

APPETIZERS

CUBAN CRUSTY CRITTERS

Cuban style hush puppies made with corn, peppers, onions, and black beans. Chipotle Ranch dressing. 5

MARINA BAY DIP

Shrimp, crabmeat, cream cheese and spices blended to make this zesty dip. Served hot with flour tortilla chips. 9

SPINACH ARTICHOKE DIP

A classic creamy dip made with artichoke hearts, spinach, and two cheeses. Served hot with flour tortilla chips. 9

GUACAMOLE DIP

Fresh made and served with pico de gallo and flour tortilla chips. 7

GOURMET PIZZA (allow 15 minutes)

8" pizza topped with homemade marinara, prime rib, bacon, onions, peppers and two cheeses. 10

STUFFED JALAPENOS

Jalapenos stuffed with crabmeat, bacon, cheddar and Monterey Jack cheeses, ranch dressing. (four) 6 (six) 8

CALAMARI de HAVANA

A caribbean favorite, flash fried and tossed in a jalapeno lemon butter. Served with marinara sauce. 8

CRAB CAKE DUVALLE

Fresh and delicious jumbo lump blue crab served with key lime mustard sauce and avocado. 12

FLAT-GRILLE SCALLOPS

Lightly breaded, served with Italian dipping sauce. 9

QUESADILLAS (Chicken or Prime Rib)

A large tortilla stuffed with melted cheeses, roasted red peppers, sauteed onions and your choice of meat. Served with guacamole, salsa, sour cream. 8 Combo 9

SOUPS & SALADS

TORTILLA SOUP

Flavorful broth full of shredded chicken, cilantro and tomato, topped with tortilla strips and cheese. 3.50 cup/4.50 lg. cup

CUBAN BLACK BEAN SOUP *Spicy*

Cuban soup with cilantro basil cream. 3.50 cup/4.50 lg. cup

BAKED POTATO SOUP

Classic blend of red potato, bacon, cheese and seasonings. Thick and rich! 3.50 cup/4.50 lg. cup

ROASTED CORN & SHRIMP CHOWDER

3.50 cup/4.50 lg. cup

CHICKEN SALAD DINNER

Roasted chicken meat combined in a light dressing with pineapple, celery and pecans surrounded by toast points, tomato, avocado and fancy lettuce.

Drizzled with Roasted Sesame dressing. 13

PRIME SALAD DINNER

Bountiful mixed greens topped with warm prime rib, vegetables, shredded cheese, and tomatoes. 13

Salad Dressings: Creamy Cuban, Ranch, Chipotle Ranch, Bleu Cheese, Roasted Sesame, Honey Mustard, Balsamic Vinaigrette, Lite Italian, Oil & Vinegar

SOUTH SHORE COBB SALAD

Grilled chicken, bleu cheese crumbles, bacon, diced eggs, cucumbers, tomatoes, and avocado over mixed greens. 14

PETITE COBB 12

SEAFOOD SALAD LOUIE

Scallops, shrimp, crab and calamari combined with spiral pasta in a lite Louie dressing served in a lettuce cup with crostini, avocado, mozzarella and tomato. 14

SOUTHWEST CHICKEN SALAD

Chicken tenders, lightly fried with roasted bell peppers, avocado, carrots, diced tomatoes, black bean relish and shredded cheese over mixed greens. Topped with crispy tortilla chips and served with Chipotle Ranch dressing. 14

CLASSIC CAESAR SALAD 8

with grilled chicken 11

with 4 oz. grilled salmon & chopped tomatoes 13

small Caesar salad 4

GARDEN SALAD 4

SANDWICHES

Served with your choice of Fries, Cuban black beans, or Slaw. Whole wheat bun or wheat hoagie roll available upon request.

