

DRAFT BEER

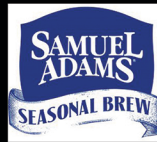
\$4 16OZ
\$6 22OZ



\$5 16OZ



\$7 22OZ



BOTTLES & CANS

IMPORTS \$5

Corona Extra
Corona Light
Dos Equis Ambar
Dos Equis Lager
Heineken
Heineken Non-Alcoholic
Modelo Negra
Presidente

DOMESTICS \$4

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Sam Adams Boston Lager

CRAFT & SPECIALTY

603 Seltzers \$5
Angry Orchard Crisp Apple Hard Cider \$5
Be Hoppy \$6
Boom Sauce \$6
Stone Face IPA \$6

Enjoyed your meal?

Buy a round of beers
for the kitchen \$6



\$10 9OZ
POUR

Cabernet Sauvignon Dark Horse
Chardonnay Kendall Jackson
Merlot Blackstone
Red Blend Apothic
Pinot Noir Mark West
Pinot Grigio Ecco Domani
Sauvignon Blanc Villa Maria

WINE & BUBBLES

UNDER **\$10**

Prosecco 187ml \$9
Moscato Barefoot 9oz \$6
White Zinfandel Beringer 9oz \$6

20% Gratuity is automatically added to parties of 6 or more

HAND CRAFTED COCKTAILS

SIGNATURE COCKTAILS

BOURBON PUNCH \$10

jim beam, pineapple juice, orange juice, grenadine

CAPTAINS MAITAI \$11

*captain morgan, disaronno amaretto, pineapple juice
myers rum, grenadine*

CARIBBEAN RUM PUNCH \$12

*bacardi, myers, captain morgan, malibu,
passion fruit, pineapple & orange juices*

HENNY-RITA PASSION \$12

*hennessey, grand marnier,
passion fruit, house-made sour mix*

LAGUNA AZUL \$10

*tito's vodka, blue curaçao,
pineapple juice, house-made sour mix, sprite*

MANGO LONG ISLAND \$11

*rum, gin, tequila, vodka
mango, house-made sour mix, sprite*

TITO'S STRAWBERRY LEMONADE \$10

tito's vodka, strawberries, lemonade

Enjoyed your meal?

**Buy a round of beers
for the kitchen \$6**

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR
SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

MARGARITAS

made with our house-made sour mix, served on the rocks

\$5 HOUSE MARGARITA

gold tequila, triple sec

+\$1 Add a flavor:

mango, peach, passion fruit, strawberry, blueberry

COCO-RITA \$11

jose cuervo silver, triple sec, cream of coconut

CORONA-RITA \$13

jose cuervo silver, triple sec, mini corona bottle

HONEY & SMOKE MARGARITA \$12

*monte alban mezcals, grand marnier,
agave nectar, tajin seasoned rim*

JALAPEÑO-CILANTRO MARGARITA \$11

*jose cuervo silver, triple sec, fresh jalapeño &
cilantro, tajin seasoned rim*

MAITAI MARGARITA \$11

*jose cuervo silver, triple sec, pineapple juice,
myers rum, grenadine, (no sour mix)*

POMEGRANATE MARGARITA \$11

*jose cuervo silver, triple sec,
pomegranate juice*

SKINNY MARGARITA \$12

*jose cuervo silver, triple sec, fresh lime juice,
agave nectar & a splash of soda water*

SPICY STRAWBERRY MARGARITA \$11

*hornitos reposado, triple sec,
strawberry, fresh jalapeño*

WATERMELON MARGARITA \$11

*jose cuervo silver, triple sec,
watermelon syrup*

SANGRIAS \$12

made fresh to order

BERRY BLUE SANGRIA

*moscato, berry vodka,
blue curaçao, blueberries,
strawberries, lemonade*

PEACH SANGRIA

*moscato, peach schnapps,
peach puree, strawberries, house-made sour mix*

SANGRIA ROJA

*red blend, triple sec, grenadine,
raspberries, oranges, house-made sour mix*

STRAWBERRY SANGRIA

*white zinfandel, strawberry vodka,
strawberries, strawberry puree, lemonade*

WATERMELON SANGRIA

*white zinfandel, watermelon vodka,
watermelon syrup, mint, lemonade*

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MARTINIS \$12

TROPICAL COSMO

*absolut citron, cointreau, passion fruit,
fresh lime juice*

PIÑA COLADA-TINI

*bacardi, malibu, blue curaçao,
pineapple juice, cream of coconut*

WATERMELON COSMO

*watermelon vodka, cointreau,
watermelon syrup, fresh lime juice*

MOJITOS \$11

*all made to order with bacardi,
our house-made sour mix,
fresh mint & lime*

CLASSIC

BLUEBERRY

MANGO

PASSION FRUIT

PEACH-RASPBERRY

MOSCOW MULES \$11

made with ginger beer & fresh lime

CLASSIC MULE

absolut vodka

ISLAND MULE

malibu black, pineapple juice

POMEGRANATE MULE

absolut vodka, pomegranate juice

SPICY MEXICAN MULE

patron silver, fresh jalapeño

APPETIZERS

V GUACAMOLE & CHIPS \$12

served with salsa

CHICKEN WINGS OR TENDERS \$12

bbq • buffalo • garlic parmesan • mango habanero • boom-boom

V STREET CORN NACHOS \$13

tortilla chips, white queso sauce with corn, crema, queso fresco, cilantro, paprika

