



Room Service

Ext. # 6513

BREAKFAST

Served daily from 7:00am until 11:00am

American Breakfast \$ 10.95

2 eggs your way, your choice of apple wood bacon, ham or sausage, toast & jam with Parmesan spinach potatoes and fruits.

Breakfast Sandwich \$ 9.95

Scrambled eggs on a freshly baked bread with avocado, tomato, bacon & cheese with Parmesan spinach potatoes and fruits.

Coconut Oatmeal \$ 7.95

Coconut milk and steel cut oats topped with toasted shaved coconut, brown sugar and fruits.

Tulum Tacos \$ 10.95

Scrambled eggs avocado, cheese, black beans, tomatoes, green onions, cilantro, bacon in a flour tortilla, served with cilantro cream, Parmesan spinach potatoes and fruits.

BLT Tacos \$ 10.95

Cheese tacos topped with shredded iceberg lettuce, dried tomato and crumbled bacon in a flour tortilla served with avocado sauce, Parmesan spinach potatoes and fruits.

Homemade Granola \$ 7.95

Organic rolled oats, honey, maple syrup, sliced almonds, raisins and coconut.



Local Catch of the Day \$19.95

Grilled to perfection, served with grilled vegetables and coconut rice & Cuban black beans.

Surf & Turf Medley \$20.95

6 oz top sirloin, Shrimp and grilled fish with mango salsa, served with mashed potato & grilled vegetables.

Jerk Chicken Pasta \$16.95

Jerk Chicken, mushrooms and onions in a creamy jerk sauce with garlic bread.

Jerk Chicken \$16.95

served with coconut rice & Cuban black beans & grilled vegetables.

8 oz Top Sirloin \$19.95

Grilled to your liking and served with chimichurri sauce, garlic mashed potato and grilled vegetables.

Seafood Pesto Linguini \$17.95

Shrimp & Local seafood in a creamy pesto sauce with garlic bread.

Bangkok Bowl \$16.95

Coconut milk, lemongrass, ginger, garlic with assorted seafood, shellfish, coconut rice, basil and cilantro.

Vegetarian option available \$10.95

OMELETS

Denver Omelet \$10.95

Peppers, onions and ham with choice of homemade sage sausage, ham or applewood bacon, toast with Parmesan spinach potatoes and fruits.

Boggy Sand Omelet \$10.95

Tomatoes, basil and Three cheeses with choice of sage sausage, spiral ham or apple wood bacon, toast with parmesan spinach potatoes and fruits.

LA Omelet \$10.95

Avocado, asparagus, vegetables, grilled onions and havarti with a choice of ham, applewood bacon, and homemade sage sausage, toast with Parmesan spinach potatoes and fruits.

Spinach, Mushroom Omelet \$10.95

Sautéed Mushroom, spinach and green onion with goat cheese with a choice of homemade sage sausage, ham or apple wood bacon, toast with Parmesan spinach potatoes and fruits.

CAYMAN'S "BEST" PANCAKE

Ghirardelli Chocolate \$9.95

Roasted banana and granola with orange zest \$9.95

Fresh blueberry \$9.95

Plain \$7.95

Non Alcoholic Beverages

Juice

Mango, Guava, Cranberry, Grapefruit, Pineapple or Apple \$2.95

Lemonade, Fresh squeezed Orange,

Freshly brewed unsweetened Iced Tea \$3.50

Soda

Coca Cola, Diet Coke, Sprite, Ginger Ale, Tonic or Soda Water \$2.95

Smoothies

Mango, Banana, Strawberry, Chocolate, Vanilla \$5.95

Coffee / Tea

Cayman's own Paradise coffee \$2.95 Herbal Teas \$2.95

Kid's Meal

Breakfast (served until 11:00am)

Each breakfast items includes juice

Pancakes \$4.95

French toast & scrambled eggs \$4.95

Cereal \$3.95

Lunch & Dinner (1100am until close)

Each item includes juice or soda

Grilled cheese & fries \$4.95

Chicken tenders & fries \$4.95

Mac'n cheese \$3.95

All items in CI dollars plus 15% gratuity and delivery fee added to all checks plus Delivery fee



Conch Fritters \$9.95

An island favorite, served with Tartar and Chipotle Sauces.

Jerk Chicken Egg Rolls \$9.95

4 pieces served with Jerk Mayo and Papaya Chutney.

