

# DRAFT BEER

**\$4** 16OZ  
**\$6** 22OZ  
**BUD LIGHT**

**\$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*

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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 mezcal, 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 \$13

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 \$13

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

COCONUT CRUSTED SHRIMP \$12

served with our orange-honey mustard sauce

CHICKEN QUESADILLA \$14

upgrade to steak or shrimp +\$3

grilled 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, tomato & cucumber 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

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# BURGERS

served with fries

all burgers served with lettuce, tomato, onion & pickles

CHILE BURGER \$16

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

FUEGO BURGER \$16

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

CABALLERO BURGER \$16

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

GUACALICIOUS BURGER \$16

cheddar cheese, guacamole, bacon, fried jalapeños

**V** VEGGIE BURGER \$15

guacamole, pico de gallo

# FUEGO BOWLS

**GS** if ordered without tostones

no substitutions of sides

CARIBBEAN \$18

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

CHIMI-CHIMI \$17

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

CAJUN \$17

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

AHI TUNA \$21

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

SOUTHWEST \$17

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

**V** VEGGIE STIR-FRY \$15

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

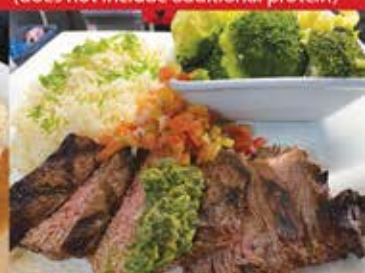
BOOM-BOOM \$16  
fried shrimp, boom-boom sauce, caribbean slaw, crispy onion strings

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

BAJA \$17  
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 \$18  
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 \$18  
mexican rice, black beans, pico de gallo, jalapeños, cheddar jack cheese, drowned in queso sauce, topped with bacon, chorizo & a fried egg

CALI WRAP \$18  
cilantro-lime rice, bacon, avocado, lettuce, jalapeño ranch sauce & black beans, served with a side of tostones

**V** \*NACHO \$18  
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 \$19  
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 additional protein)

# ENTREES

*no substitutions of sides*

SIZZLING CHICKEN STIR-FRY \$23 (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 \$24  
steak cooked medium unless otherwise specified  
cajun seared steak tips, broccoli, bell peppers & penne in a cajun cream sauce

CAJUN SHRIMP & CHICKEN ALFREDO \$22  
with sautéed peppers & fettuccine

**GS** BAYOU CHICKEN & SHRIMP \$23  
blackened chicken breast & shrimp, andouille sausage, spinach & tomatoes in a cajun cream sauce served over white rice

**GS**

## FAJITAS

CHICKEN \$22 / STEAK OR SHRIMP \$25 / TRIO \$27

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 \$22  
grilled steak topped with chimichurri & pico de gallo

**GS** STEAK TIPS \$26  
16oz marinated tips

**GS** STRIP STEAK \$26  
12oz strip steak

**GS** GRILLED SALMON \$23  
choice of traditional or cajun seasoning

\***GS**

## SIDES \$5

\*White Rice • \*Mexican Rice • \*Cilantro-Lime Rice •  
\*Black Beans • \*Sautéed Corn • French Fries •  
\*Broccoli • \*Caribbean Slaw •  
\*Garden Salad • Caesar Salad •  
Tostones+\$1•

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# \$12 LUNCH MENU

available 12pm - 3pm

NOT AVAILABLE ON SUNDAYS

## MIX & MATCH TACOS

choice of any 2 tacos

(see taco section for full description)

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 \$5

(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?

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for the kitchen \$6

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# BEVERAGES

fountain drinks \$3.50



free refills

## FLAVORED LEMONADE OR ICED TEA

strawberry • watermelon • cherry • peach  
mango • passionfruit • blueberry

**\$4.00**

free refills

## JUICE

apple • pineapple • orange • cranberry  
no free refills

## BOTTLES / CANS



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# DESSERTS

## CHURRO SUNDAE \$8

4 churros tossed in cinnamon-sugar  
with vanilla ice cream, caramel sauce  
& whipped cream

## BASKET OF CHURROS \$8

8 churros tossed in cinnamon-sugar  
served with caramel & 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

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for the kitchen \$6



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