

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 ~ \$8

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

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



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

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
- **ESCARCAGOTS (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, SEAWEED 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 |**
PENNE PASTA SAUTÉED W/ ONIONS, GARLIC, CREAM, & PARMESAN CHEESE

- **FROM THE SEA •**
- **AHI TUNA (GF) ~ \$23**
PEPPER AND FENNEL CRUSTED TUNA SEARED MEDIUM RARE, SEAWEED 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

