

# DRUNKEN FISH X DRUNKEN BURGER

## STARTERS

- SEARED AHI TUNA POKÉ BOWL.. \$19  
Tuna crusted in sesame seeds, served with puffed wild rice, avocado mesclun salad & sriracha mayonnaise.
- MAHI MAHI CEVICHE.. \$15  
In limoncello, mango, smoked tomatoes & crispy plantain chips.
- SHRIMP CEVICHE.. \$17  
With shallots, tortilla, cilantro and local spicy mayo.
- AVOCADO QUINICHURRI BRUSCHETTA.. \$13  
With shallots and tortilla.

## HOOKED SEAFOOD

- \*all served with arros moro, roasted vegetables and fried plantains\*
- FRIED WHOLE RED SNAPPER. MARKET PRICE  
Locally whole red snapper seasoned to perfection.
- GRILLED BARRAMUNDI FILET. \$31  
Black snapper filet with passionfruit, lime and chili.
- GROUPEY FILET.. \$25  
Citrus & vodka/lime marinated.
- CATCH OF THE DAY. \$30  
Freshly caught fish of the day, sourced locally.
- FISH & CHIPS. \$23  
Battered codfish served with French fries and Fisherman Tartar sauce.

## SAUCES

- FISHERMAN TARTAR SAUCE (SIGNATURE).. \$2
- SPICY MANGO SAUCE (LOCAL SPICE).. \$2
- SOUTHWEST RANCH (SMOKEY).. \$2
- DIJON MAYONNAISSE (SAVORY).. \$2
- COCKTAIL (BOLD).. \$2
- MARINATED RED ONIONS. \$2
- ZOE'S SOYA WITH A TWIST. \$2

## DESSERTS

- WARM CHOCOLATE BROWNIE. \$12  
With caramel sauce and banana ice cream.
- CLASSIC DUTCH APPLE PIE. \$12  
Served with vanilla icecream.
- MR. PINEAPPLE. \$12  
Slow cooked pineapple with coconut and walnuts served with passion fruit sorbet.

## PLATTERS

- JUMBO FRIED SHRIMP "LOCAL".. \$18
- JUMBO COCONUT SHRIMP. \$19
- JUMBO CLASSIC SHRIMP BREADED. \$18
- GROUPEY FILET CRUNCHY BEER BATTERED.. \$18
- MAHI-MAHI GRILLED. \$24  
Lightly marinated in vodka & lime.
- GOLDEN FRIED CALAMARI RINGS. \$18
- MIX PLATTER.. 2PRS \$40. 4PRS \$75

## HAND HELD

- CHICKENWICH.. \$18  
Super crispy chicken thighs wrapped in naan bread, ranch dressing, cheddar cheese and crusty bacon.
- FISHWICH.. \$18  
Naan bread, avocado spread, tomato relish and cabbage.

## ADD-ONS

- CLASSIC FRIES. \$6
- SWEET POTATO FRIES. \$8
- TRUFFLE FRIES. \$9  
Parmesan cheese, chives and parsley.
- LOADED BACON FRIES. \$9  
Bacon cheddar cheese, green onion and sour cream.
- TUNCHI FRIES. \$8  
Crispy baked polenta fries and grated queso paisa.
- ONION RINGS. \$8

- VEGETARIAN
- SPICY
- VEGAN
- GLUTEN-FREE

\*Please note a 6% service charge will be added to your bill.  
Any dietary restrictions, please inform your server prior to ordering.

## STARTERS

- CRISPY CHICKEN WINGS. \$13  
6Wings, carrot & celery sticks, ranch & buffalo sauce.
- CHICKEN STRIPS. \$13  
5 Strips, coleslaw & honey mustard sauce.
- CALAMARI RINGS. \$14  
Breaded calamari rings, coleslaw & sriracha mayonnaise.
- SALCHIPAPA. \$14  
French fries, hotdog, salsa rosada, pineapple sauce, cheddar cheese & shoestring potatoes.

## SALADS

- CAESAR SALAD. \$15  
Add on Chicken \$7. Shrimp \$10.
- VOLCANIC COBB SALAD. \$16  
Grilled chicken filet, blue cheese, walnuts, tomato, cucumber, bacon, egg & Italian dressing.

## BURGERS

Upgrade Lettuce Bun \$3  
Upgrade Patty 8 OZ. \$6

\*All served with fries.  
All burgers 8 OZ.

