



THE Island Meeting Place on the Waterfront in Esperanza (787) 741-8700

**STARTERS & SMALL PLATES**

- \* **Escargot \$10**  
*Escargots (12) sautéed w/ white wine & sage cream sauce, Roquefort crostini.*
- \* **Hummus \$7**  
*Pita & fried Plantain chips*
- Mussels \$10**  
*P.E.I. mussels, garlic, ginger, Curry, pinot grigio, coconut milk, Thai basil.*
- Caribbean Shrimp Cocktail (4) \$9**  
*Chilled Caribbean spiced shrimp, Papaya sauce (Gf)*
- Jerk Chicken Rangoon's (4) \$8**  
*Jerk chicken Rangoon w/ mango ginger chutney.*
- \* **Rice and Beans (Gf) \$6.5**  
*Family recipe*
- \* **Tostones \$4.5**  
*Fried Smashed Plantains*
- \* **Hot Bananas \$6**  
*Hot & honey dipping sauce*
- Garlic Basil Gorgonzola Bread \$7**  
*French baguette overstuffed with Gorgonzola cheese, roasted garlic & basil pesto.*
- Stuffed Portobello Mushroom \$9**  
*Baby spinach, apple bacon, caramelized onions & roasted red peppers w/Boursin cheese.*
- \* **Mofongo Spring Rolls \$8**  
*Plantain, Manchego, bacon caramelized onion w/ horseradish*
- Fried Calamari \$9**  
*Peppers, capers & field greens w/ lemon basil caper aioli.*

**Gazpacho w/ Arepas \$7.50**  
**PARADISE BURGERS**

- Tripleta Burger \$13**  
*Roast ham, ground beef & pulled pork topped w/ fried plantain & Swiss cheese*
- ½ Pound Ground Beef \$11**  
*grilled as you like it, served w/ lettuce, tomato, onion and pickle*

**Vieques Sliders \$11**  
*3 mini burgers with caramelized onions served on Arepas*

**Pulled Pork Sliders \$11**  
*BBQ pork caramelized onion & cheddar served on Arepas*

**Wedge Burger 8oz (Gf) \$15**  
*Iceberg, tomato, red onion & apple bacon topped w/ blue cheese dressing*

**SALADS**

\* **Iceberg Wedge (Gf) \$11**  
*Tomato, bacon, red onion w/ Gorgonzola dressing*

\* **Pear & Gorgonzola Salad \$12**  
*Candied walnuts, Gorgonzola, caramelized onion & pear w/ Champagne vinaigrette*

\* **Caribbean Salad (Gf) \$12**  
*Field greens, mango, caramelized onion, avocado, fried plantain & Manchego cheese w/ POM Vin.*

\* **Caesar Salad \$11**  
*Romaine, garlic croutons, aged parmesan*

**For any salad add Grilled!!**  
*Mahi Mahi \$6 ~ Shrimp (4) \$6  
Chicken breast \$4 ~ Ahi Tuna \$6  
Red Snapper \$6 ~ Fried local fish \$5*

**SANDWICHES**

*All sandwiches and burgers are served on, John & Judy Towns island made bread w/ house made fries or Jicama slaw*

**Blackened Fish Sandwich \$13**  
*Pan blackened Red snapper over shaved lettuce, red onion, aioli & topped w/ mango salsa on JJT roll*

**Cuban Panini \$12**  
*Roast pork, ham, Swiss, pickle, caramelized onion & mustard.*

**Chicken Salad Wrap \$11**  
*Grilled chicken, red onion, celery, field greens & sundried mango*

**Bimini Chicken \$12 J.J.T Roll**  
*Grilled chicken w/ banana, Goat cheese & caramelized onions topped w/ coconut whisky sauce.*

**Key Wester \$14**  
*Coconut crusted fried snapper, burnt onion, avocado, field greens & Key lime aioli.*

**Fish Tacos (2) \$12**  
*Local fish, guacamole, tomato, red onion, lettuce & passion fruit salsa*

**Entrees**

**Jerk Chicken \$15**  
*Caribbean spiced slow roasted half chicken served / rice & beans*

**Fish & Chips \$14**  
*Local fish deep fried served w/ house made fries & Key lime aioli*

**Grilled Red Snapper (Gf) \$18**  
*Red snapper topped w/ ginger lime sauce over vegetable studded rice*

**Pasta primavera Island style \$15**  
*Penne pasta, Calabaza squash, onion, garlic & local vegetables tossed w/ white wine & EVOO*

**Mahi Mahi \$20**  
*Pan seared topped w/ coconut curry sauce over conch risotto cake*

**Caribbean Chicken (Gf) \$16**  
*Citrus marinated, grilled chicken breast topped w/ Passion fruit salsa served over rice & beans*

**Churrasco Steak (Gf) \$18**  
*Local herb marinated steak grilled topped w/ Chimichurri sauce over vegetable studded rice.*

**Paella (Gf) \$20**  
*Shrimp, Mussels, Chicken & Chorizo sausage tossed with spicy Spanish rice & vegetables.*

**Ahi Tuna (Gf) \$19**  
*Pepper & fennel crusted tuna seared medium rare, white bean, seaweed salad w/ sweet & sour onion sauce*

**Dessert**

- Coconut Crème Brulee \$6 (GF)**
- Key Lime Pie \$6**
- Liz O'Dell's Death by Chocolate Banana split brownie sundae \$7**
- Vanilla Ice cream w/ Coconut rum sauce \$6**
- Chef Yxis Rodriguez Carrasquillo  
Kelly & Kurt Soukup ~ Inn Keepers*

- Service charge NOT included - Suggested gratuity: 15-20% - An 18% gratuity will be added for groups of 5 or more -  
- Minimum Visa or MC charge is \$15.00 - One check per party, please

Customers are reminded that the consumption of raw or partially cooked animal products may be hazardous.



