

## Dinner Menu

### Entrees

Wahoo \$24.95

Fresh wahoo, grilled, sweet and spicy coconut curry cream sauce.

Mahi-Mahi \$22.95

Fresh mahi-mahi, served with a spicy tomato based Cayman-style sauce.

Filet Mignon \$29.95

8 oz filet mignon, brandy peppercorn sauce.

Kobe Blues \$13.95

100% Kobe beef, Cajun fried onions, blue cheese, mayo, and BBQ sauce.  
Served with sweet potato fries and cilantro sour cream.

Rack of Lamb \$27.95

French trimmed, mint, sundried cranberry, and port wine demi-glaze.

Jerk Chicken Pasta \$15.95

Jerk marinated chicken, grilled and tossed with penne pasta in a rich alfredo sauce.

Blue Iguana Pasta \$15.50

Seasonal vegetables simmered in a rich tomato cream sauce and tossed with penne pasta.

### Desserts

Chocolate Mousse \$5.95

Keylime Pie \$5.95

Sticky Toffee Pudding \$5.95

## Dinner Menu

### Appetizers

**Coconut Shrimp \$8.95**  
Served with a mango-ginger sauce.

**Cayman Ceviche \$8.95**  
Tuna, scallops, and shrimp marinated in citrus juices with carrots, onion, and cilantro. Served with toast points.

**Island Style Crab Cake \$10.95**  
Lump crab cake served with an island style remoulade sauce, finished with mango chutney.

**Conch Fritters \$8.95**  
A local favorite! Served with a tequila-jerk aioli.

**Ahi Tuna \$10.95**  
Sesame seed encrusted seared tuna, served with a sweet soy sauce and a Japanese spicy mayo and garnished with wakame.

**Lobster Bisque \$6.50**  
A creamy classic soup, finished with a hint of brandy.

**Spinach Salad \$6.50**  
Fresh baby spinach topped with candied walnuts, red onions, green apples, and blue cheese. Finished with a strawberry vinaigrette.

**Caesar \$5.95**  
Crisp romaine tossed in our signature Caesar dressing. Topped with parmesan and croutons.

**House Salad \$5.50**  
Mixed greens tossed with a mango vinaigrette, topped with carrots, onions, cucumbers, and tomatoes.

## Lunch Menu

### Kobe Burgers

All of our burgers are 8 ounces of 100% Kobe beef. Recommended medium rare.

#### Kobe Blues \$12.99

Cajun fried onions, blue cheese, mayo, and BBQ sauce.

Served with sweet potato fries and cilantro sour cream.

#### Kobe Americano \$11.99

Lettuce, tomato, onion, American cheese, and mayo. Served with seasoned French fries.

#### Kobe Caribbean \$12.99

Cajun fried onions, sweet plantains, picka-pepper aioli and American cheese.

Served with sweet potato fries and cilantro sour cream.

### Sandwiches and Wraps

All served with seasoned French fries.

#### Jerk Chicken Sandwich \$9.99

Grilled jerk chicken breast, lettuce, tomato, onion, mayo.

#### Roasted Turkey Sandwich \$10.99

Fresh roasted turkey breast, sun-dried cranberries, served on pesto foccacia bread with lettuce, tomato, and onion.

#### Apple and Jerk Chicken Wrap \$9.99

Refreshing green apples, spicy jerk chicken, in a Caesar wrap.

#### Grilled Mahi Sandwich \$12.99

Fresh grilled mahi, served with lettuce, tomato, onion, and mayo on a sesame seed roll.

### Caesar Wraps

Grilled chicken \$9.99

Grilled shrimp \$11.99

Grilled mahi \$13.99

### Desserts

Cinnamon Chocolate Mousse \$5.99

Keylime Pie \$5.99

Sticky Toffec Pudding \$5.99

### Drinks

Homemade lemonade \$3.00 each

Real fruit punch \$3.50 each

Iced Tea \$2.00 unlimited

Sodas \$2.00 unlimited

Juices \$2.50 each

\*Gratuity not included.

