

snacks

GUACAMOLE LOCAL AVOCADOS, SERRANO CHILE, CILANTRO, LIME, RED ONION AND TROPICAL ROOT CHIPS OR TORTILLA CHIPS	GF 14
SEASONAL SALSAS AND CHIPS SMOKY GUAJILLO SALSA AND MANGO PICO DE GALLO AND TROPICAL ROOTS CHIPS OR TORTILLA CHIPS	GF 7
GRILLED FLATBREAD VERDE BEET TOP PESTO, GUACAMOLE, FRIED QUESO DEL PAIS, MIXED HEIRLOOM TOMATOES AND TAMARIND CHUTNEY	11
DYNAMITE LOBSTER BITES PICKLED WATERMELON RADISH, SWEET SPICY AIOLI, TOASTED SESAME SEEDS AND SCALLIONS	26
HOUSE SMOKED CHICKEN WINGS CARIBBEAN JERK GLAZE, CILANTRO BLUE CHEESE DIPPING SAUCE AND CELERY	GF 17

salad bowls

SEASONAL TROPICAL FRUIT SALAD	18
BEETROOT AND QUINOA ROASTED BEETS, LITTLE GEM LETTUCE, QUINOA, TARRAGON AND MANGO MUSTARD DRESSING	GF 15
ISLA VERDE CAESAR HEARTS OF ROMAINE, BOQUERONES, PARMESAN CHEESE, OLIVE OIL CROUTONS AND CREAMY KALAMATA OLIVE CAESAR DRESSING	14
ISLAND ARTISANAL GREENS SALAD AVOCADO, RADISH, HEIRLOOM CHERRY TOMATOES, WATERMELON, MINT AND HIBISCUS GINGER DRESSING	GF 14
ADD GRILLED PULLED BEER CAN CHICKEN	5
ADD GRILLED GULF SHRIMP	10
ADD CARNE ASADA	12
ADD GRILLED SPINY LOBSTER	16

ceviches

MADE TO ORDER SERVED WITH YOUR CHOICE OF TROPICAL ROOT CHIPS OR CORN TOSTADAS	
CLASSICO LIME MARINATED RED SNAPPER, ROMA TOMATO, MANGO, RED ONION, SERRANO CHILE, SMOKED OLIVE OIL, LIME AND CILANTRO	GF 16
EL BORICUA AHI TUNA, PITORRO DE COCO, COCONUT MILK, PICKLED RED ONION, PEANUT & CHILI OIL, AVOCADO, CILANTRO AND BASIL	GF 18
LOIZA OCTOPUS, LOCAL FISH, SHRIMP, LOBSTER, SALSA BRUJA, RED ONION, CUCUMBER, CHILE SERRANO, RED SANGRITA, WORCESTERSHIRE SAUCE AND LIME JUICE	GF 19

tacos

WILD MUSHROOMS AND STREET CORN ESQUITES ROASTED POBLANO CREMA AND QUESO FRESCO	GF 14
CHICKEN TINGA PULLED BEER CAN CHICKEN, SMOKY TOMATO SAUCE, CHIPOTLE, AVOCADO, QUESO FRESCO, CREMA AND CILANTRO	GF 17
PORK BELLY CARNITAS NIMAN RANCH PORK BELLY CONFIT, PICKLED RED ONIONS, GREEN PUMPKIN SEED AND DR. PEPPER LEAF MOLE	GF 16
MAHI MAHI AL PASTOR CHARRED PINEAPPLE, PICKLED SERRANOS, CARAMELIZED ONIONS AND CILANTRO	GF 19
CRUNCHY SNAPPER CHIPOTLE CREMA, PICO DE GALLO AND MANGO CABBAGE SLAW	18
PAN SEARED LOBSTER & GULF OF MEXICO SHRIMP REFRIED PINTO BEANS, BACON, CHILE DE ARBOL SALSA, WATERMELON RADISH AND CILANTRO	GF 26
BLACK ANGUS FLANK STEAK ASADA MARINATED FLANK STEAK, POBLANO PEPPERS, CARAMELIZED YELLOW ONIONS, ROASTED GARLIC AND JALAPEÑO CREMA	GF 20

from the grill

BLACK ANGUS BURGER HOUSE BLEND BURGER PATTY, AGED CHEDDAR, TOASTED BRIOCHE BUN, PINEAPPLE SALSA, STREET SAUCES, POTATO STICKS SERVED WITH TROPICAL ROOT CHIPS OR FRENCH FRIES	21
BLACKENED SNAPPER SANDWICH LOCAL YELLOWTAIL SNAPPER, CHILI ADOBO, BUTTER LETTUCE, HEIRLOOM TOMATO, LIME CREOLE AIOLI, BRIOCHE BUN	18
CHURRASCO CARNE ASADA ROASTED TOMATO SAUCE, GRILLED CORN & ZUCCHINI, PORK AND BEANS, JALAPEÑO PESTO	GF 26