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### Aperitivos o Tapas

#### Escargots (12) \$10

Salteados con vino blanco & salsa de crema con salvia sobre pan crostini (al horno) con queso Roquefort.

#### \* Hummus \$ 7

Y Pan de Pita & Plantaína chips

Alitas de Pollo (con o sin pique o con salsa bk)

Small \$8 Large \$16

con bleu cheese o ranch

#### Mejillones \$10

En caldo con ajo, jengibre, curry, pinot grigio, leche de coco, y albahaca/basil

#### \* Arroz y Habichuelas...\$6.50

#### Tostones \$4.50

Con salsa de ajo o mayo ketchup

#### Coctel de camarones (4) \$9

Con salsa picante de papaya

#### Pollo Jamaiquino (4) \$8

Con Chutney [salsa/conserva agridulce] con mango y jengibre

#### Guineos calientitos \$6

Con salsa de miel

#### Pan de agua \$7

al horno con ajo, albahaca (basil) y queso Gorgonzola

#### \* Gazpacho \$7.50

#### Seta/Champiñón relleno \$9

Con espinaca, tocino, cebolla cosida, con pimienta roja y queso Boursin

#### Bocadillo de mofongo \$8

Plátano, queso Manchego, tocino, cebolla cosida y rábano

#### Calamares fritos \$9

Con pimienta, alcaparras, lechuga, con salsa/alioli de limón, albahaca, ajo, y alcaparras

### LAS HAMBURGUESAS

#### Media Libra - 1/2 de carne \$11

Asada al gusto, con lechuga, tomate, cebollas y pepinillo encurtido/pickles

#### Hamburguesa Triple \$13

Con jamón, carne de res molida, carne de puerco, con amarillos/plátanos maduros, y queso suizo

#### Vieques Sliders \$11

3 hamburguesas pequeñas en arepas con cebolla caramelizada

#### Carne de cerdo \$11

Ala parrilla, tirado, con cebollitas cosidas, y queso "cheddar" servido en Arepas.

#### De carne con pedazo grande \$15

De lechuga, con tomate, cebollitas, y pedacitos de tocino, cubierto con aderezo de queso Roquefort

### ENSALADAS

#### Pedazo grande de lechuga \$11

Con tomate, cebollitas, y pedacitos de tocino, cubierto con aderezo de queso Roquefort

#### Lechuga Romaine \$11

Crouton con ajo, y queso añejo parmesano

#### Ensalada de legumbres \$12

verdes, mango, cebollas cosidas, aguacate, amarillos/plátanos maduro, y queso Español Manchego con vino de granada (pomegranate)

#### Puede añadir cualquiera de estas carnes a la parrilla!!

Mahi Mahi \$6 ~ Shrimp (4) \$6

Chicken breast \$4 ~ Ahi Tuna \$6

Red Snapper \$6 ~ Fried local fish \$5

### SANDWICHES

Todos los sándwiches y hamburguesas salen con papas fritas o Col de Jicama Puede reemplazar

#### Pargo ennegrecido servido \$13

Con lechuga, cebolla, alioli, cubierto con aderezo de mango en pan de J&JT

#### Sandwich tradicional Cubano \$12

#### Ensalada de pollo \$11

asado con cebolla, apio, legumbres verdes y mango desecado

#### Pollo estilo isla de Bimini \$12

Asado con guineos, queso de cabra, cebollitas cosidas, con aderezo de coco y whisky

#### Taquitos de Pescado (2) \$12

del día, con guacamole, tomates, cebolla roja, lechuga y salsa/aderezo de granadilla

#### Pargo en capa de coco, estilo "Key West, FL" \$14

con cebollas quemadas, aguacate, legumbres verdes, y alioli de limón

### Entrees

#### Medio Pollo \$15

Estilo Jamaiquino con arroz y habichuelas/frijoles

#### Pescado del día frito \$14

con papas fritas y alioli de limón

#### Pargo a la parrilla \$18

con salsa de jengibre y limón con arroz de vegetales

#### Pasta \$15

con calabaza, cebolla, ajo, y vegetales locales en salsa de vino blanco

#### Mahi Mahi \$20

frito en la cazuela cubierto en salsa de curry con coco sobre galleta de risotto con concha.

#### Pollo adobado \$16

En jugo cítrico cubierto con aderezo de granadilla con arroz y habichuelas/frijoles

#### Filete adobado con \$18

Hierbas olorosas locales cubierto con salsa Chimichurri, con arroz de vegetales

#### Paella \$20

con camarones, mejillones, pollo, chorizo y vegetales.

#### Tuna Ahi \$19

Con pimienta e hinojo/fennel – Cocido al medio-crudo, con frijoles/habichuelas blancas, con ensalada de algas marinas y salsa agridulce de cebollas

### Postres

#### Flan de Coco \$6

#### Key Lime Pie \$6

#### Muerte Por Chocolate \$7

Banana Split y Pastelito de chocolate y nueces con mantecado

#### Helado de Vainilla \$6

Con salsa de ron con coco

#### Executive Chef

Yxis Rodriguez Carrasquillo

Kelly & Kurt Soukup ~ Inn Keepers

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