temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Quesadillas half/full

Jerk Chicken & Pineapple \$40 / \$75

Smoked jerk chicken, pineapple, scallions, Monterey Jack, served with chipotle aioli & sour cream

Roasted Vegetable \$40 / \$75 v

Roasted Balsam Farm butternut squash, grilled bell peppers and onions, Monterey Jack, scallions, served with chipotle aioli & sour cream

Birria Short Rib \$45 / \$80

Braised short rib, black beans, Monterey Jack, scallions, cilantro, served with chipotle aioli & birria broth

Salads

Beet Salad \$35 / \$60 v/GF

Roasted HOG farm beets, crunchy greens, fresh goat cheese, smoked almonds, poppy seed vinaigrette

Kale Caesar Salad* \$30 / \$45 V/GF

Shaved kale, garlic croutons, lemon, parmesan, homemade Caesar dressing (Contains anchovies)

Green Salad \$20 / \$30 V/GF

Mixed greens, shaved carrots, tomato, cucumbers, red wine vinaigrette

Grilled Chicken \$40 / \$70 Grilled Shrimp \$50 / \$90

Pinchos

"Caribbean Kebabs"

Grilled Chicken Thighs \$4 each

Tropical BBQ

Grilled Steak* \$7 each

Argentinian-style Chimichurri

Grilled Shrimp \$6 each

Dominican Citrus Wasakaka

Crispy Pork \$7 each

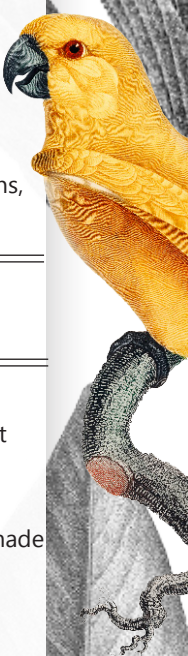
Passionfruit gelée

Seared Scallop \$16 each

House sweet chili sauce

Bartenders, Servers & Chefs available for off-premise events. Ask us about labor rates
We can make anything you want, just let us know what you're looking for.

We have plenty of kid-friendly options available as well (Pasta, Mac & Cheese, Grilled Cheese, Chicken Nuggets)



Sandwiches

6 Half / 12 Full

Fried Chicken Sandwich \$50 / \$90

Buttermilk fried chicken, spicy mango slaw, tropical BBQ sauce, sliced pickle chips, toasted brioche bun

Black Bean Burger \$50 / \$90 v

Avocado, lettuce, tomato, onion, herb aioli, toasted brioche bun

Chicken Katsu Sando \$60 / \$110

Panko crusted chicken breast, shaved cabbage, kimchi aioli, katsu sauce, pickled vegetables, toasted milk bread

The Coastal Dip \$80 / \$150

Sliced Happy Valley chuck eye, swiss, sauteed onions, garlic toasted manteca bread, au jus

Grilled Chicken Sandwich \$60 / \$110

Sliced apple, swiss, herb aioli, lettuce, tomato, onion, toasted sourdough

Coastal Cubano \$60 / \$110

House cured ham, Cuban roast pork, sliced pickle, Swiss cheese, dark rum molasses mustard, pressed Manteca bread

Mains

Calypso Shrimp \$80 / \$150

Grilled shrimp, West Indies style coconut curry

Sliced Steak Chimichurri \$100 / \$190

Sliced steak, chimichurri sauce

Ropa Vieja \$80 / \$150

Boneless short rib, capers, olives, tomatoes, peppers, onion

Jamaican Jerk Chicken \$60 / \$110

Roasted chicken thighs with jerk seasoning

Jerk Salmon \$90 / \$170

Roasted salmon with jerk seasoning

Steamed Mussels \$45 / \$80

West Indies style green coconut curry, cilantro, lemongrass



To Go Cocktails

Quart / Half Gallon / Gallon

Margaritas \$40 / \$70 / \$100

Traditional Verde, Spicy, Mezcal, Guava, Mango, Watermelon, Blackberry, Passionfruit, Strawberry

Beach Glass \$40 / \$70 / \$100

Tito's vodka, chamomile, guava, pineapple, lemon, butterfly-pea flower

Rum Punch \$50 / \$80 / \$120

Blend of 4 rums, tropical juices, fassionola, velvet falernum

Mojitos \$40 / \$70 / \$100

Traditional, blackberry, mango, pineapple, watermelon, passionfruit

Soggy Dollar Painkiller \$50 / \$80 / \$120

Dark Rum, pineapple, coconut, orange juice, grated nutmeg

Limoncello Spritz \$40 / \$70 / \$100

Limoncello, fresh lemon, prosecco, mint



Frozen Daiquiris

Makes 18-22 16 oz servings

Pina Colada \$155/gallon

White rum, coconut, pineapple
Upgrade to Rocket Fuels (+\$35)

Strawberry Daiquiri \$155/gallon

blend of 3 rums, fresh citrus and strawberries

Aperol Paloma \$155/gallon

Blanco tequila, Aperol, fresh grapefruit juice, lime, agave

Banana Bailey's Colada \$155/gallon

Rum, pineapple, Bailey's, coconut, banana

Just add ice and blend

Inquire for more drink options