



WATERS

Fiji 8-
 Perrier 8-

SPECIALITY DRINKS

BUSHWHACKER
 This Famous Blended Drink is
 Dessert with a Kick Served in a
 Coconut Mug

BAMBOOLULU
 Baileys, Banana, Cream of Coconut
 & Light Rum in a Bamboo Mug

PARROT PUNCH
 Secret Rum Punch in a Parrot Mug

Drinks 7-
 With Keep Sake Mugs 14-

HOUSE WINES BY THE GLASS

Cooks Sparkling Wine 6-
 Chardonnay 7-
 Pinot Grigio 7-
 White Zinfandel 6-
 Merlot 8-
 Cab Sauvignon 8-
 Syrah 9-
 Pinot Noir 9-

APPETIZERS

Bacon Wrapped Scallops

Served with Guacamole & a
 Balsamic Vinaigrette 9-

Lobster & Shrimp Cocktail

Served with a Tomato-Horseradish Sauce
 & a Passion Fruit Aioli 11-

Mediterranean Calamari

Flash Fried then Sautéed in Lemon Garlic
 Butter & Tossed with Parmesan Cheese &
 Garnished with a Mediterranean Relish 10-

Lobster Arancini

Lobster Risotto Wrapped Around Smoked
 Gouda Cheese & Rolled in Panko then Fried.
 Served with a Basil Aioli 8-

Asian Tuna Tartare

Ahi Tuna Served with Wasabi Aioli & Soy,
 Wakame, Pickled Ginger & Wonton Chips 10-

Coconut Shrimp

Served with a Mango Dipping Sauce 12-

Mini "Jerk" Pork Tostada's

Served with Guacamole, Key Lime
 Cilantro Slaw & Mango Salsa 9-

Baked Stuffed Mushroom Caps

Italian Sausage, Parmesan & Panko Stuffing 9-

Sweet Onion Rangoon

Crisp Wontons filled with Sautéed Sweet
 Onions & Goat Cheese, Drizzled with Honey
 & a Red Onion Marmalade 8-

Lobster Bisque

Creamy Soup Flavored with Lobster 8-

Baked French Onion Soup

Caramelized Onions in a Beef Broth and
 Topped with a Crostini & Swiss Cheese 8-

SALADS

Bolongo Bay Salad

Mixed Greens, Hearts of Palm,
 Pickled Red Onions, Tomato & Cucumber,
 Tossed with Sour-Sop Dressing 6-

"The Wedge"

A Crisp Wedge of Iceberg Lettuce Drizzled
 with Chunky Blue Cheese Dressing, Sliced
 Red Onions, Cherry Tomatoes & Bacon 8-

Island Style Caesar Salad

Traditional Salad Tossed with Parmesan Cheese,
 Papaya & House Made Croutons 8-
 Add: Lobster Medallions 18- Shrimp 18-
 Or Grilled Chicken 15-

Lobster Grapefruit Salad

Lobster, Grapefruit segments, Fennel & Crisp
 Prosciutto on a Bed of Mixed Greens Topped
 with a Creamy Avocado Dressing 13-

ENTREES

HOUSE SPECIALTIES FROM THE SEA

Baked Lobster Alfredo

Lobster, Mushrooms & Tomatoes in a Creamy Alfredo Sauce Topped with Bread Crumbs & Baked. Served with Parmesan Cheese Mashed Potatoes 28-

Bolongo Stuffed Caribbean Lobster

Approximately 1lb. Of Lobster Split & Filled with a Seafood Stuffing, Broiled to Perfection & Served with Drawn Lemon Butter & Island Rice m/p-

Whole Lobsters are Seasonal
& Based on Availability

Bolongo Shrimp Scampi

Shrimp Sautéed in Garlic, Butter, White Wine, Cherry Tomatoes Served over Linguini 25-

Grilled Mahi-Mahi

Grilled and Topped with a Cilantro Pesto Sauce, Avocado Corn Salsa and served With Plantains & Island Rice 25-

Seafood Penne

Lobster, Shrimp and Scallops in a Lobster Cream Sauce over Penne Pasta 27-

Lobster & Shrimp Pie

Lobster & Shrimp Topped with a Buttery Vegetable & Bread Crumb Crust. Baked & Served with Lobster Risotto 30-

Lobster Grille Combo

6 oz. Filet Mignon & Grilled Shrimp Served with Vegetables & Island Rice 40-

★ Add Sautéed Lobster Medallions 10-

★ AVAILABLE TO ALL INCLUSIVE GUESTS
FOR ADDITIONAL \$10.00

Tuna Nicoise

Grilled Ahi Tuna Topped with a Mediterranean Relish and Basil Aioli Served with Red Bliss Potatoes & Hard Boiled Eggs 28-

FROM THE FIELDS

Filet Mignon

8 oz. Filet Topped with a Béarnaise Sauce with Vegetables & Smashed Potatoes 33-

N.Y. Strip Steak

Topped with a French Onion Butter & Served with Smashed Potatoes 29-

FROM THE GARDEN

Portobello Mushroom Tower

Grilled Portobello Mushroom Topped with Herbed Goat Cheese, Roasted Red Pepper, Grilled Onions, Yellow Squash & Zucchini Drizzled with a Balsamic Vinaigrette & Roasted Red Bliss Potatoes 20-

Stuffed Pork Tenderloin

Wrapped in Bacon & Stuffed with Mushrooms and Spinach Topped with a Dijon Sauce Accompanied with Roasted Red Bliss Potatoes 24-

Paradise Chicken

10 oz. Jerk Marinated Chicken Breast Pan Seared & Finished in the Oven with a Mango Glaze & Topped with a Mango Salsa Served with Smashed Potatoes 23-



Chef -
Janee
Tune



**Sous
Chef -**
Ryan
Burke