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.

CAKMAN’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

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 crumbles

Caesar Salad $8.95
Romaine topped with Parmesan, homemade garlic croutons & housemade Caesar dressing.
ADD Fish of the Day $13.95

BURGERS, SANDWICH & SUCH

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

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 crumbles

Caesar Salad $8.95
Romaine topped with Parmesan, homemade garlic croutons & housemade Caesar dressing.
ADD Fish of the Day $13.95

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