

FRESH BITES

Tacos

Choice of Flour or Corn Tortillas
2 Tacos, 1 Side, & Chips and Salsa

Tiger Marinated Flank Steak \$14
Grilled Peppers and Onions,
Arugula, Cotija Cheese,
Cheddar Jack Cheese,
& Salsa Verde

Braised Brisket \$14
Shredded Beef, Mango Slaw,
Avocado, Cotija Cheese,
Roasted Onion,
& Lime Vinaigrette

Mahi \$14
Choice of Grilled or Fried Mahi,
Avocado, & Mango Pineapple
Arugula Slaw

Coconut Shrimp \$14
Arugula, Avocado, Chili Mango
Salsa, & Toasted Coconut

Shrimp and Chorizo \$14
Potatoes, Arugula,
& Pico de Gallo

Blackened Shrimp \$14
Fried Shrimp, Grilled Corn,
Black Bean Salsa, & Pineapple
Salsa

Chipotle Braised Chicken \$14
Shredded Chicken Thighs,
Grilled Corn, Black Bean Salsa,
& Salsa Verde

Classic \$10
Ground Beef or Chipotle
Chicken, Cheddar Jack Cheese,
Arugula, Sour Cream,
& Pico de Gallo

Bowl or Burrito

All served with Chips & Salsa | Bowls: Choice of Coconut Rice or Arugula

Tiger Marinated Flank Steak \$14
Coconut Rice, Arugula, Grilled
Corn, Black Bean Salsa, Cotija
Cheese,
& Salsa Verde

Braised Brisket \$14
Grilled Peppers & Onions,
Coconut Rice, Cheddar Jack
Cheese, Pico de Gallo,
Guacamole, Toasted Coconut,
& Queso

Fried Mahi \$14
Mango Pineapple Slaw,
Avocado, & Arugula

Coconute & Curry Chicken \$14
Coconut Rice, Peppers &
Onions, Arugula, & Pico de
Gallo

Beef Burrito Supreme \$14
Taco Beef, Cheddar Jack Cheese,
Coconut Rice, Refried Black
Beans, Arugula, Queso, Pico de
Gallo, & Sour Cream

Braised Chipotle Chicken \$14
Braised Chicken Thighs,
Coconut Rice, Grilled Corn,
Black Bean Salsa, Arugula,
& Chorizo Queso

Shrimp and Chorizo \$14
Potatoes, Avocado, Arugula,
Pico de Gallo, & Queso

SNACKS



Street Corn Riblets \$12
Grilled Corn with Cotija
Cheese, Cilantro, Paprika,
Chili Powder, & Lime

Cannon Ball Shrimp \$14
Battered Fried Gulf Shrimp
tossed in a Creamy Chili Glaze
& served with Mango Slaw

Mexican Pizza \$15
Taco Beef or Chipotle Chicken
served on Fried Flour Tortillas,
Refried Black Beans, Salsa,
Cheddar Jack Cheese, Sour
Cream, Black Olives, & Pickled
Jalapeños

Salsa Sampler \$10
House Made Guacamole,
Pineapple Salsa, Pico de Gallo,
Salsa, & Sour Cream served
with Chips

Chorizo Queso \$10
Topped with Pico de Gallo
& served with chips.
Queso \$8

Baked Poblano Chili Rellenos \$14
Grilled Corn, Black Bean
Salsa, Stuffed Pepper, Pico de
Gallo, Cheese & Queso

SIDES

Street Corn Riblets
Coconut Rice

Stuffed Chili Rellenos
+Queso 

Refried Black Beans
topped with Cheddar Jack
Cheese & Cilantro

Chorizo with Potatoes
topped with Cheddar
Jack Cheese
+Guacamole 

Sweet Treats

Tres Leche \$8
Traditional Vanilla
& 3 Milk Cake

Churros \$8
Fried Pastry Dough,
Cinnamon Sugar, &
Chocolate Sauce

Sopapillas \$8
Crispy Fried Flour Tortillas
tossed in Cinnamon Sugar,
Honey & Melted Butter

From THE BAR

SIGNATURES ON DECK

YOHO Pain Killa' \$8
Dark Rum, Coconut Cream,
Pineapple & Orange Juices
topped with Fresh Grated Nutmeg

Jungle Juice Caboose \$8
Light & Dark Rum,
Strawberry & Mango,
Orange, Pineapple, Lime,
& a Splash of Grenadine

Pineapple Dole Whip (Frozen)
Rum Blended with Creamy Pineapple
& Ice cream topped with Whipped
Cream & Sprinkles
\$8 Add Rum \$12

Paradise Piña Colada (Frozen) \$8
White Rum, Coconut Cream, &
Pineapple, blended Icy Smooth



FEATURES

The Miami Rose \$10
Grey Goose & Pink Lemonade

Golden Hour \$10
Bourbon, Peach Nectar, Lemon,
& a Touch of Ginger

Mojito Jungle \$7
Light Rum, Fresh Mint & Lime

Dorothy's Dark N' Stormy \$8
Dark rum, Spicy Ginger Beer,
& Fresh Lime

ON THE ROCKS

The Blanche Marg \$10
Blanco Tequila, Natalie's Marg Mix, Fresh Lime, Agave, & Tajin Rim



Coconut Pineapple Margarita \$10
Tequila, Coconut Cream, Pineapple,
Fresh Lime & Sugar Rim



BEER

Bud Light, Miller Lite, Michelob
Ultra, Coors Light, Yuengling, &
Blue Moon (\$5) Pacifico &
Sweetwater 420 IPA (\$6)

WINE

Chardonnay, Sauvignon Blanc,
Pinot Grigio, Pinot Noir,
Cabernet, & Sparkling
Glass \$8 Bottle \$35