



FROM THE GRILL

Mozzarella Steak 20.00
Grilled skirt steak, onions & peppers in a Poblano sauce~ garnished with tomatoes & Mozzarella cheese. Served over a bed of our seasoned rice

Jamaican Jerk Chicken Skewers 19.00
Hey MOM! these tender skewers with 27 Caribbean spices grilled over open flames will have you begging for more. Accompanied with a pineapple coconut chutney, seasoned rice and borracho black beans.

Mesquite Grilled Tenderloin Steak 24.00
Our marinated steak grilled over an open fire with our favorite Poblano sauce served with roasted vegetables and mashed potatoes

Stacked Steak 20.00
Crispy flour tortillas with grilled Mesquite Steak, Monterey Jack Cheese, a bit of Peanut Sauce & served with Mashed Potatoes topped with Cheese

Fish of the Day 20.00
Ask your server what we caught today! Grilled & served with a Green Chile Cream Sauce with seasoned rice & black beans

Fajitas
A sizzlin' platter of flame-broiled fajitas, peppers, onions and South of the Border spices. Served with flour tortillas and all the fixings!

- Chicken 18.50
- Beef 20.00
- Portobello Mushroom 18.50
- Fish 19.00
- Shrimp 23.00

Hickory Smoked Pork Ribs 16.00
Baby back pork ribs cooked until they are fall-off-the-bone tender. Then we season the ribs with our "secret" spices, fire-grill them, glaze them with our tangy BBQ sauce and served with homemade mashed potatoes & cole slaw

- 1/2 pound 20.00
- One pound

Surf N' Turf 29.00
Our generous 8 oz Tenderloin steak, expertly seasoned then grilled with 4 large Shrimp over an open fire & served with roasted vegetables and homemade mashed potatoes

KIDS

Fish & Chips 9.00
Our Grouper Filet dipped in a light batter & deep fried to a golden brown. Served with fries

Chicken Fingers 9.00
Tender, boneless, breaded chicken. Served with fries

Chicken & Cheese Quesadilla 9.00
Chicken & cheddar cheese folded into a flour tortilla~ served with seasoned rice & refried beans

Jr. Penne Pasta 9.00
Our penne pasta topped with a sundried tomato cream sauce & mozzarella



MENU



Bar Open
Wednesday to Monday 4:30-10:00 pm
Happy Hour Daily 4:30-6:00 pm

Restaurant Open
Wednesday to Monday 5:30-10:00



Call us for Take Away

Or Reservations

599-717-5025

Maximum of 2 checks per Table

Credit Cards Accepted

Automatic Gratuity Added to parties of 6 or more

Kaya Gob Debrot #71
Bonaire, Dutch Caribbean
717-5025





APPETIZERS

Calamari	13.00
Lightly breaded & deep-fried squid and a tangy sweet chili sauce for dipping	
Ceviche Marfán	13.00
A cold fish treat marinated with lime & chile's. Served with Tortilla Chips to get every last drop!	
Grilled Portobello Mushroom	9.00
A grilled Portobello Mushroom topped with tomatoes, onions, garlic & Mozzarella then drizzled with Balsamic Vinaigrette	
Crazy Nachos	10.00
Tortilla chips covered with Grilled Vegetables, 2 kinds of Beans, Cheese, Sour Cream, Guacamole & Pico de Gallo	
	With Chicken 12.00
	With Beef 14.00
Jalapeno Walkin' Sticks	11.00
Crispy fried wrappers filled with Cream Cheese, Bacon & a touch of Jalapeno. With our signature Sweet Chili Sauce for dipping!	
Crispy Southwestern Eggrolls	11.00
Chicken marinated in orange, chile's, corn, black beans and fresh herbs wrapped up together. Served with a Chipotle Cream Sauce	
Gazpacho Shooters	8.00
4 big shots of chilled summer tomato & cucumber soup with an avocado cream. ¡OST KNOCK EM BACK!	
Quesadillas	10.00
Melted cheese, sautéed onions & peppers wrapped in a large flour tortilla	
	With Chicken 11.00
	With Beef 12.00
	With Pork 12.00
	With Shrimp 14.00
Queso & Chips	9.00
Mexican Fondue of Cheese & Pico de Gallo, served with warm Tortilla Chips	

