

# DRAFT BEER

**\$4** 16OZ

**\$6** 22OZ

**BUD  
LIGHT**

**\$5** 16OZ



**\$7** 22OZ



SEASONAL BREW

**603  
IPA**

LIVE FREE. DRINK 603.

## 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

### CRAFT & SPECIALTY

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

### CAPTAINS MAITAI \$11

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

### CARIBBEAN RUM PUNCH \$12

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

### MANGO LONG ISLAND \$11

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

### PINEAPPLE PALOMA \$11

*hornitos plata tequila, pineapple juice,  
fresh lime, pineapple soda*

### TITO'S STRAWBERRY LEMONADE \$11

*tito's vodka, strawberries, lemonade*

### TROPICAL COSMO \$12

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

### WHISKEY SIPPER \$11

*jim beam, pineapple juice, lemonade,  
strawberry puree, fresh orange*

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## SANGRIAS \$12

*made fresh to order*

### BERRY BLUE SANGRIA

*moscato, berry vodka,  
blue curacao, 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*

### DRAGONBERRY SANGRIA

*white zinfandel, dragonberry rum, blueberry,  
strawberries, lemonade, splash of sprite*

## 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, passionfruit, strawberry, blueberry*

### CORONA-RITA \$13

*jose cuervo silver, triple sec, mini corona bottle*

### COCO-RITA \$11

*jose cuervo silver, triple sec, cream of coconut*

### HONEY & SMOKE MARGARITA \$12

*mezcal tequila, 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)*

### MERMAID MARGARITA \$11

*jose cuervo silver, blue curacao,  
pineapple juice, cream of coconut*

### SKINNY MARGARITA \$12

*jose cuervo silver, triple sec, fresh lime,  
agave nectar & a splash of soda (no sour mix)*

### SPICY STRAWBERRY

### MARGARITA \$11

*jose cuervo silver, triple sec,  
strawberry, fresh jalapeño*



## MOJITOS \$11

*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*

### BLUEBERRY MULE

*blueberry vodka, blueberry simple syrup*

### CLASSIC MULE

*absolut vodka*

### ISLAND MULE

*malibu black, pineapple juice*

### SPICY MEXICAN MULE

*jose cuervo 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

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 \$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

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# 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



# 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  
OR 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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# BEVERAGES

*fountain drinks \$3.50*



*free refills*

## FLAVORED LEMONADE OR ICED TEA

*strawberry • 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 cake*

## 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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