- DB JACK DANIEL'S BURGER.. \$24  
Jack Daniel's marinated beef burger, pickles, cheddar cheese, coleslaw & crunchy onion rings.
- BBQ BURGER.. \$22  
BBQ sauce, bacon cheese burger.
- DB CLASSIC CHEESEBURGER. \$20  
With cheese, lettuce, pickles & tomato.
- DB CHEESEBURGER JR.. \$18  
6 OZ. Patty.
- CRAZY GORILLA BURGER. \$29  
16 OZ. Double patty, coleslaw, bacon, cheddar cheese & onion rings.
- SMASHED CHEESEBURGER.. \$24  
Double classic smash burger & classic burger sauce.
- BLUE CHEESE & BACON BURGER. \$23  
Coleslaw, Gorgonzola cheese, crispy bacon.
- DB LETTUCE BURGER.. \$26  
Lettuce wrapped burger, tomato, onions, pickles, cheese and DB sauce.
- TRUFFLE BURGER. \$24  
Black truffle and brie beef burger with caramelized shallots.
- SPAGHETTI BOLOGNESE BURGER.. \$23  
Hamburger topped with classic spaghetti & meat sauce, grated Parmesan cheese.
- DB CLASSIC SLIDERS.. \$23  
Beef burger, American cheese, lettuce, tomato on a soft roll buns.
- GRILLED STEAK BURGER.. \$32  
Grilled NY strip steak, topped with mushroom and golden onions & topped with garlic butter.

## PASTA

- PASTA ALFREDO. \$18  
Chicken \$7. Shrimp \$10.  
Alfredo sauce and Parmesan cheese.
- PASTA BOLOGNESE. \$24  
Pasta, Bolognese meat sauce & grated Parmesan.

## TEX MEX

- NACHO SUPREME. \$13  
Tortilla chips, corn, black beans, guacamole, sour cream, jalapeños & cheddar cheese.  
Add Chicken \$7. Beef \$8. Shrimps \$10.
- TACOS  
Grated cheese, pico de gallo, guacamole & sour cream.  
Choice of: Beef \$23. Chicken \$23. Shrimp \$27. Veggie \$18.

## ADD-ONS

- CLASSIC FRIES. \$6
- SWEET POTATO FRIES. \$8
- TRUFFLE FRIES. \$9  
With Parmesan cheese.
- POUTINE FRIES. \$9  
with cheese and gravy.
- LOADED BACON FRIES. \$9  
Bacon cheddar cheese, green onion and sour cream.
- TUNCHI FRIES. \$8  
Crispy baked polenta fries and grated queso paisa.
- ONION RINGS. \$8
- MASHED POTATO. \$8
- MIX SALAD. \$7

- BUFFALO CHICKEN BURGER.. \$22  
Romaine salad, coleslaw, crispy chicken breast glazed with buffalo sauce.
- CRISPY CHICKEN ALFREDO BURGER. \$23  
Buttermilk crispy chicken burger topped with creamy alfredo pasta.
- TUNA STEAK BURGER.. \$26  
Ahi tuna steak, soy-garlic marinated, sesame crusted, cole slaw & sriracha aioli.
- BANG BANG SHRIMP BURGER.. \$25  
Shrimp burger, crunchy cabbage, avocado & spicy sauce.
- RISOTTO BURGER. \$23  
Crispy golden fried risotto burger, tomato salsa & truffle mayonnaise.

## MEAT MARKET

- NEW YORK SIRLOIN 10 OZ.. \$40  
Grilled NY strip steak served with green peppercorn sauce.
- SPARE RIBS HALF. \$22 OR FULL RACK.. \$29  
BBQ flavored or caramelized rum-glazed.
- GRILLED CHICKEN BREAST. \$25  
Served with lemon butter sauce.

## DESSERTS

- WARM CHOCOLATE BROWNIE. \$12  
With caramel sauce & vanilla ice cream.
- CLASSIC DUTCH APPLE PIE. \$12  
Vanilla ice cream and whipped cream.
- CHEESECAKE. \$12  
With strawberry sauce.