TRIO SAMPLER \$14

street corn nachos, chicken tenders & a cheese quesadilla

CEVICHE DE CAMARONES \$12

*shrimp ceviche served with chips **GS** without chips*

COCONUT CRUSTED SHRIMP \$12

served with our orange-honey mustard sauce

CHICKEN QUESADILLA \$13

upgrade to steak or shrimp for +\$3

chicken, cheese, sautéed peppers & onions, finished with sour cream & pico de gallo

FRIED CALAMARI \$14

lightly battered calamari, cherry peppers & banana peppers served with mayo-ketchup & crema dipping sauces



ENTRÉE SALADS

add grilled chicken +\$6 / steak, shrimp or salmon +\$9

GS CARIBBEAN COBB \$13

lettuce mix, tomatoes, queso fresco, bacon, a fried egg, avocado & mango salsa with caribbean mango vinaigrette dressing

V GS FAJITA \$11

lettuce mix, sautéed onions & peppers with jalapeño ranch dressing

CAESAR \$11

romaine lettuce, parmesan cheese & croutons with caesar dressing

V GS GARDEN \$10

lettuce mix, tomato, cucumber, red onion

GS

SALAD DRESSINGS:

caribbean mango vinaigrette, cilantro-lime vinaigrette, jalapeño ranch blue cheese, caesar, ranch

20% gratuity is automatically added to parties of 6 or more



BURGERS

served with fries

all burgers served with lettuce, tomato, onion & pickles

CHILE BURGER \$15

pepper jack cheese, bacon, a fried egg, jalapeños, jalapeño ranch sauce

FUEGO BURGER \$15

pepper jack & cheddar cheese, crema, tapatio hot sauce, fried jalapeños, crispy onion strings

CABALLERO BURGER \$15

pepper jack cheese, BBQ sauce, caribbean slaw, crispy onion strings

GUACALICIOUS BURGER \$15

cheddar cheese, guacamole, bacon, fried jalapeños

V VEGGIE BURGER \$14

guacamole, pico de gallo

FUEGO BOWLS

GS *if ordered without tostones*

no substitutions of sides

CARIBBEAN \$17

grilled salmon, white rice, avocado, mango salsa, black beans, tostones

CHIMI-CHIMI \$16

grilled steak, mexican rice, chimichurri, pico de gallo, black beans, tostones

CAJUN \$16

grilled cajun shrimp, cilantro-lime rice, pico de gallo, black beans, tostones

AHI TUNA \$20

rare sesame seared ahi tuna, sweet chili aioli, cilantro-lime rice, avocado, mango salsa, cucumbers, shredded carrots, tostones

SOUTHWEST \$16

sautéed chicken with onions, peppers & corn, cilantro-lime rice, lettuce, jalapeño ranch, black beans, tostones

V

VEGGIE STIR-FRY \$14

sautéed corn, peppers, onions, broccoli & tomatoes, avocado, white rice, black beans, tostones

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

TACOS

3 tacos served on soft corn tortillas or lettuce with black beans & choice of rice

GS AHI TUNA \$17
rare sesame seared ahi tuna, sweet chili aioli, caribbean slaw, avocado

GS CARNE ASADA \$16
grilled steak, chimichurri, pico de gallo, caribbean slaw

BOOM-BOOM \$16
fried shrimp, boom-boom sauce, caribbean slaw, crispy onion strings

GS RANCHERO \$16
choice of grilled chicken OR ground beef OR roasted pork shredded lettuce, pico de gallo, guacamole, jalapeño ranch sauce

BAJA \$16
fried haddock, avocado, pico de gallo, shredded lettuce, jalapeño ranch sauce

GS Gluten Sensitive

V Vegetarian



BURRITOS

includes choice of grilled chicken, ground beef OR roasted pork upgrade to steak or shrimp +\$3

V *substitute avocado for vegetarian option

V *AHOGADO \$17
cilantro-lime rice, sautéed onions, peppers & corn, black beans & cheddar jack cheese, drowned in a cajun cream sauce, topped with pico de gallo, sour cream & guacamole

FUNDIDO \$17
mexican rice, black beans, pico de gallo, jalapeños, cheddar jack cheese, drowned in queso sauce, topped with bacon, chorizo & a fried egg

CALI WRAP \$17
cilantro-lime rice, bacon, avocado, lettuce, jalapeño ranch sauce & black beans, served with a side of tostones

V *NACHO BURRITO \$17
cilantro-lime rice, black beans, lettuce, pico de gallo, cheddar jack cheese, guacamole, jalapeños, drowned in nacho cheese sauce, topped with sour cream & tortilla chips