SOUPS & SALADS

Garden Salad	8.00
Fresh Romaine with Roma Tomatoes, Cucumber, Bell Pepper, shaved Onion	
Choice of Dressings:	
	Bleu Cheese
	Italian Vinaigrette
	Balsamic Vinaigrette
	Chipotle Cream
	Citrus Vinaigrette
	Oil & Red Wine Vinegar
Fajita Salad	
Salad greens tossed with Chipotle Dressing, Pico de Gallo, Sour Cream, Guacamole and Black Beans. Spicy!!	
	With Chicken 13.00
	With Beef 13.00
	With Fish 14.00
	With Shrimp 15.00
Pumpkin Soup	8.00
Creamy and delicate pumpkin soup made with pumpkin & spices topped with roasted pumpkin seeds	
Caesar Salad	9.00
All hail, Caesar! Crisp Romaine tossed with Fresh Croutons and a robust Caesar Dressing	
	With Chicken 12.00
	With Shrimp 14.00
Avocado Soup	8.00
An exotic starter for your dinner with an elegant and delicious mix of Avocado's, Sour Cream & herbs.	



ENTREES

Stuffed Ranch Chicken	20.00
Mouth watering chicken breast stuffed with cream cheese, crunchy bits of bacon and jalapenos. Layered on a bed of seasoned rice and boracho black beans	
Orange Macadamia Pork	21.50
Pan roasted pork tenderloin with an orange macadamia salsa roasted vegetables & seasoned rice	
Coconut Curry Vegetable Stir Fry	18.00
This whirlwind of flavors is a refreshing blend of stir fry vegetables & linguini all tossed in a coconut curry sauce	
Seafood Thermador	21.50
Fish, shrimp, calamari & vegetables bound together with our Seafood sauce & baked to perfection. Served with seasoned rice	
Chorizo, Scallops & Shrimp Linguini	22.50
A combination of shrimp and scallops sautéed with chorizo & wild mushrooms -tossed with a garlic butter	
Fiesta Lime Chicken	19.50
Grilled chicken drizzled with zesty lime sauce, topped with Jack cheese, and served with crisp tortilla strips, seasoned rice, and Pico de Gallo	
Shredded Pork Tacos	18.00
3 flour tortillas filled with spicy shredded pork loin slow roasted until tender, with cheese and Pico de Gallo with refried beans & seasoned rice. Recommended by BOB and MOLI	
Creamy Sundried Tomato Penne Pasta	18.00
Our yummy sundried tomato cream sauce over a bed of penne pasta topped with Mozzarella	
	With Chicken 20.00
	With Shrimp 23.00
Shrimp Enbrochette	22.50
Bacon wrapped shrimp stuffed with cheese & jalapenos drizzled with a sweet & spicy glaze. Rice and roasted vegetables	
Holy Mole I Pork Tenderloin	21.50
Marinated tenderloin medallions stacked high and covered with a bittersweet mole sauce. Just a little bit spicy! Seasoned rice and homemade black beans	
Ginger Cilantro Tuna	22.00
Pan seared tuna glazed with a ginger cilantro lime sauce over our seasoned rice with our cucumber salad	
Fishy Tacos	18.00
3 crispy fried grouper filets wrapped in flour tortillas & served with a cool creamy avocado dressing served with seasoned rice & roasted vegetables	
Grouper Filet	20.00
Flaky grouper filet in a Balsamic Tomato Salsa served over a bed of roasted vegetables with seasoned rice	
Tortilla Crusted Tilapia	19.50
Flaky white fish breaded in corn tortilla crumbs & spices accompanied by a tangy Pineapple Coconut chutney, seasoned rice & black beans	

All Grouper & Tilapia are Farm Raised, NOT wild caught fish