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## COCKTAILS

- upgrade premium \$3
- BLACKBERRY MOJITO. \$14  
Rum, Mint, Fresh Lime Juice & Blackberry.
- COCONUT MOJITO. \$14  
Rum, Mint, Fresh Lime Juice & Coconut.
- STRAWBERRY MOJITO.. \$14  
Rum, Mint, Fresh Lime Juice & Strawberry.
- DB TROPICAL MARTINI. \$15  
Gin, Passion Fruit & Fresh Lime Juice.
- PORNSTAR MARTINI.. \$15  
Absolut Vanilla, Passoa, Fresh Lime Juice & Villa Sandi Prosecco.
- ESPRESSO MARTINI. \$15  
Vodka, Kahlua, Bailey's & Espresso.
- SPICY MARGARITA.. \$16  
Ghost Tequila, Triple Sec & Sweet and Sour.
- RICHARD'S MAITAI. \$15  
Rum, Amaretto, Fresh Lime Juice, Pineapple Juice & Orgeat Syrup.
- PERFECT STORM.. \$14  
Spiced Rum, Ginger Beer and Lime Twist.
- CINNAMON PEAR MULE.. \$14  
Absolut Pear, Cinnamon, Ginger Beer, Mint & Fresh Lime Juice.
- TEX MEX CARAJILLO. \$15  
Tequila, Liqueur 43 & Espresso on ice.
- DB'S ARUBA ARIBA.. \$13  
Rum, Vodka, Peach Schnapps, Banana Liqueur, Orange Juice, Pineapple & Grenadine.
- BRAZILIAN CAIPIRINHA.. \$14  
Cachaça Rum, Fresh Lime Juice & Syrup.

## FROZEN

- \*upgrade premium \$3.
- WATERMELON MULE.. \$14
- MUDSLIDE.. \$15
- DB PASSION DAIQUIRI.. \$13
- MANGO COLADA.. \$13
- STRAWBERRY MARGARITA.. \$13

## WINES

- BUBBLES  
GAMBINO  
GLASS \$10. BOTTLE \$42.  
Prosecco.
- WHITE WINES  
CK MONDAVI.  
GLASS \$10. BOTTLE \$42.  
Sauvignon Blanc.  
North Coast. California, USA.
- CK MONDAVI.  
GLASS \$10. BOTTLE \$42.  
Chardonnay.  
North Coast. California, USA.
- CK CK MONDAVI.  
GLASS \$10. BOTTLE \$42  
Pinot Grigio.  
North Coast. California, USA.
- ROSE WINE  
MINUTY ROSE.  
GLASS \$9. BOTTLE \$40.  
Rosé. Côte de Provence. France.
- RED WINES  
FEDERALIST LODI.  
GLASS \$10. BOTTLE \$42.  
Cabernet Sauvignon. California.
- EOB BY TOLEY.  
GLASS \$10. BOTTLE \$42.  
Merlot. California.
- FEDERALIST LODI.  
GLASS \$10. BOTTLE \$42.  
Pinot Noir. California.

## PITCHERS

- PITCHER OF MARGARITA.. \$40
- PITCHER OF SANGRIA.. \$40
- PITCHER OF CHILL/BALASHI.. \$25

## SHAKES

- VANILLA.. CHOCOLATE.. \$9.50
- STRAWBERRY.. BANANA

## SHOTS

- KAMIKAZE.. \$9  
Vodka - Triple Sec - Lemon Juice.
- RED-HEADED SLUT. \$11  
Jägermeister - Peach Schnapps - cranberry juice.
- SLIPPERY NIPPLE.. \$12  
Sambuca - Bailey's.
- CHOCOLATE CAKE.. \$12  
Irish Whiskey - Peach Schnapps - Sour Mix - Lemon Lime Soda.

## CRAFT BEERS

- SALTY CREW 12OZ.. \$9  
ABV: 4.5%, IBU: 12. Style: Blonde Ale.  
Crisp, versatile & refreshing.
- MUST BE THE HONEY. 16OZ.. \$13  
ABV: 5.5%, IBU: 25. Style: Blonde Ale.  
Bright, floral aromas, sweet subtle honey flavor.
- BIG WEEKEND 16OZ. \$13  
ABV: 6.8%, IBU: 72. Style: Double IPA.  
Juicy, Tropical, Double IPA.
- WEEKEND VIBES. 16OZ.. \$13  
ABV: 6.5%, IBU: 68. Style: IPA.  
Tropical Dankness, hop fruitiness and refreshingly dry.

## BEERS

- BALASHI. \$6
- BALASHI MANGO. \$6
- CHILL.. \$6
- DRAFT BALASHI.. 9M \$8. 16 \$14
- DRAFT CHILL.. 9M \$8. 16 \$14
- WHITE CLAW.. \$10  
BLACK CHERRY
- AMSTEL BRIGHT.. \$7
- COORS LITE.. \$8.50
- MILLER LITE.. \$8
- HEINEKEN.. \$7
- HEINEKEN ZERO. \$6

