

# BANANAS

## BEACH GRILL AND GUEST HOUSE

### FROZEN DRINKS



#### • PIÑA COLADA ~ \$10

HOUSE RUM, PINEAPPLE JUICE & COCO LOPEZ - ADD A TROPICAL FLAVOR OF MANGO, PASSION FRUIT, STRAWBERRY OR BANANA FOR \$1

#### • VIEQUENSE ~ \$10

HOUSE RUM, TROPICAL FRUIT JUICES, AMARETTO, COCO LOPEZ

#### • SATO ~ \$10

HOUSE RUM, TROPICAL FRUIT JUICES, GRENADINE, COCO LOPEZ



DRINKS ABOVE  
CAN BE MADE  
VIRGIN FOR \$7

#### • MUDSLIDE ~ \$12

BAILEY'S, KAHLUA, VODKA, CHOCOLATE SAUCE BLENDED IN A CHOCOLATE LACED GLASS TOPPED W/ WHIPPED CREAM

#### • BUSHWHACKER ~ \$12

BAILEY'S, KAHLUA, VODKA, AMARETTO, BLENDED IN A CHOCOLATE LACED GLASS TOPPED W/ WHIPPED CREAM

#### • DIRTY BANANA ~ \$12

BAILEY'S, KAHLUA, VODKA, AMARETTO, FRESH BANANA BLENDED IN A CHOCOLATE LACED GLASS TOPPED W/ WHIPPED CREAM

#### • FROZEN BANANA MARGARITA ~ \$10

TEQUILA, TRIPLE SEC, FRESH BANANA, FRESH LIME JUICE



UPGRADE TO LOCAL CRAB ISLAND RUM FOR \$5

### ON THE ROCKS

#### • MARGARITA ~ \$8 FROZEN FOR \$1

TEQUILA, TRIPLE SEC, FRESH LIME JUICE

#### • RUM PUNCH ~ \$8

HOUSE RUM MIXED WITH HOUSE MADE FRUIT PUNCH

#### • PAIN KILLER ~ \$11

THE RIGHT MIX OF HOUSE RUM, ORANGE JUICE, PINEAPPLE JUICE, COCO LOPEZ TOPPED WITH NUTMEG

#### • BLOODY MARY ~ \$9

HOUSEMADE BLOODY MARY MIX WITH VODKA  
(BE CAREFUL IT HAS A KICK!)

