Islander Grill Restaurant Dinner Menu

STARTERS

French Onion Soup Spoonful of rich caramelized onions topped with Gouda cheese	7.75	Caesar Salad Romaine hearts, shaved parmesan cheese, croutons with Caesar dressing.	13.25
Calamari Rings Served with a papaya remoulade.	11.75	Add: Grilled Chicken Breast. Grilled Shrimp.	6.75 9.00
Coconut Shrimp Crispy on the outside, succulent in the ir and served with a papaya remoulade.	15.95 aside	Oriental Chicken Salad Mixed greens, citrus soy dressing, cucumbe toasted almonds, mandarin and marinated grilled chicken breast.	

Entrée

Shrimp Scampi Olive oil, garlic, white wine with hearty shrimp and spaghetti pasta.	24.95	BBQ Ribs Served with a bourbon sauce.	25.25
Linguini Vongole Linguini pasta cooked in olive oil, garlic,	22.95	Grilled Mahi Mahi & Shrimp Cajun rubbed and served with a mango pineapple cilantro salsa.	27.25
white wine and whole clams. Chicken Scallopine With spinach and a sauteed mushroom	22.50	Catch of the day Ask your waiter for the catch of the day	22.25
Pork Medallions Wrapped in bacon and served with a wild mushroom sauce.	24.25	Risotto Primavera Creamy rice dish stuffed with colorful seasonal vegetables	19.75

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

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

Cabana Burger 8oz (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.



