

*Appetizers*

**Island Wings 14**

Jerk marinated wings deep fried and tossed in our famous Island sauce that is sweet as it is spicy

*Original Crispy 10*

*Half-n-half 12*

**Cheese Sticks 10**

Herb-breaded mozzarella sticks served with marinara sauce

**San Tropicque Shrimp - 13**

Butterflied gulf shrimp hand-breaded in coconut flakes and house seasoned flour, fried to a golden brown and served with a hand-crafted Mo'bay sauce for dipping

**Mo'Bay Combo 17**

A generous platter of your favorites: steak-cut fries, Uncle Don's island wings, cheese sticks and San Tropicque shrimp served with a trio of our best sauces.

**Ms. Pat's Gumbo - CUP-6 BOWL-8**

Ms. Pat's secret award winning gumbo made with fresh grouper and popcorn shrimp in the old southern way

**Classic Cobb - 11**

Flame grilled chicken, bleu cheese crumbles, smoked chopped bacon, boiled eggs, fresh cucumbers, tomatoes, olives and shredded Monterey jack and cheddar cheeses. Served on a bed of crisp mixed salad greens

*Lunch*

Includes your choice of two vegetables.

A house salad may be substituted for a vegetable for a 2 upcharge.

**Mahi-Mahi - 11**

Meaty fillet cooked your way! Flame-grilled, blackened, jerked, or fried

**Chicken Mo' Tenders - 10**

Fan favorite, breaded and fried chicken strips served with your choice of honey-mustard or barbecue sauce

**Popcorn Shrimp - 11**

Breaded and golden-fried popcorn shrimp are always a great choice

**Grilled Chicken - 10**

Flame-grilled chicken breast with sautéed onions and mushrooms

**Chopped Steak - 10**

8-ounce steak burger topped with sautéed onions, mushrooms, and smothered with brown gravy

**Mandeville Meatloaf - 9**

New twist on classic meatloaf: ground chicken with seasoned bread crumbs, celery, onion, carrot and fresh pineapple. Mixed with Jamaican spice and seared, then drizzled with a spicy jerk ketchup

*Sides*

Thick Cut French Fries

Cole Slaw

Cheese Grits

Fried Okra

Lobster Mac n Cheese

Vegetable Medley

Garlic Red Mashed potatoes

*Seafood Specialties*

All seafood specialties include your choice of two sides

**Grouper - 28**

Freshly caught flaky gulf grouper, can be prepared flame-grilled, blackened, jerked or fried

**San Tropicque Coconut Shrimp - 23**

Jumbo gulf shrimp marinated in sweet coconut rum, rolled in fresh coconut flakes and fried golden brown. Served with hand-crafted Mo'bay dipping sauce.

**Seafood Combination - 29**

Select any two seafood items including flounder, mahi-mahi, red snapper, gulf shrimp, popcorn shrimp or oysters

**Gulf Shrimp - 21**

Fresh caught gulf shrimp, can be prepared flame-grilled, blackened or fried

**Popcorn Shrimp - 18**

Breaded and golden-fried popcorn shrimp are always a great choice

**Snapper - 25**

Fresh gulf snapper, can be prepared flame-grilled, blackened, jerked or fried

**Fried Oysters - 24**

We shuck our oysters fresh daily, toss them in a secret breading, and fry them to a golden brown

**Mahi-Mahi - 24**

Flame-grilled mahi-mahi, served with choice of two sides

*Burgers & Mo'*

All items include your choice of side

**Mo' Bacon - 15**

½ pound steak burger topped with a trifecta of cheeses, candied jerked bacon, crisp lettuce, tomato, onion and pickles. Served on a toasted sweet roll

**Grouper Sandwich - 18**

Fresh caught grouper fillet prepared fried, blackened or flame-grilled. Served on toasted ciabatta bun with lettuce and fresh tomato

**Chicken Montego- 18**

Flame-grilled chicken breast topped with smoked bacon, sautéed bell pepper, onions and cheddar jack cheese. Served with choice of two sides and sweet bread

**Rum Spiced Rib Eye- 27**

Hand-cut ribeye steak flame-grilled and glazed in our Caribbean rum marinade. Served with a choice of two sides and sweet bread

**Jamaican Chicken - 20**

Jerk marinated chicken flame-grilled and topped with sautéed bell peppers, onions and a sweet and spicy glaze. Served over Caribbean rice and a choice of side

*Desserts*

**Key Lime Pie- Slice / 4 Whole / 14**

Our Classic Spin on Key lime pie.

**Tropical Fried Cheesecake - 8**

Creamy traditional cheesecake deep fried then rolled in cinnamon sugar. Served over vanilla bean ice cream and topped with mixed berries and a drizzle of passion fruit puree.