



APPETIZERS...

JA-MAI-CAN ME CRAZYWINGS – \$9.99

One pound tender chicken wings tossed in a homemade Jamaican BBQ sauce, laid over a bed of sweet potato frits, topped with a fresh lime sour cream and toasted sesame seeds.

SPINACH & ARTICHOKE DIP – \$6.99

A blend of four cheeses, baby spinach, artichokes and mixed herbs baked and broiled to perfection and served with tortilla chips.

CHICKEN QUESADILLA – \$7.99

All white meat chicken breast marinated and grilled in our Thai BBQ sauce, served with a ranch dipping sauce.

COVE CALAMARI – \$8.99

Lightly corn-dusted and deep fried to perfection, served with our homemade marinara.

CUCUMBER SALSA – \$4.99

A blend of fresh chopped cucumbers, red onion, black beans, roasted red peppers, cilantro in a mixed herb vinaigrette. Served with white corn chips.

SUNSET NACHOS – \$8.99

Fresh crispy tortilla chips topped with choice of ground beef or shredded chicken, a blend of cheddar, Monterey Jack and Chihuahua cheese, cucumber salsa, guacamole, sour cream, tomatoes and jalapeños.

KEYLIME PEEL & EAT SHRIMP – \$8.99

A half-pound of shrimp boiled with fresh mixed Caribbean herbs and chilled, served with our homemade cocktail sauce. Enjoy a full-pound for only \$14.99!

SOUPS & SALADS...

JERK CHICKEN SALAD – \$9.99

All white meat chicken breast rubbed with our Jamaican seasoning and grilled, laid over a bed of Romaine, roasted red peppers, roasted corn, bleu cheese and black beans served with a honey lime vinaigrette.

CAESAR SALAD – \$7.99

Romaine lettuce topped with homemade Parmesan chips, tomatoes, croutons, red onions and tossed with our homemade Caesar dressing. Add chicken \$2.00. Add shrimp \$3.50.

CHEF'S CRAZY TOUCAN SEAFOOD CHOWDER – \$4.99

Tender little neck clams, baby shrimp, fresh vegetables reduced in a rich seafood cream sauce.

SOUP OF THE DAY – \$3.99

Ask your server for details.

CARIBBEAN BBQ SALMON SALAD – \$13.99

Fresh Atlantic salmon grilled to perfection, laid over a bed of field greens with roasted red peppers and a corn black bean chutney, served with a honey lime vinaigrette.

SIDE HOUSE SALAD – \$3.99

Fresh field greens topped with cucumbers, tomatoes, julienne red onions and homemade croutons, served with choice of dressing.

Vacation in a Glass
and Paradise on a Plate...



SANDWICHES...

Served with homemade potato chips

THE CUBAN – \$9.99

Our homemade pulled pork, thinly sliced smoked pit ham, pickles, Swiss cheese and piled high on a hoagie and grilled to perfection.

PULLED PORK – \$8.99

Slow smoked pulled pork tossed in our homemade Jamaican BBQ sauce laid on a bun, served with homemade coleslaw.

CHEESE STEAK – \$8.99

Fresh ground cube steak grilled to perfection smothered with Provolone, laid on a hoagie role. Add peppers, mushrooms and onions for 75¢.

BEACHSIDE BURGER – \$8.99

Half pound certified Angus burger grilled to perfection, served with red onion, lettuce and tomato. Add cheese for 50¢.

CHICKEN RANCH WRAP – \$8.99

Tender all white meat chicken breast, lettuce, tomato, pepper jack cheese and ranch dressing wrapped in a sun-dried tomato tortilla.

CARIBBEAN BBQ CHICKEN – \$8.99

Tender all white meat chicken breast brushed with our homemade Jamaican BBQ sauce grilled to perfection, topped with Chihuahua cheese and grilled pineapple laid on a bun.

VEGGIE BURGER – \$6.99

Fresh seasonal vegetables blended and grilled to perfection laid on a bun. Add cheese for 50¢.

ENTREES...

Add a cup of soup or a side salad for \$1.50

CRAZY MEDALLION – \$19.99

Filet mignon medallion grilled to your liking topped with grilled mushrooms and our signature Champagne Buerre Blanc, served with garlic mashed potato and Chef's choice of vegetables.

NEW YORK STRIP STEAK – \$16.99

Grilled to your liking topped with an herb butter, served with homemade garlic mashed potatoes and fresh vegetables.

TOUCAN SALMON – \$15.99

Fresh Atlantic salmon rubbed with our Jerk seasoning grilled to perfection topped with a roasted red pepper Buerre Blanc, served over a bed of garlic mashed potatoes and Chef's choice of vegetable.

GRILLED MAHI-MAHI – \$15.99

Fresh Mahi-Mahi fillet grilled to perfection topped off with a fresh pineapple chutney, served with garlic mashed potato and Chef's choice of vegetable.

STUFFED TOUCAN PORTABELLO – \$10.99

Marinated and grilled portabello mushroom stuffed with Toucan rice and assortment of roasted vegetables, dressed with a roasted red pepper Buerre Blanc and laid over a bed of grilled asparagus.

CHICKEN MILAN – \$14.99

Two chicken breasts encrusted with mixed herb breadcrumbs, pan-fried then baked to perfection, topped with thinly sliced prosciutto di parma and our signature caper Buerre Blanc cream sauce, served over a bed of homemade garlic mashed potatoes.

ISLAND CHICKEN – \$12.99

Two chicken breasts grilled and brushed with our homemade Jamaican BBQ sauce, served over sweet potato frits, topped with citrus crème fresh and toasted sesame seeds.

CARIBBEAN FAJITAS – \$13.99

Tender skirt steak, chicken or shrimp lightly marinated and grilled, served on a piping hot skillet with bell peppers, onions, chutney, guacamole and sour cream, served with Toucan rice, flour tortillas and pineapple. Steak add \$1.00. Shrimp add \$2.00.

LINGUINI & PRAWNS – \$13.99

Fresh prawns sautéed with fresh basil, capers, white wine and garlic tossed with linguini pasta in a Jerk spiced marinara sauce.

JERK CHICKEN FETTUCCINE ALFREDO – \$11.99

All white meat chicken breast rubbed with our Jerk seasoning and grilled to perfection, sautéed with garlic, roasted red pepper, diced tomatoes and zucchini, tossed with fettuccini pasta in a rich Parmesan cream sauce.

SIDES...

TOUCAN RICE – \$1.99

SWEET POTATO FRIES – \$1.99

GARLIC MASHED POTATOES – \$1.99

FRESH FRUIT CUP – \$2.99

CHEF'S VEGETABLE OF THE DAY – \$1.99

DESSERTS...

KEYLIME PIE TART – \$4.99

Dressed with a raspberry reduction

4 LAYER CHOCOLATE FUDGE CAKE – \$5.99

HAVANA BANANA – \$6.99

