

Menu

Appetizers

Conch Fritters  \$ 13.00

Seasoned with herbs and spices, deep fried, with calypso sauce

Spinach & Artichoke Dip  \$ 15.00

Creamy blend of spinach, artichokes, mozzarella and cream cheese, served with chips

Crack Shrimp  \$ 18.00

Seasoned and infused with Bahamian spices, battered and deep fried, served with a remoulade sauce

Chef Johnny's Gourmet Wings

Marinated and perfectly seasoned deep fried chicken wings

Choose Your Sauce: \$ 10.00

Plain

Buffalo 

Spicy Mango 

Guava Rosemary

Rum Fusion Glaze

Tamarind BBQ Glaze 

Pizzeria

Cheese \$ 15.00

Marinara sauce and mozzarella cheese topped with basil and oregano

Pepperoni \$ 18.00

Marinara sauce, mozzarella cheese and crispy pepperoni

Veggie  \$ 21.00

Marinara sauce, mozzarella & feta cheese, mushrooms, olives, tomato, artichokes, caramelized onions, sweet bell peppers, topped with oregano and basil

Soups & Salads

Classic Caesar \$ 15.00

Crispy romaine lettuce, tossed with a creamy Caesar dressing and parmesan cheese, topped with home-made garlic croutons

House Salad \$ 14.00

Mixed greens, cucumbers, carrots & tomatoes, tossed in a flavorful raspberry vinaigrette

Hearty Conch Chowder  \$ 12.00

Classic Bahamian Conch Chowder made with tender conch morsels, diced vegetables, island herbs & spices in a tomato - based broth

Build Your Own Pasta

Served with Garlic Naan



**Choose Your
Pasta:**

Penne
Spaghetti
Fettucine

**Choose Your
Sauce:**

Alfredo \$ 17.00
Marinara \$ 15.00
Bolognese \$ 23.00

Add A Protein

Grilled Chicken Breast \$ 10.00
Sauteed Shrimp  \$ 13.00
Pan Seared Salmon \$ 24.00
Seared Grouper \$ MP
Grilled Lobster Tail  \$ MP



SPICY



VEGETARIAN



CONTAINS NUTS



SHELL FISH

Johnny’s Signature Burgers

All served on a toasted Brioche bun and French fries

Junkanoo Burger \$ 22.00

Juicy home made beef patty layered with sauteed mushrooms, onion bacon jam, melted cheddar cheese, homemade spread, fresh greens and tomato

Island Smoked Burger \$ 24.00

Smoky patty infused with hickory bbq sauce, layered with crispy applewood bacon, smoked gouda cheese, topped with crispy onions, fresh greens and tomato

Grouper Burger \$ 28.00

Fried golden grouper fillet, smoked gouda cheese, layered with fresh onions, fresh greens and tomato, with calypso sauce

Plant-Based Paradise Burger  \$ 19.00

Flame-grilled veggie patty topped with vegan cheese, zesty garlic aioli, arugula, lettuce and tomato

Crispy Chipotle Chicken Burger  \$ 17.00

Crispy chicken breast with remoulade, cheddar and provolone cheese, pickles, fresh greens, and tomato

Kids Corner

Chicken Tenders \$ 13.00

Three crispy golden chicken tenders with a side of French fries

Fish Fingers \$ 15.00

Three golden battered fish fingers and a side of French fries

Jr. Cheeseburger \$ 12.00

Traditional beef patty, cheddar cheese and toasted brioche bun

Penne Pasta \$ 10.00

Tossed in marinara sauce topped with parmesan cheese

Small Cheese Pizza \$ 12.00

Marinara sauce, topped with mozzarella cheese

The Main Event

Bahamian Jerk Chicken  \$ 23.00

Island flavored boneless chicken thigh, marinated in authentic Caribbean spices served with seasonal vegetables, island coleslaw and peas n’ rice

Baby Back Pork Ribs  \$ 36.00


Tender pork Ribs glazed smokey-sweet rum tamarind BBQ sauce served with seasonal vegetables, garlic mash potato

NY Strip | Ribeye \$ MP

Char- grilled served with compound butter, grilled mushrooms and onions, rosemary potatoes, seasonal vegetables and beef au jus (optional chimichurri)

Canoe Seared Salmon \$ 35.00

Atlantic herb crusted Salmon seared until center is flaky, served with lemon aioli, tropical salsa, seasoned vegetables, today’s rice

Drummers Krack Conch Snack  \$ 21.00

Well-seasoned, tenderized conch fried until golden, served with calypso sauce, island coleslaw and French fries
Make it a dinner for \$25 and add 2 sides

Fresh Caught Snapper \$ 35.00

Whole Snapper seasoned and fried island style, served with creole sauce, island coleslaw and peas n’ Rice

Deep Sea Grouper \$ 41.00

Pan fried grouper fillet or deep-fried grouper fingers served with tartar sauce, peas n’ rice and island coleslaw

Bahamian Lobster Tail \$ MP

Pan seared lobster served with garlic mash potato and seasonal vegetables, drawn butter

Side Dishes

French Fries \$ 5.00

Herb Baked Potatoes \$ 4.00

Mashed Potatoes \$ 4.00

Loaded Bake Potato \$ 7.00

Peas n’ Rice \$ 4.00

Island Coleslaw \$ 4.00

Fried Plantains \$ 4.00

Baked Macaroni \$ 5.00

Seasonal Vegetables \$ 5.00

Small Salad \$ 9.00