Kids menu

SERVED IN A BEACH BUCKET WITH SNICKERDOODLE COOKIE AND CHOICE OF FRIES, FRUIT SKEWERS OR STEAMED VEGETABLES	12
CHICKEN TENDERS WITH HONEY MUSTARD	
GRILLED CHEESE SANDWICH CHEDDAR CHEESE, AMERICAN CHEESE, WHITE BREAD	
HOT DOG	
KID'S BURGER OR CHEESEBURGER	
GRILLED CHICKEN BREAST	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*All prices are inclusive of tax.

Aquarelle

ON THE BEACH

DRINK MENU

specialty cocktails ALL ARE 13

LA TURKEL

CAZADORES BLANCO TEQUILA,
CRÈME DE CASSIS, JALAPEÑO-CILANTRO
AND LIME

PASSION FRUIT MOJITO

DON Q CRISTAL, PASSION FRUIT,
LIME AND MINT

AU PARADIS

CLÉMENT PREMIÈRE CANNE,
BACARDI BLACK, ORANGE LIQUEUR,
ORGEAT AND LIME

DAY TRIPPER

AVERNA, CINNAMON, LIME AND
OCEAN LAB SJU LAGER

COLIBRI

ESJ AGRICOLE SPECIAL RUM BLEND,
PASSION FRUIT, DILL AND LEMON

MISSIONARY'S DOWNFALL

DON Q CRISTAL, CRÈME DE PECHE,
HONEY, LEMON, PINEAPPLE AND MINT

NEPTUNE

GREY GOOSE, ATLANTICO RESERVA,
FALERNUM, MANGO, ANCHO AND LEMON

bottle service

VODKA

GREY GOOSE 179
KETEL ONE 130
TITO'S 130

GIN

BOMBAY SAPPHIRE 110
HENDRICK'S 160

RUM

BACARDI 8 130
BACARDI RESERVE 300

TEQUILA

PATRON SILVER 230
PATRON AÑEJO 250
HERRADURA REPOSADO 160

WHISKEY / SCOTCH

JOHNNY WALKER BLACK LABEL 180
MACALLAN 12 YR 230

beer

MEDALLA LIGHT, PUERTO RICO 5
MAGNA, PUERTO RICO 6
OCEAN LAB SJU LAGER, PUERTO RICO 6
STELLA ARTOIS, BELGIUM 6
HEINEKEN, AMSTERDAM 5
COORS LIGHT, USA 5
CORONA EXTRA, MEXICO 6
CORONA LIGHT, MEXICO 6
OCEAN LAB'S OCEAN BLUE, PUERTO RICO 7
OCEAN LAB'S IPA, PUERTO RICO 7

champagne & sparkling gl btl

CANELLA PROSECCO 9 45
ITALY
CHATEAU STE. MICHELLE 12 55
SPARKLING ROSÉ
WASHINGTON
CHAMPAGNE 14 80
JEAN COMYN BRUT
FRANCE
CHAMPAGNE 135
LAURENT-PERRIER BRUT
FRANCE
CHAMPAGNE 135
MOËT IMPÉRIAL BRUT
FRANCE
CHAMPAGNE 160
MOËT IMPÉRIAL ROSÉ
FRANCE
CHAMPAGNE 150
VEUVE CLICQUOT YELLOW BRUT
FRANCE
CHAMPAGNE 195
VEUVE CLICQUOT ROSÉ
FRANCE

white gl btl

JOSH CELLARS, CHARDONNAY 10 45
CALIFORNIA
JOSH CELLARS, SAUVIGNON BLANC 10 45
CALIFORNIA
LAGARIA, PINOT GRIGIO 9 40
ITALY
LEIRA, ALBARIÑO 10 45
SPAIN

rose' gl btl

CÔTES DU RHÔNE 12 50
"PARALLEL 45"
FRANCE
MIRAVAL PROVENCE, ROSÉ 70
FRANCE
CHATEAU D'ESCLANS 70
WHISPERING ANGEL
ITALY

red gl btl

VIÑA MAIPO, CABERNET 9 40
CHILE
JOSH CELLARS "LEGACY" 10 45
MERLOT BLEND
CALIFORNIA
LOUIS LATOUR 75
DOMAINE DE VALMOISSINE
PINOT NOIR
FRANCE