PARADISE CHEESEBURGER 9

GOURMET BURGER

Grilled burger topped with avocado, bacon, and provolone cheese. Chipotle Ranch dressing served on the side. 10

SOUTH SHORE BURGER

Topped with bacon, mushrooms and Swiss cheese. 10

THE CUBAN

Hemingway's favorite. Tender, sliced roasted pork, ham, Swiss cheese, tomatoes and creole mustard spread on a French roll pressed flat and grilled. 10

GOURMET CUBAN

Sliced pork, ham, Swiss cheese, bacon, avocado, tomatoes and tri-pepper sauces on a whole wheat bun. 12

GRILLED CHICKEN SANDWICH 9

GOURMET CHICKEN SANDWICH

Grilled chicken breast topped with avocado, provolone cheese and bacon. Served with Chipotle Ranch dressing. 10

CHICKEN SALAD SANDWICH

Roasted chicken meat combined in a light dressing with pineapple, celery and pecans. 10

GRILLED FISH SANDWICH

Market fresh fish flat-grilled and served with tartar sauce, lettuce and tomato. 11

CRAB CAKE SANDWICH

On a whole wheat bun with cilantro basil sour cream. 13

ORIGINAL FRENCH DIP SANDWICH (certified angus beef)

Tender prime rib and provolone cheese on a French roll.

Au jus and horseradish sauce served on the side. 10

BUTCHER'S BLOCK

All Butcher Block entrees come with your choice of two sides.

CUBAN CHICKEN MELT

Sauteed chicken breast topped with bacon, avocado, tomato, monterey jack cheese & tri-pepper sauces. 15

CHAR-GRILLED CHICKEN

Marinated & grilled chicken breast simply served. 12

POLLO TROPICAL

Grilled chicken breast topped with caramelized onions, Monterey Jack cheese & pico de gallo. 14

CHICKEN ROYALE

Grilled chicken breast topped with sautéed mushrooms, onions & tomatoes. 13

CHICKEN FRIED STEAK - Certified Angus Beef

Served with homestyle cream gravy and garlic bread. 12

CHOPPED STEAK

Grilled ground beef steak smothered, sprinkled & scattered with brown mushroom gravy, tomatoes, and shredded cheddar cheese. 12

RIBEYE - Certified Angus Beef

12 ounces of flavorful steak char-grilled & topped with herb butter. 27

NEW YORK STRIP - Certified Angus Beef

14 ounces char-grilled, topped with herb butter. 28

FILET MIGNON

8 ounces choice, aged beef grilled to perfection and topped with herb butter. 28

SEAFOOD & SPECIALTIES

ATLANTIC SALMON

Lightly seasoned salmon grilled medium and basted with dill butter. Choose two sides. 18

MAHI MAHI

Char-grilled and lightly seasoned. Choose two sides. 18

RAINBOW TROUT con CRABMEAT SALSA

Lightly fried trout fillet topped with a saute of crabmeat salsa. Served with rice and Cuban black beans. 18

CUBAN FISH TACOS

Fried or grilled fish, Cuban fish sauce, lettuce, and cheese in corn tortillas. Served with guacamole, pico de gallo and black bean rice pilaf. 12

GROUPE & SHRIMP HAVANA

Flat-grilled grouper topped with blackened shrimp, avocado, cilantro and tri-pepper sauces. Rice pilaf and Cuban black beans accompany. 20

FRIED CATFISH (or flat-grilled)

Served with french fries and cole slaw. 13

FRIED SHRIMP

Eight lightly seasoned fried shrimp served with french fries and cole slaw. 18

FLAT-GRILLE SHRIMP & SCALLOPS

Lightly breaded, served over rice pilaf with fresh vegetables and Italian dipping sauce on the side. 19

STEAK & CHEESE ENCHILADAS

Grilled ribeye with mushrooms, Jack & Cheddar cheese, wrapped in corn tortillas and drizzled with enchilada sauce. Rice, Cuban black beans, guacamole, pico de gallo. 12

FETTUCINE ALFREDO

Linguine with creamy Alfredo sauce & garlic bread. 12

- with grilled chicken 15

- small side dish 5



SIDE DISHES

All sides are \$3

COLE SLAW

CUBAN BLACK BEANS

CREAMED SPINACH

GARDEN VEGETABLES

SMASHED RED POTATOES

GARLIC RED POTATOES

MUSHROOM, ONION & TOMATO "ROYALE"

SAUTEED MUSHROOMS

FRENCH FRIES

(regular or sweet potato)

RICE PILAF

GARLIC BREAD

LITTLE LEAGUERS

CHEESEBURGER w/fries 6

MAC & CHEESE 5

FETTUCINE ALFREDO 5

GRILLED CHEESE SANDWICH w/fries 4

CHEESE PIZZA 6

CHICKEN STRIPS w/fries 5

FRIED SHRIMP w/fries 7

CATFISH STRIPS w/fries 5

DESSERTS

KEY LIME PIE

Double graham crusted pie made with authentic Florida key lime juice.

