## 

COWBOY BREAKFAST | \$30
Sunny-side up eggs, sauteed potatoes, grilled sausage, refried beans with crumbled queso fresco, and served with fry jacks.

## FRENCH TOAST | \$35

Espresso-battered cinnamon bread with tiramisu flavor, topped with fresh berries. Served with syrup and a side of bacon.

## FRITTATA | \$25

Baked casserole with chorizo, mixed veggies and scrambled eggs. Served with toast.

## TOAST \& EGGS | \$25

Poached eggs, toast, avocado cream, cherry tomatoes, pepitos, and bacon bits.

## JERK CHICKEN CHILAQUILES | \$28

Corn tortilla chips tossed with salsa roja, layered with mixed cheeses, shredded jerk chicken, pickled onions, avocado aioli, and one sunny side up egg.

## SIDES

FRUIT BOWL | \$18
TOAST | \$4
FLOUR TORTILLA | \$5
FRY JACK | \$5

REFRIED BEANS | \$4
BACON | \$7
GRILLED SAUSAGE | \$7
EGG | \$4

## +

## Mickey’s

## COFFEE \& TEA

LATTE | \$8
CAPPUCINO | \$8 IRISH COFFEE | $\mathbf{\$ 1 2}$ AFFOGATO | \$8

AMERICANO | \$8
ESPRESSO SINGLE | \$6 ESPRESSO DOUBLE | \$8 TEA | \$ $\mathbf{5}$

## SHAKES | \$12

PEANUT BUTTER \& BANANA PAPAYA

## JUICES | \$6

LIME
WATERMELON

SPIRITED | \$18
BLOODY MARY

PINEAPPLE
ORANGE

MIMOSA

All prices are in BZD and inclusive of $12.5 \%$ GST.


## 

## Mickey’s LUNCH MENU

## APPETIZERS

COCKTAIL CEVICHE SHRIMP | $\mathbf{\$ 2 4}$ LOBSTER* ${ }^{\text {| } \mathbf{3 0}}$
A mixture of freshly chopped tomatoes, onions and cilantro marinated in a lime juice and tomato juice with your choice of seafood served with assorted chips.

## NACHOS CHICKEN | \$24 BEEF | \$26

Crisp corn chips topped with creamy cheese dip, fresh Pico de Gallo, pickled jalapenos and avocado cream.

## COCONUT SHRIMP | \$25

Coconut coated golden fried shrimp served mango dipping sauce.

## JERK CHICKEN SALBUTES (TACOS) | \$20

3 golden fried masa topped with shredded jerk chicken, pickled cabbage and fresh pico de gallo.

## JALAPENO HUMMUS | \$18

Jalapeno hummus dip served with grilled pitta bread.

## SALADS

COBB SALAD | \$32
Grilled chicken, hard boiled eggs, cherry tomatoes, avocados, romaine lettuce crumbled blue cheese and a side of blue cheese dressing.

GARDEN SALAD | \$18 ADD CHICKEN | \$7 ADD SHRIMP | \$14
Freshly cut romaine lettuce, cucumber, tomato, carrots, sweet pepper slivers, onion slivers.

## AVOCADO SHRIMP SALAD | \$30

Brussel sprouts, steamed broccoli, blackened shrimp, avocado slices, radishes, and mango habanero dressing.

## KIDS MENU (UNDER 12)

CHICKEN STRIPS \& FRIES | $\mathbf{\$ 2 0}$
FISH STICKS \& FRIES | \$30 SKILLET CHEESY FRIES WITH BACON BITS | \$18
cheesy loaded season fries baked to perfection in a cast iron skillet topped with bacon bites served with coleslaw.


## Mickey’s

## B UR GERS

## CLASSIC HOUSE BURGER | \$30

6-ounce grilled beef patty on our fresh brioche bun with bacon, melted pepper jack cheese, French fried onions, lettuce, tomatoes, and teriyaki mushrooms, served with coleslaw and French fries.

## CHICKEN SANDWICH | \$28

Grilled or fried chicken breast on our fresh brioche bun with lettuce, tomato, French fried onions, and house spread served with coleslaw and French fries.

## FISH SANDWICH | \$38

Blackened fish fillet on a fresh brioche bun with avocado spread, lettuce, tomato, topped with fruit salsa and served with a side of dill tartar sauce and French fries.

## CHICKEN STUFFED PITA POCKETS | \$28

House made pita bread stuffed with creamy pesto chicken, veggies served with arugula, and feta cheese salad tossed in a virgin olive oil.

## CHICKEN WINGS |\$24

6-piece chicken wings served with French fries and your choice of sauce (ranch, chipotle BBO sauce or buffalo sauce.

## SEAFOOD TOSTADAS | \$30

3 crispy corn tortilla topped with refried beans, garlic buttered assorted seafood, pickled cabbage, avocado cream, queso fresco and fresh jalapenos slices.

## SEAFOOD FLAT BREAD | \$34

Blackened assorted seafood with sweet basil pesto spread, mozzarella cheese, cherry tomatoes and fresh jalapenos slices.

## FRIED WHOLE FISH <br> \$38

Golden deep fried whole fish served with coconut white rice, stew beans, coleslaw, habanero onion curtido, and fried ripe plantain.

## + Mickey's FISH SHOP \| MARKET \| GRILL

## Appetizers

## CARIBBEAN CEVICHE \$28

Marinated assorted seafood tossed in tiger milk (leche de Tigre) purple onions, fresh jalapeno slices, and cucumber ribbons. Served with assorted chips.