#### • CARIBBEAN BLUE ~ \$8

VODKA, BLUE CURACAO, FRESH LIMEADE

#### • SANGRIA FUN, FRUITY, AND RUMMY

-BY THE GLASS ~\$8  
-BY THE PITCHER~\$34



### BEERS



#### CANS -

• MEDALLA ~ \$2

• COORS LIGHT~ \$3

#### BOTTLES -

• MICHELOB ULTRA ~ \$5

• MAGNA ~ \$5

• CORONA EXTRA ~ \$6

• MODELO ~ \$6

• HEINEKEN ~ \$7

• VICTORY HOP DEVIL IPA ~ \$7

• VICTORY GOLDEN MONKEY(TRIPEL ALE)~\$7

#### OCEAN LAB-LOCAL BEER ~ \$7

• BLONDE ALE • IPA • SJU LAGER

• NON-ALCOHOLIC BEER ~ \$5



### WINE

#### HOUSE WINE BY THE GLASS~\$8

CABERNET | MERLOT  
SAUVIGNON BLANC | CHARDONNAY | PINOT GRIGIO

#### WINE BY THE BOTTLE

• UNDURRAGA ~ \$26

SAUVIGNON BLANC or CHARDONNAY  
CENTRAL VALLEY CHILE

• UNDURRAGA ~ \$26

CABERNET SAUVIGNON  
CENTRAL VALLEY CHILE

• NORTON ~ \$33

CABERNET SAUVIGNON  
MENDOZA, ARGENTINA

• CASILLERO DEL DIABLO ~ \$35

CABERNET SAUVIGNON  
CHILE

### SOFT DRINKS ~ \$3



COKE | DIET COKE | COKE ZERO | SPRITE | GINGER ALE | CLUB SODA | TONIC WATER

•SPARKLING WATER~\$3.5

•BOTTLED WATER ~\$1.5



### JUICES ~ \$3.50

PINEAPPLE | CRANBERRY | PASSION  
FRUIT | MANGO | ORANGE | FRUIT  
PUNCH

BANANAS RESERVES THE RIGHT TO ADD AN 18% SERVICE FEE TO ANY TABLE

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES

# APPETIZERS



- **FRIED MOZZARELLA STICKS ~ \$9**  
HOUSE MARINARA SAUCE
- **JERK CHICKEN MEATBALLS (3) ~ \$9**  
GOAT CHEESE SAUCE
- **WINGS (SMALL OR LARGE) ~ M.P**  
SERVED W/ HOMEMADE BLUE CHEESE
  - HOUSE HOT • BBQ • HOT HONEY•
  - **TOSTONES (GF) ~ \$6**  
FRIED SMASHED PLANTAINS
  - **AMARILLOS ~ \$7**  
SWEET PLANTAINS WITH MANGO SAUCE
  - **FRIED CALAMARI ~ \$13**  
W/ PEPPERS & PARMESAN, SERVED OVER MIXED GREENS TOSSED IN PASSION FRUIT VINAIGRETTE W/ SIDE OF LIME AIOLI
  - **MAHI BITES ~ \$11**  
COCONUT CRUSTED MAHI W/ CHIPOTLE LIME AIOLI
  - **CHIPS AND SALSA ~ \$8**  
TORTILLA CHIPS W/ HOUSEMADE SALSA
  - **ESCARGOTS (12) ~ \$13**  
SAUTÉED W/ A WHITE WINE GORGONZOLA & SAGE CREAM SAUCE

# SALADS

DRESSINGS: BLUE CHEESE, RANCH OR CITRUS VINAIGRETTE

- **CAESAR SALAD ~ \$14**  
ROMAINE, GARLIC CROUTONS, PARMESAN TOSSED IN HOMEMADE CAESAR DRESSING
  - **CARIBBEAN SALAD (GF) ~ \$15**  
MIXED LOCAL GREENS, MANGO, CARAMELIZED ONIONS, AVOCADO, PLATIAN CHIPS AND PARMESAN TOSSED W/ CITRUS VINAIGRETTE
  - **COBB SALAD (GF) ~ \$18**  
ROMAINE, TOMATO, ONION, BACON, EGG, AVOCADO, BLUE CHEESE CRUMBLES, CHICKEN & KALAMATA OLIVES
- ADD ONE GRILLED ITEM TO ANY SALAD ABOVE  
GRILLED CHICKEN ~ \$5 AHI TUNA ~ \$7 MAHI ~ \$8 RED SNAPPER ~ \$8  
SHRIMP ~ \$6 FRIED LOCAL FISH ~ \$5

# SANDWICHES



ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRIES, COLESLAW OR LENTIL BEAN SALAD

- **8oz ANGUS BEEF BURGER ~ \$15**  
GRILLED TO YOUR LIKING, SERVED WITH LETTUCE, TOMATO, ONION, PICKLES  
| ADD CHEESE \$1 EXTRA | ADD BACON \$2.50 EXTRA |
- **TRIPLETA BURGER ~ \$18**  
GROUND BEEF, HAM, & PULLED PORK TOPPED W/ SWISS CHEESE, FRIED PLANTAINS, LETTUCE, TOMATO, ONION, PICKLES
- **SLIDER TRIO ~ \$17**  
SEARED MAHI, RED SNAPPER, AHI TUNA W/ GINGER, SEAWEEED SALAD, AND LIME AIOLI
- **KEY WESTER ~ \$15**  
COCONUT CRUSTED FRIED RED SNAPPER WITH LETTUCE, CARAMELIZED ONIONS, LIME AIOLI, TOPPED W/ GUACAMOLE
- **FISH TACOS (2) ~ \$14**  
FRIED LOCAL FISH, LETTUCE, TOMATO, PICKLED ONIONS, GUACAMOLE & MANGO SALSA
- **CUBAN PANINI ~ \$15**  
PULLED PORK, HAM, SWISS, CARAMALIZED ONIONS, PICKLES & MUSTARD
- **MARGARITA CHICKEN PANINI ~ \$15**  
TEQUILA LIME MARINATED CHICKEN BREAST, FRESH MOZZARELLA, TOMATO & SLAW W/ SPICY CHIPOTLE AIOLI
- **CHICKEN SALAD WRAP ~ \$14**  
GRILLED CHICKEN, RED ONION, CELERY, ROMAINE LETTUCE , TOMATO & SUNDRIED PAPAYA

