







SALADS

Add Grilled Chicken \$8 | Grilled Shrimp \$12
Steak \$16 | Extra dressings \$2 each

Atlantic Salad   18
Spinach , Celery Fried Chickpeas, Queso de hoja, local
toasted cashews, mango, with coconut vinaigrette.


Caprese Salad   17
Sliced fresh mozzarella, tomato and basil leaf with pesto
sauce and balsamic reduction.

Traditional Caesar Salad 18
Romaine lettuce, croutons, parmesan cheese, & Caesar
dressing



SHARED PLATES


Lobster Stuffed Plantains 18
Fried green plantains cups, stuffed
with lobster spicy salad and cilantro aioli.

Local Trio 15
Three handcrafted turnovers of chicken stew, beef stew
and guava cheese. Served with local hot sauce & cilantro aioli.



Plantain Chips “Nachos”  18
Crispy Plantain Chips , served with ground beef or chicken,
“recao” sour cream, guacamole, pickled red onions
“pico de gallo” and cotija cheese.

Mango Habanero Wings 20
(8) Breaded Chicken Wings Dipping in
Mango habanero sauce, served with cilantro aioli.

Ceviche   19
Grouper, roasted corn, “pico de gallo” avocado & onion.
Served with malanga chips.

Seafood Jalea  22
Combination of fried calamari, shrimp and fish bites, served
with pineapple sweet chili sauce & pepperoncino tartar sauce

Alcapurrias 15
Puerto Rican Fritter, made with green plantain,
taro root filled with ground beef. Served with local mayo
ketchup and local hot sauce.

Fish Tacos   20
Marinated Grouper served in blue corn tortilla, coleslaw salad,
with a touch of mango habanero sauce and citrus cilantro aioli.

Chicken Quesadilla 22
Chicken Tinga, pepper jack & colby cheese served in a tomato
flour tortilla, guacamole, “pico de gallo” & sour cream.

SANDWICHES

sandwiches are served with your choice of fries or malanga chips
Caribbean Lobster Roll 24
Lobster spicy mango salad with cilantro aioli.
served local sobao bread

Spicy Chicken Sandwich 20
Breaded chicken breast, dipped in house buffalo sauce, pepper jack
cheese, local lettuce, red onions and ranch dressing.

Street Tripleta Sandwich 18
Roasted Beef, Cured Ham, Grilled Chicken, served in local sobao
bread, American cheese.

Angus Cheeseburger 22
Cheddar or Swiss Cheese, lettuce, tomato & onion in a Brioche bun.

Impossible Burger  24
Meatless patty, lettuce, tomato & onion in a Brioche bun.

BLT Club 22
Bacon, lettuce, ham, tomato, swiss cheese, avocado mayo, Sobao bread

DEEP ENDS

Steak & Yuca 28
Picanha, chimichurri served with truffle & parmesan cassava sticks
and house salad.

Catch of the Day  26
Local fish served with French fries and house salad.

Chicken Skewers 23
Grilled chicken thighs in sweet spicy BBQ with “tostones de pana”
and house salad.
Served with local mayo ketchup and vinaigrette

PIZZAS

Our homemade 12"pizza dough of (8) slices
Additional ingredients vegetables \$2 | proteins \$5

The Original 18
Fresh Mozzarella, cherry tomato, sweet basil leaf,
marinara sauce.

Cheese 20

Pepperoni 20





WATER WINGS MENU

Kiddie Burger 15
Burger with cheddar cheese & fries

Tender All The Way 15
4 Crispy fried chicken tenders with fries

Say Cheese! 12
Kids Cheese Pizza

SIDES

Parmesan & truffle yuca sticks 10
French fries 8
Side of extra dressing 2
Tostones (fried green plantains) 8
Tostones de Pana (fried breadfruit) 8
Avocado 5  
House salad 8  
Pico de gallo 2

Healthy option  Vegetarian option  Gluten free 

Consuming raw or under cooked meat, poultry, egg, shellfish or seafood may increase your risk of foodborne illness, specially if you suffer from certain medical conditions.
Local taxes will be added to your bill. 18% of gratuity applies for all parties of 6 people or more.



SWEET CORNER

- Chocolate Cake 10
- Guava Cheesecake 10



- Torre Oria Cava
- Linda Moras, Argentina
Cabernet Sauvignon, Merlot, Chardonnay
- Santelmo, Chile
Sauvignon Blanc



DRINKS ON ICE

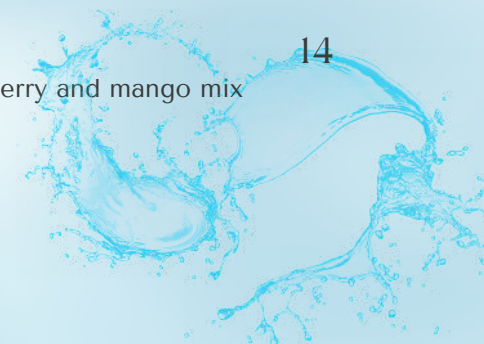
- Ocean Breeze Fuse 32oz Bucket 23
All flavored rums mixed with orange, pineapple and passion fruit juice
- Voodoo Drink 32oz Bucket 23
All flavored rums with cranberry, pineapple & orange juice
- Spiced Margarita 14
House tequila, orange liquor, habanero syrup and cucumber,
- Spiked Coco Lemonade 14
Leblon Cachaca, Coconut Rum, Lemonade, Coco Cream
- SJU Tea 13
Overproved rum, choice of passion fruit or mango, with freshly sweet tea
- Caribbean Paloma 14
Jose Cuervo tequila, guava, grapefruit & Lime squeeze
- Rum Swizzle 14
Bacardi rum, mint leaves, citrus sour, 3 dashes of bitters

WINES AND BEERS

- LaMarca Prosecco 15 by the glass / 50 bottle
- Medalla Beer 11 by the glass / 49 bottle
Local Blond Ale
- Magna 11 by the glass / 49 bottle
Local Premium Lager

SPECIALTY FROZENS

- Coconut Berry 14
Strawberry and vanilla, kissed with cream of coconut and rum
- Guava Colada 14
Coconut rum, guava & piña colada
- Mango Sunset 14
Tequila, mango, orange juice and grenadine
- Taste of the Tropics 14
Pineapple juice, cream of coconut, banana, mango, rum
- Royal Passion 14
Passion Fruit & Banana mix blended with rum, topped with amaretto
- La Realeza 14
Mezcal Montelobos, Guava, Strawberry, Mint , and Citrus.
- Local Breeze 14
Raspberry Rum, strawberry and mango mix



- Boquerón Beer 15 by the glass / 65 bottle 9
6 each / 20 bucket
8 each
An artisanal brewery located in Cabo Rojo, Boqueron. Boqueron Lager, Caja de Muerto Caribbean Ale, Boqueron Blonde Ale and the Crash Boat IPA.

