

# Islander Grill Restaurant All Day Menu

## Soup and Salads

<b>Soup of the day</b>	<b>5.00</b>	<b>Cobb Salad</b>	<b>11.50</b>
<b>Caesar Salad</b> Romaine hearts, shaved parmesan cheese, croutons with Caesar dressing.	<b>9.25</b>	Chicken breast, greens mix, avocado, bacon, boiled egg, tomatoes, marinated Kalamata olives, blue cheese and pickled red onions.	
<b>Add:</b> Grilled Chicken Breast.	<b>4.25</b>	<b>Quinoa Tabbouleh Salad</b>	<b>9.50</b>
Grilled Shrimp.	<b>5.50</b>	Peruvian quinoa tossed with chopped parsley, mint, green scallion, tomatoes, cucumbers, red onions, lime juice, grilled pita bread triangles.	
<b>Coconut Shrimp</b> Served with a papaya remoulade sauce.	<b>12.50</b>		

**Calamari Rings 8.50**  
Served with a marinara sauce

## To Share

<b>Nachos Supreme</b> Corn nachos, chili con carne, cheese sauce, pico de gallo and sour cream.	<b>8.75</b>	<b>Cheese Quesadilla</b> Flour tortilla, mozzarella cheese, cheddar cheese, pico de gallo and corn nachos.	<b>8.25</b>
<b>Add:</b> Grilled Chicken	<b>4.25</b>	/ Grilled Tenderloin	<b>5.00</b>

## Tasty Sandwiches

<b>Fisherman's Sandwich</b> Cajun spiced Pangasius grouper, tomato tapenade in a hoagie bread.	<b>12.75</b>	<b>Cheese Steak Sandwich</b> Minute steak, onions and pepper topped with gouda, cheddar and mozzarella cheese in a baguette.	<b>13.00</b>
<b>Traditional Club Sandwich</b> Turkey slices, cheese, ham, bacon, lettuce, tomato and fried egg served with white/wheat toast.	<b>11.50</b>	<b>Oriental Chicken Sandwich</b> Grilled chicken breast seasoned in Chef's secret ingredients and topped with pickled daikon and carrots on a bed of arugula served in a hoagie bread	<b>11.75</b>
		<b>Tuna Pocket 9.75</b> Pita bread stuffed with tuna salad, lettuce and tomato.	

## Entrées

<b>Shrimp Scampi</b> Olive oil, garlic, white wine with hearty shrimp and spaghetti pasta.	<b>19.25</b>	<b>Mahi Mahi &amp; Shrimp</b> Pan fried, Cajun rubbed and served with mango pineapple salsa.	<b>21.00</b>
<b>Linguini Vongole</b> Linguini pasta cooked in olive oil, garlic, white wine and whole clams. Choice of marinara or white wine sauce	<b>18.75</b>	<b>Almond Herb Breaded Grouper</b> Pangasius grouper served with a lemon dill auce.	<b>17.75</b>
<b>Vegan Rice Bowl</b> Steamed rice, fried tofu, broccoli, tomato, cucumber, shredded carrots, red onion and Chickpeas.	<b>13.00</b>	<b>BBQ Ribs</b> Served with a bourbon sauce.	<b>19.75</b>
<b>Asian Orange Chicken</b> Served with rice and vegetables.	<b>13.00</b>	<b>Mongolian Beef</b> Served with rice and broccoli.	<b>14.50</b>

## Our Specialties

<b>Traditional Burger</b> Juicy BBQ glazed char-grilled burger with lettuce, tomato & red onion and served with French fries.	<b>11.75</b>	<b>Cabana Burger 8oz (Our house specialty burger)</b> BBQ glazed with caramelized onions, mushrooms, American cheese served with French fries.	<b>13.25</b>
<b>The Beyond Burger (VEGAN)</b> Plant-based char-grilled burger served with lettuce, tomato, red onion and French fries.	<b>14.00</b>	<b>Sizzling Fajitas</b> Chicken, beef or combo, served on a skillet with flour tortillas and all condiments.	<b>13.00</b>

All our prices are in US Dollars  
A 6.00% local BBO/BAZV tax is included in the above price