

OUT ISLAND BAR

APPETIZERS

SHRIMP COCKTAIL \$16
Cocktail sauce

GUACAMOLE VERDE \$14
Tortilla chips

TROPICAL BOWL \$16
Mango + pineapple + melons + orange
mint glaze

CHICKEN WINGS \$16
Spicy buffalo sauce + celery
blue cheese dressing



WRAPS & SANDWICHES

GLUTEN FREE OPTION AVAILABLE UPON REQUEST
ALL SERVE WITH POTATO CHIPS

V GF VEGETARIAN IMPOSSIBLE CAESAR WRAP \$24
Hummus + lettuce + tomato + caramelized onions
cheddar cheese

ROASTED TURKEY WRAP \$24
Flour tortilla + lettuce + bacon
tomato + avocado + cheddar cheese + mayo

SEARED AHI WRAP \$25
Spinach + tortilla + mango + cucumber
pickled ginger + wasabi aioli

THE OUT ISLAND BURGER \$26
Grilled pineapple + avocado spread + caramelized onion
cheddar cheese + lettuce + tomatoes

All kids meals are accompanied
with potato chips and a beverage of choice

KIDS

Grill

MAC N' CHEESE \$14

CHICKEN TENDERS \$14

GRILL CHEESE SANDWICH \$14

PEANUT BUTTER & JELLY SANDWICH \$14

SALADS

SPINACH FETA SALAD \$12
Baby spinach + strawberries
feta cheese + almonds
Balsamic vinaigrette

ROMAINE SALAD \$12
Charred tomatoes + manchego
pickle red onion + chipotle honey
mustard dressing

ADD PROTEIN

Seared ahi \$12

Grilled shrimp \$12

Roasted salmon \$12

Grilled chicken \$10



Tropical DRINKS



BAHAMA MAMA \$16
Dark rum + nassau royale
pineapple juice + orange juice
grenadine

GOOMBAY SMASH \$16
Dark rum + coconut rum + pineapple
juice + lime juice

BLUE HAWAIIAN \$16
Light rum + vodka + blue curacao
pineapple juice + sweet & sour

MAI TAI \$16
Light rum + almond syrup + orange
curacao + lime juice + angostura
bitters

PAIN KILLER \$16
Spicy rum + pineapple juice + orange
juice + cream of coconut

RUM RUNNER \$16
Dark rum + blackberry liqueur
banana liqueur + pineapple juice
orange juice + grenadine
bacardi 151 float

MOJITO

CLASSIC | SKINNY | WATERMELON
MANGO | PINEAPPLE
\$ 16

COLADA & DAIQUIRI

PINA COLADA | STRAWBERRY
MANGO | BANANA
\$ 16

BEER

DOMESTIC BEERS

Sands \$8

Sands Light \$8

Truly Hard Seltzer \$8.50

INTERNATIONAL BEERS

Heineken \$8.50

Budweiser \$8.50

Bud Light \$8.50

Corona \$8.50

WINE

SPARKLING WINE

Zonin, Prosecco \$16 / \$65

Gisele Devavry, Brut Grand Cru \$28 / \$98

Veuve Clicquot, Yellow Label \$38 / \$195

WHITE WINE

Hess, Chardonnay \$16 / \$64

Fiordaliso, Pinot Grigio \$12 / \$48

Joseph Mellot, Sauvignon Blanc \$14 / \$56

ROSE WINE

Famille Perrin \$13 / \$52

Whispering Angel \$18 / \$72

RED WINE

BV, Coastal Pinot Noir \$14 / \$56

Josh, Cabernet Sauvignon \$16 / \$64

Should you have any dietary requirements or allergies, please
ask for the Manager.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness. All
prices displayed are subject to VAT and a 15% Service Charge.



VEGAN



GLUTEN FREE



VEGETARIAN