FISH CRUDO \$24
Sashimi fresh fish, ginger soy, baby lettuce, radishes, and fresh jalapeno slices.

## WEDGE SALAD

Iceberg lettuce, bacon bits, cherry tomatoes, cucumber, onions, olives, with blue cheese dressing and crumbles.

## JALAPENO HUMMUS

\$18
Jalapeno hummus dip served with grilled pita bread

## HOUSE SALAD

Spinach, arugula, lettuce, candied pepitas, feta cheese, pickled onions, roasted beet root, and green apples served with Mediterranean dressing. ADD chicken | \$7 or shrimp | \$14

## Pastas

SEAFOOD BLACK PASTA
Seafoods tossed in a rich, creamy shrimp bisque base and mixed with noodles.

## PASTA POMODORO

Al dente linguini pasta tossed in house marinara, fresh sweet basil, and cherry tomatoes with a side of garlic bread and parmesan cheese.
ADD chicken | \$8 or shrimp | \$14

## ZOODLES (V)

Zucchini noodles served with avocado pesto, Pepito seeds, onions, bell peppers, cherry tomatoes, and basil. Served with garlic bread. ADD chicken | \$12 or shrimp | \$14

## Land \& Sea

## LAMB CHOPS

Pan seared lamb chops, paired with pesto potato puree, arugula, and cherry tomato salad. Topped with red wine glaze.

## RED CURRY FISH FILLET \$38

Fresh fish fillet pan seared and simmered in a red curry seafood broth. Served with a side of coconut white rice.

## FRIED WHOLE FISH

Deep fried fish served over a bed of creamy curry cauliflower and garbanzo puree, fried ripe plantains, topped with grilled pineapple fruit salsa and a side of steamed vegetables.

## PEPITOS \& ANISE FISH

Crusted local fish fillet served with a creamy coconut base (sere) and jasmine white rice.

## CITRUS CHICKEN

Citrus marinated grilled chicken roulade served over garlic potato puree, steamed broccoli florets, and carrots glazed with orange ginger demi glaze.

## BEEF TENDERLOIN

Beef tenderloin grilled to your liking and served with potato, bacon, and cheese casserole with assorted vegetables and red wine beef gravy.


## Land \& Sea

NEW YORK STEAK
$\$ 60$
New York steak grilled to your liking and served with potato casserole and assorted grilled vegetables. With a side of blue cheese butter.

## GRILLED HERB PORK LOIN <br> \$58

Grilled pork tenderloin, herb crusted and served with spicy garlic potatoes, steamed broccoli florets, and apple buerre Blanc.

## GRILLED LOBSTER TAIL

Served with your choice of coconut white rice or potato puree, sauteed vegetables, and garlic herb butter. Seasonal.
PORK CHOPS
Brined 1.5" thick pork chops, grilled and stewed with spinach, mushrooms, onions, tomatoes, white wine, and garlic herb butter. Served with creamy potato puree.

## PULPO ALA PARILLA

Lemon butter grilled octopus tentacles served over orange-infused sweet potato puree, grilled assorted vegetables and capers, and parsley gremolata.

## Under 12

CHICKEN STRIPS
Hand breaded golden chicken strips serve with coleslaw and fries.

FISH STRIPS
Beer battered blackened fish strips served with coleslaw, dill tartar sauce, and fries.

## PASTA AL BURRO

Garlic butter pasta served with garlic toast and parmesan cheese.

## CHEESY FRIES

Cheesy loaded seasoned fries baked to perfection in a cast iron skillet. Topped with bacon bits and served with coleslaw.

## Beverages

| BOTTLED BEER |  |
| :---: | :---: |
| Beikin | Lighthouse |
| Belikin Stout | 501 Beer |
| Belikin Light | Guinness - \$7 |
| Landshark | Bucket - \$30 |
| DRAFT BEER |  |
| ICED TEA |  |
| COFFEE |  |
| SODA |  |
| FRESH JUICE |  |
| WATER |  |

## Dessert

## VARIES

Ask your server for the daily dessert options.


## BLUE WAVE

Pineapple juice, blue curacao, vodka, lime juice, grenadine
MOJITO (ALL FLAVORS)
Fresh mint, lime juice, Triple Sec, white rum

## CILANTRO WATERMELON COOLER

White rum, watermelon juice, cilantro, simple syrup, lime juice

## DAIQUIRI

Strawberry, Blue Hole, Mango
COLADAS
Pina, Banana, Mango
MARGARITAS
Blue, Lime, Mango, Strawberry, Spicy Habanero
MICKEY'S PAIN KILLER
3 Barrel, white rum, pineapple juice, orange juice, cranberry juice, coconut cream


# apupery COCKTAIL MENU 

GIN BASIL SMASH ..... 18
Local gin, basil leaves, lime juice, simple syrup
MAI TAI ..... 18
White rum, dark rum, pineapple juice, grenadine
TOM COLLINS ..... 18
Local gin, simple syrup, lime juice, club soda
ESPRESSO MARTINI ..... 22
Vodka, coffee liqueur, espresso, simple syrup
PALOMA ..... 20Tequila, grapefruit juice, soda water, lime juice
TIPSY TURTLE ..... 18
Pina Colada or Coconut Cream, pineapple juice,blue curacao
LEMON DROP MARTINI ..... 22Vodka, cointreau, lime juice, simple syrup
STRAWBERRY CRUSH ..... 18Strawberries, mint leaves, white rum, dark rum, gingerbeer, Triple Sec