## Lunch Menu

### Appetizers

#### Cayman Ceviche \$8.99

Tuna, scallops, and shrimp marinated in citrus juices with carrots, onion, and cilantro.

Served with tortilla chips.

#### Sweet Potato Fries \$4.99

Dusted with cinnamon sugar, served with a cilantro sour cream.

#### Island Crab Cake \$10.99

Lump crab cake served with an island style remoulade sauce, finished with a touch of mango chutney.

#### Spinach and Artichoke Dip \$6.99

Served warm with tortilla chips.

#### Chicken Wings \$5.99

½ Dozen wings, tossed in your choice of: Blue Iguana signature sauce, ginger-teriyaki, or buffalo sauce.

#### Conch Fritters \$9.99

Spicy conch fritters served with a cool lemon and tomato aioli.

#### Ahi Tuna \$10.99

Sesame seed encrusted seared tuna, served with a sweet soy sauce and a Japanese spicy mayo.

Garnished with wakame.

### Salads

#### Jerk Chicken Salad \$9.99

Jerk chicken breast on mixed greens with apples, onions, tomatoes, cucumbers, and honey mustard.

#### Ahi Tuna Caesar \$11.99

Sesame encrusted seared tuna, crisp romaine, parmesan, croutons, tossed in our signature Caesar dressing.

#### Coconut Shrimp Salad \$11.99

Coconut shrimp, fresh baby spinach, candied walnuts, red onions, green apples, blue cheese, and strawberry vinaigrette.

### Specialty Items

#### Cayman Style Mahi-Mahi \$13.99

Fresh mahi-mahi, grilled, topped with a spicy tomato based Cayman-style sauce.

Served with rice and beans, and plantains.

#### Mahi Escoviche \$13.99

Fresh mahi-mahi, floured, topped with our unique escoviche sauce.

Served with rice and beans, and plantains.

#### Wahoo Tacos \$12.99

Fresh wahoo served on flour tortillas with cilantro, tomatoes, onions, coleslaw, and a tequila aioli.

Served with French fries.

## Breakfast Menu

### Ackee and Salfish \$9.99

Ackee and salfish with onions and sweet peppers. Served with festival and plantains.

### White Chocolate French Toast \$8.99

Four French toast halves, drizzled with a white chocolate sauce and topped with fresh strawberries.

### Ham In Eggs \$6.99

Oven roasted ham, scrambled with three eggs. Served with buttered toast.

### Spinach, Onion, and Cheese Omelet \$8.99

Sautéed spinach and onion, folded into a cheese omelet. Garnished with diced tomatoes and accompanied by buttered toast.

### Big Man's Breakfast \$9.99

Three eggs scrambled with cheese, served with bacon, sausage, hash browns, and toast.

### E.B.L.T. \$6.99

Scrambled eggs, with bacon, lettuce, tomato, and mayo. Served on a warm sesame seed roll.

### Granola Parfait \$4.99

Low-fat yogurt, infused with strawberry preserves and honey, layered with honey roasted granola.

### Breakfast Wrap \$8.99

Eggs, cheese, bacon, sausage, tomato, onion, and sweet peppers, all wrapped in a flour tortilla.

### Pancakes \$5.99

Three stacked pancakes, topped with butter and served with warm maple syrup.

### Mint Fruit Bowl \$3.99

Seasonal fresh fruit tossed with apple cider and fresh mint.

### Extras

Two eggs, any style \$2.50

Bagel with cream cheese \$2.99

Sausage patties \$2.50

Bacon \$2.50

Buttered toast \$1.50

Hash Browns \$2.99

### Beverages

Coffee \$2.00

Hot Tea \$2.00

Milk \$2.50

Juice \$2.50

Fruit Punch \$3.50

\*Gratuity not included.

\*Breakfast only served between 7:30am - 11:00am.