

STARTERS



CHEESE QUESADILLA

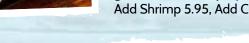
A blend of cheddar and Monterey jack cheese. Served with sour cream and salsa. 8.95 Add Shrimp 5.95, Add Chicken 4.95.

FRIED PICKLES

Kosher Dill pickle chips lightly breaded and fried. Served with zesty dipping sauce. 9.95

CAPIBBEAN NACHOS

Tri-colored tortilla chips topped with cheddar-jack cheese, black beans, tomatoes, green onions, and jalapeños. 10.95. Add Shrimp 5.95, Add Chicken 4.95.



Signature house recipe of crab meat, sweet red and green peppers, onions, and tomatoes in a creamy cheese dip. Served with freshly fried tri-colored tortilla chips. 14.95

MAHI MAHI BITES

HUPPICANE CRAPS DIP

Strips of Mahi fillet lightly breaded and fried to perfection. Served with Key lime tartar sauce. 13.95

LAKE GEORGE GATOR BITES

A half pound of triple tenderized gator tail served blackened or fried with Cajun ranch. 15.95



HUPPICANE SHPIMP

A generous portion of shrimp lightly breaded and tossed in a creamy Chili Thai sauce. 13.95

HUPPICANE SHPIMP

PEEL-N-EAT SHRIMP

Half pound of shrimp served hot or chilled with lemon and your choice of drawn butter or cocktail sauce. 14.95



SOUPS

NEW ENGLAND CLAM CHOWDER

Traditional, loaded with clams and potatoes. Cup 4.95 / Bowl 7.95

CUBAN BLACK BEAN SOUP

Flavored with datil andouille sausage and cumin. Topped with cheese, sour cream, tomatoes, and scallions. Cup 4.95 / Bowl 7.95

MINORCAN CLAM CHOWDER

Spicy red chowder with potatoes, clams, vegetables and datil peppers.
Cup 5.95 / Bowl 8.95

HUPPICANE SEAFOOD CHOWDER

A blend of our New England and Minorcan Clam Chowders with a splash of garlic, shrimp, and fresh catch. Cup 6.95 / Bowl 9.95



10 JUMBO WINGS

Includes choice of 1 or 2 sauce blends, carrots, celery, and choice of Ranch or Blue cheese dip. \$15.95

WINGS

SAUCE

Teriyaki
Garlic Parmesan
Honey BBQ
Buffalo Bleu Cheese
Cajun Ranch
Mild
Medium
Hot
Datil



SALADS

HUPPICANE SALAD

Crisp baby greens topped with tomatoes, cucumbers, croutons, and shredded cheddar jack cheese. 9.95

CAESAR SALAD

Fresh romaine lettuce mixed with our homemade Caesar dressing, parmesan cheese and croutons. 9.95



SEAFOOD SALAD STUFFED AVOCADO

One whole vine ripened Haas avocado stuffed with seasoned shrimp and crab salad. 16.95

ISLAND CHEF SALAD

Sliced ham, turkey, boiled egg, avocado, bacon, Swiss and cheddar cheese, tomatoes, and cucumber over gathered greens with your choice of dressing. Topped with caribbean jerk seasoning. 16.95

HOUSE MADE SALAD DRESSINGS

Ranch, Bleu Cheese, Italian, Balsamic Vinaigrette, Caesar, Hurricane Ginger, Oil & Vinegar.

ADDITIONS

Jerked Chicken Breast 6.95, Six Jumbo Shrimp 8.95, Salmon 12.95, Mahi 13.95





HOLD'EMS



PATTY'S BURGER

Hand formed, char-grilled with the perfect amount of spices. 11.95

Add your choice of American, Swiss, Pepper Jack, Cheddar, Provolone, or Bleu Cheese for \$1. Add Bacon \$2.

BLACKENED CHICKEN SANDWICH

Island blackening spice rubbed chicken breast. Seared on a cast iron griddle, and served on a buttery toasted brioche bun with pepper jack cheese, lettuce and tomato. 13.95

TUPKEY & SWISS BLT

Smoked turkey, bacon, and swiss cheese on buttered Texas toast. Covered with garlic mayo and topped with leaf lettuce and vine Ripened tomatoes. 12.95



FISH SANDWICH

Fried fillet of Fish. 12.95 Blackened or grilled-Catch of the Day 16.95 | Mahi 16.95 | Grouper 18.95

PHILLY CHEESE STEAK

Beef or Chicken seared and served with red & green peppers, mushrooms, onions topped provolone cheese. 14.95

substitutions

Onion rings, homemade Old Bay potato chips, sweet potato fries or hush puppies can be substituted for fries for \$1.50

PASTAS

FETTUCCINE ALFREDO

Parmesan cheese, heavy cream, and garlic over Fettuccine. 12.95 Add Shrimp 8.95, Add Chicken 6.95.

PAGIN' CAJUN

Andouille sausage and chicken in a red pepper cream sauce over Cavatappi. 12.95 Add Shrimp 8.95.

SEAFOOD PASTA

Shrimp, fish, clams, and mussels in a white wine cream sauce tossed with Cavatappi and garnished with green onions. 17.95



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BOWLS



CARIBBEAN CHICKEN BOWL

Jerked chicken breast served over Floribbean rice, black beans, and shredded lettuce. Finished with spicy cajun ranch dressing. 14.95

KEY LIME SHRIMP BOWL

Jumbo shrimp marinated in fresh Key Lime juice and lightly sauteed. Served over a bed of Floribbean Rice, black beans, and shredded lettuce. Finished with spicy cajun ranch dressing. 15.95

TUNA POKE BOWL

Yellowfin Tuna lightly seared and served rare over Floribbean rice, black beans, shredded lettuce, and pineapple. Drizzled with teriyaki glaze. 16.95

1ACOS

All tacos served with black beans and rice.

JEPKED CHICKEN TACOS

lerked chicken, shredded lettuce, tomatoes, green onions, cheese, and Datil sauce. 9.95

HUPPICANE SHPIMP TACOS

Shredded lettuce, green onions, and cheese. 12.95

BAJA TACOS

Grilled Mahi, Cajun slaw, and cheese. 13.95

BLACKENED GATOR TACOS

Spicy gator, shredded lettuce, topped with Cajun ranch. 16.95

AHI TUNA TACO

Teriyaki soy marinated ahi tuna on a bed of crunchy cabbage topped with our wasabi sweet chili lime aioli and sprinkled with sesame seeds. 14.95



GRANNY'S MEAT LOAF

Slow baked meat loaf on a bed of garlic mashed potatoes topped with a mushroom gravy. 10.95

ISLAND POT POAST

Tender roast beef, baby carrots, new potatoes served in an island style gravy. 14.95

FRIED SHRIMP BASKET

Served with french fries and hushpuppies. 14.95

DOWN SOUTH SHRIMP & GRITS

Grilled shrimp over cheddar cheese grits. Topped with fresh scallions, diced tomatoes, and bacon. 14.95

FISH & CHIPS

Cod beer-battered and lightly fried. Served with french fries, hushpuppies and slaw. 15.95

CRAB CAKES

Lightly breaded shrimp fried to a crispy golden brown. Two large crab cakes made with a generous portion of crabmeat. Served fried, seared or blackened with french fries. 16.95.

