# Islander Grill Restaurant Dinner Menu 

## STARTERS

## French Onion Soup

Spoonful of rich caramelized onions topped with Gouda cheese

Calamari Rings
Served with a papaya remoulade.
Coconut Shrimp
15.95

Crispy on the outside, succulent in the inside and served with a papaya remoulade.
7.75 Caesar Salad 13.25

Romaine hearts, shaved parmesan cheese, croutons with Caesar dressing.
11.75 Add: Grilled Chicken Breast. $\mathbf{6 . 7 5}$

Grilled Shrimp. 9.00
Oriental Chicken Salad
15.50

Mixed greens, citrus soy dressing, cucumber, toasted almonds, mandarin and marinated grilled chicken breast.

## Entrée

## Shrimp Scampi

Olive oil, garlic, white wine with hearty shrimp and spaghetti pasta.

## Linguini Vongole

Linguini pasta cooked in olive oil, garlic, white wine and whole clams.

## Chicken Scallopine

With spinach and a sauteed mushroom

## Pork Medallions

Wrapped in bacon and served with a wild mushroom sauce.

BBQ Ribs
25.25

Served with a bourbon sauce.
Grilled Mahi Mahi \& Shrimp 27.25
22.95 Cajun rubbed and served with a mango pineapple cilantro salsa.

Catch of the day
22.25

Ask your waiter for the catch of the day

Risotto Primavera 19.75

Creamy rice dish stuffed with colorful seasonal vegetables

All non-pasta entrées are served with the chef's seasonal vegetables selection and your choice of rice or French fries.

## Sizzling Fajita Combo 22.00

Creamy corn chowder soup topped with fried tortillas
Chicken, beef or combo, served on a skillet with flour tortillas and all condiments.

## Burgers

16.25

Juicy BBQ glazed char-grilled burger with lettuce, tomato \& red onion and served with French fries.

Cabana Burger $80 z$ (Our house specialty burger)
BBQ glazed with caramelized onions, mushrooms, American cheese served with French fries.

The Beyond Burger
16.95

Plant-based char-grilled burger served with lettuce, tomato, red onion

## Sides

French Fries: 4.75 Macaroni \& Cheese: 4.75 Rice: 4.75

All our prices are in US Dollars.
A $6.00 \%$ local BBO/BAZV tax is included in your bill.

