

HARVEST CAYE

BAR & GRILL

BEVERAGES

OFF TO THE VIRGIN ISLANDS
non-alcoholic daiquiri made with all-natural fruit purée. choice of strawberry, raspberry, mango, banana, or piña colada

\$4.5

HOUSE LEMONADE 12 oz

\$3

FRESH BREWED ICED TEA 12 oz

\$3

FRESH JUICES 12 oz

\$3

20 OZ BOTTLED SODA 

\$3.25

BOTTLED WATER

500 ml bottle
1 liter bottle

\$3

\$4.5

RED BULL

\$6.5

FROZEN DRINKS

AGUA DE BELIZE

\$12

margarita mix, coconut tequila, ginger beer, Monin hibiscus syrup, passion fruit purée, mango purée, mint sprig

ISLAND PARTY

\$12

belizean white and dark rum, chardonnay, sour mix, piña colada mix, shredded coconut

CRAFTED COCKTAILS

WATERMELON SWIZZLE

\$12

blanco tequila, simple syrup, lime juice, muddled watermelon chunks, cilantro

COCONUT & LIME MOJITO

\$12

belizean rum, coconut rum, simple syrup, lime juice, mint, soda water

RASPBERRY SUNSET

\$12

Absolut Raspberri vodka, Amaretto Disaronno, lime juice, mint

ISLAND CLASSICS

BLUE HAWAIIAN

\$10

belizean rum, coconut rum, blue curaçao, Monin lemongrass syrup, lime juice, pineapple chunks

KIWI SWIZZLE

\$10

Bacardi Superior rum, Monin kiwi syrup, lime juice, kiwi chunks

MARGARITAS

SPICY CUCUMBER MARGARITA

\$12

blanco tequila, agave syrup, lime juice, muddled cucumber, jalapeño

HIBISCUS MARGARITA

\$12

blanco tequila, grapefruit juice, Monin hibiscus syrup, lime juice, pinch of basil

SMOKY CANTALOUPE MARGARITA

\$12

blanco tequila, Chivas 12 Yrs,

Monin golden turmeric syrup, lime juice, cantaloupe chunks

APPETIZERS

CHICKEN WINGS

\$11

carrot chips and ranch dressing
choice of: buffalo, roasted pineapple chili, honey bbq or caribbean jerk

CARIBBEAN SHRIMP CEVICHE 

\$12

served with plantain chips

STUFFED ADOBO CHICKEN FLAUTAS

\$11

fried flour tortillas, cheddar cheese, pico de gallo, queso fresco

HAND-BREADED COCONUT SHRIMP

\$13

tangy orange marmalade dipping sauce

CAESAR SALAD

\$10

romaine lettuce, caesar dressing, croutons, parmesan cheese

HANDELDs

CRISPY CHICKEN TENDERS

\$13

served with french fries and cole slaw
choice of: ranch, honey mustard, barbecue or buffalo dipping sauce

SHRIMP PO'BOY SANDWICH 

\$18

crispy belizean shrimp, shredded lettuce, tomato, spicy remoulade sauce on a hoagie roll, served with french fries or cole slaw

BUFFALO CHICKEN WRAP 

\$14

crunchy buffalo tenders, shredded lettuce, tomato, jack-cheddar cheese, ranch sauce rolled in a flour tortilla, served with french fries or cole slaw

MAYAN CHICKEN STUFFED FRY JACKS

\$14

fried dough pockets, refried bean spread, pickled slaw, queso fresco, served with french fries or cole slaw

CHEESEBURGER*

\$13

island mayo, cheddar cheese, lettuce, tomato, pickle, red onion, served with french fries or cole slaw
add bacon +\$2

BELIZEAN VEGGIE BURGER 

\$13

house made garbanzo black bean patty, sriracha aioli, kale, tomato, served with french fries or cole slaw

CRISPY FISH TACOS

\$15

tempura battered fish on flour tortillas, with shredded cabbage, white sauce, pico de gallo, salsa verde, served with tortilla chips

TACOS AL PASTOR

\$15

achiote marinated pork on flour tortillas, shredded cabbage, pico de gallo, queso fresco, salsa verde, served with tortilla chips

KIDS CORNER

served with choice of french fries or carrot chips and ranch dressing for kids 12 and under

KIDS CHEESEBURGER

\$7

KIDS CHICKEN TENDERS

\$8

KIDS FRIED SHRIMP

\$11

KIDS QUESADILLA 

\$7

DESSERTS

FLAN DE COCO

\$8

pineapple-kiwi chutney

CHOCOLATE LAVA CAKE

\$8

pineapple compote, vanilla ice cream

Vegetarian  Gluten Free  Spicy 

*Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of foodborne illness.
If you have any type of food allergy, please advise your server before ordering.

Menu pricing in US dollars.