



ALL DAY DINING

SHORELINE BITES & SHAREABLES

CHEF'S SOUP OF THE DAY

CUP | 8 BOWL | 10

FISH DIP* | 15

Yuca & plantain chips, jalapeño paprika, cucumber, celery, carrot

CRAB CAKE | 20

Mango-pineapple salsa, chipotle mayo, microgreens, lime vine

HOMEMADE CHIPS & SALSA

(gf/v) | 10
GUACAMOLE | 6

TUNA TARTARE* | 18

Yuca chips, cucumber, mango, avocado, sesame ginger soy, wasabi mayo

WINGS | 20

Eight fried chicken wings, choice of Buffalo, Asian plum or jerk guava BBQ sauce

TACO BAR

COCONUT SHRIMP | 17
BLACKENED MAHI-MAHI* | 16
JERK CHICKEN | 15
Guacamole, cilantro pineapple slaw, corn salsa, spicy aioli, Cotija cheese, tortillas

HANDHELD SANDWICHES

All sandwiches are served with your choice of fries, sweet fries, fresh fruit or side salad

STEELPAN SIGNATURE BURGER* | 21

8oz Angus beef, cheddar cheese, caramelized onions, LT, chipotle aioli, brioche bun
BACON | 3

FRIED JERK CHICKEN SANDWICH | 18

Asian pineapple slaw, LTO, jerk sauce, sweet chili aioli, brioche bun

PLANT-BASED BURGER (v) | 18

Plant-based; brown rice, quinoa, chickpeas, red beans, black beans, corn, fresh herbs & spices, LTO, avocado, chipotle aioli, sweet oatmeal kaiser roll

ISLAND MAHI WRAP* | 17

Blackened mahi-mahi, cilantro rice, mango chutney, plantains, avocado, arugula

GRAINS N' BOWLS ON THE GREENS

Fresh greens locally harvested by artisans

STEELPAN HOUSE BABY GREEN SALAD (v) | 17

Baby greens, grape tomato, cucumber, shaved carrot, candied walnuts, Mandarin, pickled onion, mango, citrus berry vinaigrette

CHIPOTLE BABY KALE CAESAR SALAD (v) | 17

Crispy baby arugula, romaine hearts, homestyle croutons, shaved parmesan, chipotle Caesar dressing

SALAD ENHANCEMENTS

LOCAL FARM CHICKEN BREAST (gf) | 7
MAHI MAHI* (gf) | 8
GRILLED SHRIMP(gf) | 9

(gf) Gluten-Friendly (v) Vegetarian

7% sales tax & 20% service charge will be added to your check

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

DIVERS' DEEP END

COCONUT CURRY MAHI MAHI* | 33

Cilantro white rice, sauteed vegetables

LINGUINE SHRIMP SCAMPI | 36

White wine, olive oil, garlic, crushed red pepper
GLUTEN FREE PASTA (gf) | 5

FARMLAND

SKIRT STEAK* | 35

Chimichurri sauce, truffle fries

JAMAICAN-STYLE JERK CHICKEN | 32

Airline chicken, cilantro white rice, sweet plantains, vegetables, tomato slaw, island guava demi-glace

GREEN CHURRASCO (v) | 29

Plant based steak, herb fingerling potatoes, mushroom sauce, sauteed spinach

MARGHERITA FLATBREAD | 13

Tomato sauce, mozzarella cheese

PEPPERONI | 3
JERK CHICKEN | 5
COCONUT SHRIMP | 7

DESSERTS

LEMON MERINGUE TART | 8

FLOURLESS CHOCOLATE CAKE (gf) (v) | 9

Served with chocolate gelato

RUM RAISIN BREAD PUDDING | 10

Served with vanilla bean gelato