


## Shareable Plates

**Mu Shu Pork** Sesame Pancakes, Asian BBQ Sauce **7** 

**Crispy Vegetable Spring Rolls** Hot and Sour Plum Sauce **6** 

**Tempura Tuna** Sweet Soy, Honey Wasabi, Chile Oil **10**

**Crawfish Cakes** Diakon Slaw, Lemongrass Chile Sauce **7** 

**Lobster and Brie Empanadas** Tomatillo Sauce, Avocado Aioli **9**

**Cilantro Pork and Shrimp Potstickers** Ponzu Dipping Sauce **7** 

**Steak Churrasco** Garlic & Olive Oil Marinade, Chimichurri Dipping Sauce **8**

**Shrimp Flautas** Ranchero Sauce, Fresh Avocado **7** 

**Fish Tacos** Grilled Mahi Mahi, Serrano Pepper Aioli , Whole Wheat Tortillas **9**

**Spinach Con Queso** Hearts of Palm, Tortilla Chips **7** 

**Masa Fried Oyster Tostadas** Yucca Chips, Cilantro Cream **7** 

**Chicken Quesadilla** Pepper jack, Black Bean-Corn Salsa **7** 

**Cuban Sandwich Mixto** Garlic & Citrus Pulled Pork, Yucca Chips **8**

**Ceviche** Shrimp, Tuna, Mahi, Scallops & Tropical Fruit **9**

**Plantain Crusted Shrimp** Mango Ginger Mojo **8** 

**Creole Spiced Calamari** Remoulade Sauce **8** 

**Lobster Scallion Shooters** Sweet Coconut and Chile Sake Sauce **9**

**Half Price Happy Hour, Monday-Friday 4pm to 7pm**

 **Includes Half Price Specialty Drinks and \$5.00 Select Shareable Plates** 

**Available for Private Parties & Catering for Your Special Event**

## Dinner Plates

**Curry Tilapia** Pineapple Rice, Sautéed Asparagus Red Curry Reduction **16**

**Grilled Jerk Chicken** Coconut Sticky Rice, Island Black Beans **12**

**Mahi Mahi** Lemongrass Cream, Hoisin Glazed Banana, Pineapple Rice **18**

**Saba Paella** Scallops, Shrimp, Mussels, Calamari, Mahi, Saffron Rice **17**

**Camino Crusted Beef Tenderloin** Garlic Mashed Potatoes, Wine Pasilla **22**

**Shrimp Enchiladas** Ranchero Cream, Avocado Salsa, Cilantro Rice **14**

**Calypso Pork Tenderloin** Sweet Potatoes, Pecans, Tamarind Molasses **16**

## Soups & Salads

**Red Chile Tortilla Soup** Smoked Chicken, Monterrey Jack Cheese **4**

**Asian House Salad** Field Greens, Crisp Wonton, Ginger Shallot Vinaigrette **4**

**Soba Noodles** Spicy Peanut Sauce, Field Greens **5**

**Mango Spinach Salad** Almond Crusted Goat Cheese, Vanilla Bean Vinaigrette **7**

## Desserts

**Key Lime Crème Brûlée** Cinnamon Wonton and Fresh Mango **6**

**Kahlua Fudge Brownie** Vanilla Ice Cream, Pecans, Caramel, & Chocolate **6**

**Tres Leches** Raspberry Essence with a hint of Amaretto Liqueur **6**

**Banana Pecan Spring Roll** Brown Sugar, Cinnamon, with Vanilla Ice Cream **6**

**18% Gratuity May Be Added on Parties of 6 or More & Split Payments**

**Open Weekdays 4 PM**

**Saturday 5 PM**

**Sunday 11 AM**

**Saba Island Brunch Every Sunday from 11AM to 3PM, Open All Day**