Served with 2 forks! 6

ISLAND BROWNIE

Warm and moist brownie with vanilla ice cream & Jamaican rum creme anglaise.

Served with 2 spoons! 6

CREME BRÛLÉE 5

CUBAN BREAD PUDDING T.D.F.

With Flor de Caña Ron sauce. 5

STAN'S SOUTHERN PECAN PIE

à la mode 7

ESPRESSO 3 / **CAPPUCINO** 4



15% gratuity added to parties of 7 or more.

Wine List

HOUSE SELECTION

Chardonnay, White Zinfandel, Pinot Grigio,
Merlot, Cabernet Sauvignon 5.50

WHITE WINES

Chardonnay, Sterling 7.50/25.00
Chardonnay, Clos Du Bois 8.00/ 26.00
Chardonnay, Mendocino (organic) 7.00/25.00
Chardonnay, Kendall Jackson 8.50/28.00
Chardonnay, Cadet d'Oc (France) 7.00/25.00
Sauvignon Blanc, Rodney Strong 7.50/25.00
Sauvignon Blanc, Nobile (New Zealand) 8.00/ 27.00
White Zinfandel, Berringer 5.75/17.00
Piesporter, Michelsburg
Spatlese, Bergman (Germany) 7.75/25.00
Johannisburg Riesling,
Chateau St. Michelle 6.25/21.00
Pinot Grigio, Ecco Domani (Italy) 6.50/21.00
Moscato, Caposaldo (Italy) 7.00/25.00

RED WINES

Chianti Ruffino, DOCG (Italy) 6.75/24.00
Cabernet Sauvignon, Robert
Mondavi Woodbridge 6.25/19.00
Cabernet Sauvignon, Sterling
Vintner's Collection 8.50/26.00
Cabernet Sauvignon, Kaiken (Argentina) 9.00 /27.00
Cabernet Sauvignon, Hess Select 34.00
Cabernet Sauvignon,
Simi Alexander Valley 48.00
Malbec, Diseno (Argentina) 7.00/25.00
Rioja, Martin Codax (Spain) 7.50/24.00
Meritage, R. Mondavi Private Select 7.00/25.00
Merlot, R. Mondavi Private Select 7.50/23.00
Merlot, Blackstone 7.75/25.00
Merlot, Franciscan 35.00
Shiraz, Jacob's Creek 6.25/19.00
Pinot Noir, Mark West 7.00/21.00
Pinot Noir, Estancia 8.00/29.00

SPARKLING WINES

House Sparkling Wine 3.75
Tott's Champagne 6.50/22.00
Chandon Champagne 5.00

Something Special...Sangria

California or Spanish Sangria mixed
tableside in a pitcher 15.00

Florito

Mojito made with Flor De Cana
gold rum, fresh mint and lime 6.00

Tini - Time

Classic martini ~ house vodka or gin 5.50
Cosmo-tini ~ classic vodka & cranberry 5.75
Passion-tini ~ Chilled vodka with mango,
raspberry, and pineapple 5.75
Poma-tini ~ Icy vodka with pomegranate syrup 5.75
Tini-Tropical~ Splashes of mango, pineapple
and orange juice mixed with vodka 5.75
Azul-tini ~ A Caribbean dream with Malibu rum,
pineapple & blue curacao 6.00
Mango-tini ~ Chilled vodka with tropical mango 5.75
Apple-tini ~ Apple Pucker and vodka 5.75
Tini-blues ~ Chilled vodka fused with raspberry 5.75
Tequila-tini ~ Gold tequila & orange liqueur laced
with lime juice 6.00
Choco-tini ~ Chilled vodka & Godiva chocolate
liqueur mixed up for a sweet treat 5.75
Brandy Freeze ~ Brandy, coffee liqueur and a
scoop of ice cream blended for a tasty dessert 6.00

