

CABANA

Starters

SAKE STEAMED R.I. LITTLENECK CLAMS 16

thai-chili, garlic, ginger, lemongrass, cilantro, grilled bread

ROASTED GARLIC AND WARM GOAT CHEESE* 15

baby arugula, roasted red peppers, olives, French bread, lemon olive oil

MONGOLIAN BBQ BABY BACK RIBS* 16

pickled vegetable crudite, coleslaw

PINCHOS DE POLLO 14

don q coconut and caramelized mango barbecue sauce, pickled onions, sofrito aioli

ARTISAN CHEESE TRIO 18

candied nuts, petit honey, seasonal jam, local french bread

COCONUT SHRIMP 16

major greys aioli, pickled crudité, grilled naan

ROASTED CORN AND JALAPEÑO HUMMUS 14

avocado mash, pickled onions, cilantro lime crème, corn tortilla chips

LOCAL OYSTERS* 16

½ dozen, harissa cocktail sauce and champagne mignonette

CABANA CALAMARI 16

sweet and spicy birds eye chili, scallion, ginger, sesame seeds, carrot radish salad, pickled ginger vinaigrette

Salads

+ tofu 6 | + grilled chicken 8 | + lemon thyme salmon 14 | + garlic shrimp 12

KALE CAESAR 13

chopped organic lacinato kale, parmigiana cheese, lemon, anchovy, brown butter panko crumb

ROASTED BEET 14

red and golden beets, red beet mousse, baby arugula, fennel, radish, pistachio dust, pickled onion, goat cheese, fresh orange vinaigrette

QUINOA AND ROOT VEGETABLE 15

local mesclun, root vegetables, quinoa, gorgonzola cheese, dried figs, pickled jalapeño, radish, shallot, white truffle vinaigrette, toasted pumpkin seeds