Shrimp Mac 'N' Cheese Cake

Cheese creamy mac 'n' cheese lightly rolled in seasoned bread crumbs, deep fried then baked, finished off with a mini Baby mix green salad with a mango vinaigrette and served with dollop of Chipotle and Tartar Sauce.

APP: 1 piece \$7.95
MEAL: 2 pieces \$12.95

Soup of the Day
Cup: \$5.95
Bowl: \$7.95

SALADS

Blue Iguana Salad \$12.95

Seasonal greens topped with sliced strawberries, dried cranberries, crumbled goat cheese and chopped roasted almonds with mango vinaigrette.

Spinach Salad \$10.95

Spinach, beets, carrots, roasted almonds with cranberry vinaigrette dressing & blue cheese cumble

Caesar Salad \$8.95

Romaine chopped with Parmesan, homemade garlic coutons & housemade Caesar dressing.

ADD Fish of Chicken \$13.95

BURGERS, SANDWICH & SUCH

All burgers & Sandwiches are served with your choice side salad, Cole slaw, regular fries or scramble fries (combination of regular fries, sweet potato fries, onion, okra, and jalapeno).

All American Burger \$12.95

Shredded iceberg lettuce, slice tomato, sliced onion, pickle, American and Havarti cheese on a fresh brioche bun.

Sliders \$12.95

Three little burgers with cheese, lettuce, tomatoes, pickles & onions.

BBQ Bacon Burger \$13.95

American & Havarti cheese, applewood bacon and bbq sauce with lettuce, tomatoes and onions.

Buffalo Chicken Burger \$12.95

Fried Chicken breast with Buffalo hot sauce, American cheese, shredded lettuce, sliced tomato & sliced red onion on a hoagie bun with jerk mayo.

Blue Iguana Gourmet Burger \$13.95

Ground fresh daily, hand formed & cooked to your likeness. Topped with crumbled goat cheese, sautéed mushrooms, smoked bacon, caramelized onion & Cumin aioli.

Snapper Sandwich \$12.95

Grilled Snapper, shredded lettuce, Havarti cheese, sliced tomato, sliced red onion and a citrus tartar sauce served with scrambled fries.

Chicken Tenders \$11.95

Yogurt and Dijon marinated chicken served with honey mustard and Ranch Dipping sauce served with scrambled fries.

Avocado/Tuna Egg Roll \$10.95

Medium rare tuna, avocado, sesame seeds, basil, mixed vegetable, served with wasabi and teriyaki dipping sauces.

Calamari \$8.95

Crispy fried calamari with banana peppers sautéed with garlic oil served with a side of Tartar and Sweet Thai Chile Sauce.

Chicken Wings: 2 Ways \$9.95

TRADITIONAL: Seasoned in Blue Iguana Grill's Homemade season mix, breaded and fried to perfection. Served with Buffalo Hot Sauce and Blue Cheese Dressing.

PERI-PERI: Homemade wings with chili spices, oven baked then sautéed in a Red Pepper sauce. Served with homemade Ranch and Red Pepper sauce.

Chopped Salad \$11.95

Mixed local greens, blue cheese, tomatoes, cucumbers, basil, grilled chicken, green onions, roasted almonds in parmesan vinaigrette

Tostado Chicken Salad \$12.95

Crispy corn tortillas, Cuban black beans, grilled chicken breast, roasted corn, onions, tomatoes, chopped greens with a mango sesame dressing.

Jerk Chicken Quesadilla \$12.95

Roasted Jerk Chicken, tomatoes, grilled onions, cheddar and jack cheese, jerk mayo served with chopped salad.
Vegetarian option available \$ 9.95

Fish Tacos \$12.95

Grilled fish with yogurt sauce, sweet Thai chili, Havarti Cheese, green onions, tomatoes, sweet Thai Chile and avocado sauce served with Champagne Cole slaw. (2) tacos.

Bang-Bang Shrimp Tacos \$12.95

Crispy marinated shrimp with avocado and chipotle cream sauces on griddled cheese tortillas served with champagne Cole slaw.

Tuna Tacos \$12.95

Rare seared tuna with avocado, wasabi and cilantro, cream with tomato, basil and green onions served with crunchy Asian salad.

Gourmet Shrimp Tacos \$12.95

Griddled marinated shrimp with crispy cheese tortillas, bacon, avocado and griddled onions served with Champagne Cole slaw.

Sirloin Steak Sandwiches \$12.95

Grilled top sirloin with sautéed mushroom & onions on toasted garlic French bread with Cumin Aioli.

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