# ENTREES



- **PASTAS •**  
| PASTA ALFREDO ~ \$17 |  
| **CHICKEN ALFREDO ~ \$20** | **SHRIMP ALFREDO ~ \$23** |  
PENNE PASTA SAUTEÉD W/ ONIONS, GARLIC, CREAM, & PARMESAN CHEESE
- **FROM THE SEA •**
  - **AHI TUNA (GF) ~ \$23**  
PEPPER AND FENNEL CRUSTED TUNA  
SEARED MEDIUM RARE, SEAWEEED SALAD W/ SWEET AND SOUR ONION SAUCE
  - **MAHI MAHI (GF) ~ \$25**  
GRILLED MAHI TOPPED W/ LOBSTER CREAM SAUCE OVER LOBSTER RISOTTO
  - **GRILLED RED SNAPPER (GF) ~ \$25**  
GRILLED SNAPPER TOPPED W/ GINGER LIME SAUCE SERVED WITH RICE & BEANS
  - **SEAFOOD TRIO (GF) ~ \$27**  
GRILLED MAHI, RED SNAPPER & MAHI SERVED OVER LOBSTER RISOTTO W/ LOBSTER CREAM SAUCE, GINGER LIME SAUCE & GARLIC CREAM SAUCE
  - **SEAFOOD MOFONGO ~ \$27**  
TUNA, MAHI, SNAPPER, SHRIMP, MUSSELS SAUTÉED W/ GARLIC, ONION, TOMATO, CALABAZA, & PEPPERS
  - **PAELLA (GF) ~ \$25**  
SHRIMP, MUSSELS, CHICKEN & CHORIZO TOSSED WITH SPICY SPANISH RICE & VEGETABLES
  - **FISH AND CHIPS ~ \$19**  
FRIED LOCAL FISH SERVED W/ HOUSEMADE FRIES & LIME AIOLI
  - **WHOLE FRIED SNAPPER ~ MP**  
SERVED WITH RICE BEANS AND TOSTONES
  - **FROM THE LAND •**
    - **CHICKEN TENDERS ~ \$16**  
SERVED WITH FRENCH FRIES
    - **FRIED PORK CHOPS ~ \$17**  
SERVED W/ RICE, BEANS, & TOSTONES
    - **CARNE FRITA ~ \$18**  
FRIED PORK , SERVED W/ RICE, BEANS & TOSTONES
    - **CHURRASCO STEAK (GF) ~ \$29**  
SERVED W/ RICE, BEANS, & TOSTONES
    - **CHICKEN MOFONGO ~ \$20**  
SAUTÉED W/ GARLIC, ONION, TOMATO, CALABAZA, & PEPPERS



# KIDS (11 and under)

- | HAMBURGER ~ \$10 | CHEESEBURGER ~ \$11 |  
| GRILLED CHICKEN BREAST ~ \$11 | CHICKEN TENDERS ~ \$11 |  
| CHEESE QUESADILLA ~ \$11 |
- ITEMS ABOVE ARE SERVED WITH FRENCH FRIES**  
| KIDS PASTA W/ BUTTER ~ \$10 | PASTA W/ SAUCE ~ \$10 |  
| PASTA W/ ALFREDO \$11 | MAC AND CHEESE ~ \$11 |



**BANANAS CAN TAKE A MAXIMUM OF 3 CARDS PER TRANSACTION**

**PLEASE ALERT YOUR SERVER OF ANY ALLERGIES. IF WE MUST REMAKE YOUR FOOD YOU WILL BE CHARGED A SECOND TIME**

**BANANAS RESERVES THE RIGHT TO ADD AN 18% SERVICE TO ANY TABLE. GROUPS OF 5 OR MORE AUTOMATICALLY HAVE AN 18% SERVICE FEE APPLIED TO THEIR CHECK**

**\$15 CREDIT CARD MINIMUM**



**THE CONSUMPTION OF RAW OR UNDERCOOKED FOOD CAN LEAD TO NATURAL FOODBORN ILLNESS**