Beer

Miller Lite 3.50
M G D 64 3.50
Coors Light 3.50
Budweiser 3.50
Bud Light 3.50
Budweiser Select 55 3.50
Michelob Ultra 4.25
Shiner Bock 4.25
Amstel Light 4.50
Corona 4.50
Dos XX 4.50
Modelo Negra 4.50
Abita Amber 4.50
Red Stripe Lager 4.50
Guinness Draught 4.75
Heineken 4.50
Stella Artois 4.75
O'Doul's 3.25

Beverages

Coke*, Diet Coke*, Sprite*, Dr. Pepper*,
Barg's Root Beer*, Lemonade* 2.25
Coffee* 2.25
Espresso 2.25
Cappucino (with cinnamon sprinkle) 2.95
Iced Tea* 2.25
Hot Tea 1.75
Assorted Juices 1.95
Milk or Chocolate Milk 1.50
Perrier 1.95

*Unlimited refills only on these items.



Lunch Menu

11am-4pm, Mon-Sat

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Lunch Items

Cheesy Creamy Spinach Soup. (Ask for a sample.)	Cup 3.50
Caribbean Pescado , flat-grilled white fish, topped with mango poblano shrimp sauce, fresh vegetables.	11.00
Cuban Fish Tacos (fried or grilled, please specify), served with guacamole, pico de gallo, & black bean rice pilaf.	9.00
"THE GREEK" , mixed greens, feta, tomato, olives, cukes and creamy mustard vinaigrette.	7.00
Add grilled chicken -	10.00
Rainbow Trout con crab meat salsa , lightly fried trout, topped with Cuban salsa. One side.	11.00
Steak 'n Cheese Enchiladas , cheddar, jack, cilantro, rice, beans, pico, guacamole.	9.00
Fried Shrimp (6), with two sides.	10.00
Chicken & Shrimp Havana , sauteed chicken breast, 3 blackened shrimp, avocado & tri-pepper sauces. Served with one side.	11.00
Cuban Chicken Melt , sauteed chicken breast, topped with bacon, tomato, avocado, cilantro, Monterey Jack cheese, tri-pepper sauce, one side.	10.00
Chicken Royale , grilled chicken breast topped with sauteed mushrooms, onions and tomatoes. Served with one side.	8.00
Grouper Grille , choose two sides.	12.00
Char-Grilled Mahi Mahi , choose two sides.	10.00
Catfish (fried or broiled) - choose two sides.	8.00
Chopped Steak , smothered, sprinkled and scattered with mushroom gravy, tomatoes, & cheddar cheese - choose one side	9.00
Chicken Fried Steak , with cream style gravy, smashed potatoes, veggies & garlic bread.	10.00
Tri-Salad Lunch , chicken salad, garden salad, fresh fruit combo.	10.00
Seafood Salad Louie , shrimp, crab meat, calamari & scallops with spiral pasta and Louie dressing, crostini, avocado, mozzarella & tomato.	11.00



Lunch Menu

11am-4pm, Mon-Sat

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Chicken Salad Lunch , roasted chicken salad, with pineapple and pecans surrounded by toast points, tomato, avocado and fancy lettuce, roasted sesame dressing.	10.00
Prime Salad Lunch , hearty mixed greens, lean prime rib, avocado, veggies, tomato, shredded cheddar & Monterey Jack cheese.	10.00
Petite Cobb Salad , choice of dressing.	10.00
Salmon Caesar Salad , croutons and diced tomatoes.	10.00
Chicken Salad Sandwich , choose one side.	9.00
Half Cuban Sandwich & Tortilla Soup	7.00
Half French Dip Sandwich & Tortilla Soup	7.00
Grilled Grouper Sandwich , wheat bun, American cheese, tartar sauce, choose one side.	11.00
Maria's Meatloaf , served with smashed potatoes and fresh vegetables.	9.00
Fried Shrimp Po Boy , choose one side	11.00

Desserts

Cuban Bread Pudding with Flor de Cana ron sauce (lunch serving)	3.00
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Lunch Specials \$6.95 (11am-4pm)

Monday	Steak 'n Cheese Enchiladas
Tuesday	Maria's Meatloaf
Wednesday	Prime Salad Lunch
Thursday	Cuban Fish Tacos
Friday	Fried Catfish
Saturday	Omelet Special