SURFSIDE BURRITO \$18
fried haddock, cilantro-lime rice, black beans, lettuce, guacamole, pico de gallo, drowned in queso, topped with crema, queso fresco & a sriracha drizzle
(does not include an additional protein)



ENTREES

no substitutions of sides

SIZZLING CHICKEN STIR-FRY \$22 (SPICY)
upgrade to steak or shrimp +\$3 OR make it a TRIO +\$5
panko chicken tenders tossed in mango habanero sauce over broccoli, onions & bell peppers with a side of white rice, finished with a sprinkle of sesame seeds

CAJUN STEAK TIP PASTA \$23
steak cooked medium unless otherwise specified
cajun seared steak tips, broccoli, bell peppers & penne in a cajun cream sauce

CAJUN SHRIMP & CHICKEN ALFREDO \$20
with sautéed peppers & fettuccine

GS BAYOU CHICKEN & SHRIMP \$21
blackened chicken breast & shrimp, andouille sausage, spinach & tomatoes in a cajun cream sauce served over white rice

GS

FAJITAS

CHICKEN \$21 / STEAK OR SHRIMP \$24 / TRIO \$26

served with sautéed onions & peppers, guacamole, pico de gallo, sour cream, shredded lettuce, cheese, 3 tortillas, cilantro-lime rice & black beans
no substitutions

served with choice of 2 sides

GS CHIMICHURRI CARNE ASADA \$21
grilled steak topped with chimichurri & pico de gallo

GS STEAK TIPS \$25
16oz marinated tips

GS STRIP STEAK \$25
12oz strip steak

GS GRILLED SALMON \$22
choice of traditional or cajun seasoning

GS

SIDES \$5

*White Rice • *Mexican Rice •

*Cilantro-Lime Rice • *Black Beans • Tostones •

*Sautéed Corn • French Fries • *Broccoli •

*Caribbean Slaw • *Garden Salad • Caesar Salad

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\$12 LUNCH MENU

available 12pm - 3pm
NOT AVAILABLE ON SUNDAYS

MIX & MATCH TACOS

choice of any 2 tacos
ahi tuna • carne asada • boom-boom • ranchero • baja
served with black beans & choice of rice

PIO-PIO CHICKEN SANDWICH

grilled chicken breast, pepper jack cheese, bacon, guacamole
served with fries

BACON-CHEDDAR BURGER

lettuce, tomato, onion & pickles
served with fries

CHICKEN TENDERS

bbq • buffalo • garlic-parm • mango habanero • boom-boom
served with fries

FISH & CHIPS

fried haddock
served with caribbean slaw & fries

BURRITO FRESCO

includes choice of chicken, ground beef OR roasted pork
upgrade to steak or shrimp for +\$3
lettuce, pico de gallo, crema, black beans & choice of rice
served with a side of fries

STEAK TIPS

8oz marinated tips
served with choice of 2 sides

CHICKEN & BROCCOLI ALFREDO

served with fettuccine

GARDEN OR CAESAR SALAD

with grilled chicken

20% gratuity is automatically added to parties of 6 or more

SMALL BITES MENU

ALWAYS AVAILABLE

CHIPS & SALSA \$3

FRIED PICKLES \$7
served with mayo-ketchup for dipping

JALAPEÑO POPPERS \$8
a mixed basket of cream cheese & cheddar cheese filled poppers

MEXICAN STREET CORN \$6
sautéed corn loaded with queso fresco, crema, paprika & cilantro
add a basket of chips +\$1.50

HAPPY HOUR SPECIALS

AVAILABLE 3PM-5PM & 8PM-CLOSE

SINGLE TACO \$4

(see taco section for full description)
ahi tuna • carne asada • boom-boom • baja • ranchero

STREET CORN NACHOS \$7

(see appetizer section for full description)
1/2 sized order

CHICKEN TENDERS \$6

bbq • buffalo • garlic-parm • mango habanero • boom-boom

enjoyed your meal?

*buy a round of beers
for the kitchen \$6*

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BEVERAGES

fountain drinks \$3.50



free refills

FLAVORED LEMONADES

strawberry • raspberry
watermelon • cherry • peach
mango • passion fruit • blueberry

\$4.00

free refills

Juices

apple • pineapple • orange • cranberry
no free refills

Bottles/Cans



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DESSERTS

CHURRO SUNDAE \$7

4 fried dough sticks coated in cinnamon-sugar
with vanilla ice cream, caramel sauce
& whipped cream

BASKET OF CHURROS \$7

8 fried dough sticks coated in cinnamon-sugar
served with caramel sauce & chocolate sauce

TRES LECHES CAKE \$6

a traditional Caribbean style sponge cake
soaked in milk

KIDS SUNDAE \$4

vanilla ice cream, chocolate sauce
& whipped cream

Enjoyed your meal?

Buy a round of beers
for the kitchen \$6



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