



SALADS

HOUSE SALAD 20
mixed greens, red onion, citrus wedges, cherry tomatoes, balsamic vinaigrette

BACON & BLUE CHEESE SALAD 24
crisp iceberg, bacon, red onion, tomato, cucumber, crumbled blue cheese & chipotle crème fraiche

CAESAR SALAD 18
romaine, parmesan, croutons, fried capers
add grilled shrimp 18

SMALL PLATES AND RAW BAR

CONCH CEVICHE 26
pico de gallo, habanero, lime

PERUVIAN CEVICHE 26
ginger, sweet pepper, lime, cilantro, red onion, habanero, popcorn

LIONFISH CRUDO 24
fresh caught and thinly sliced lionfish, fresh lime juice, olive oil, touch of ginger

CONCH FRITTERS 24
with rumfish sauce

TOSTONES 26
fried plantain, pineapple salsa, mojo de ajo, pico de gallo, grilled shrimp, queso fresco

PLANTAIN CHIPS 10
thin sliced plantain chips, cilantro aioli

SHRIMP CROQUETTES 25
fresh shrimp cakes with Thai spices, lemongrass, coconut

DIPS AND SPREADS

BRUCHETTA BOARD 24
toasted baguette, avocado cream, bruschetta, grilled lionfish

SMOKED FISH SPREAD 24
smoked mackerel, yellow ginger, red onion, cilantro, crostini

CHIPOTLE HUMMUS 18
house made hummus, chipotle, fresh tortilla chips

PLATES

RED CURRY SNAPPER 48
fresh caught snapper filet pan sautéed in a light red curry and coconut sauce, with diced potatoes, garbanzo beans, white rice, roasted vegetables

RUMFISH LASAGNA 42
slow braised beef short ribs in a rich ragu, layered with cheese and béchamel sauce

YUCATAN CHICKEN 40
local marinated chicken breasts, fresh citrus, Yucatan spices, harissa, roasted cho cho, beets and sweet potato

BBQ PORK CHOP 48
thick 'n juicy roasted pork chop with jalapeno polenta, house made BBQ sauce, roasted vegetables, pickled onions

CARIBBEAN FISH STEW 45
fresh local fish, conch & shrimp, potatoes, vegetables, herbs, habanero, orange zest

CHILE & SHRIMP LINGUINI 42
local shrimp, chile pepper, cherry tomatoes, olive oil, garlic, fresh basil

COFFEE RUBBED PESCADO 45
fishermans catch of snapper or snook lightly dusted with our house spice blend & espresso roasted coffee, pan seared, with avocado crème, mango pico de gallo, cilantro rice

CHEF SAMUEL GALDAMEZ

ALL PRICES IN BELIZE DOLLARS AND INCLUDE 12.5% SALES TAX

PARTIES OF 8 MORE 18% GRATUITY ADDED

TACOS

FISH TACOS

fresh caught local fish, beer batter, with rumfish sauce, pico de gallo, shredded cabbage (grilled available)

COCHINITA TACOS

citrus achiote marinated pulled pork, guacamole, pickled onion and peppers, queso fresco, house made corn tortillas

PORK BELLY TACOS

slow braised pork belly, house made BBQ sauce, shredded cabbage, pico de gallo, rumfish sauce, jalapeno oil

2 for \$20, 3 for \$27, 4 for \$35

COMFORT

RUMFISH BURGER 29

beef burger grilled to order, onion, tomato, jalapeno, cheddar cheese, secret sauce & hand cut fries
add bacon 3 garlic fries 2

FISH AND CHIPS 30

fresh local fish filet, beer battered, sweet and sour slaw, lime tartar sauce, & hand cut fries

VEGETARIAN

CURRIED VEGETABLES 31

coconut rice, light red curry, coconut milk, diced potatoes, garbanzo beans, roasted beets, cho cho, seasonal vegetables

MANKOUSHA 26

with hummus, sundried tomatoes, olives, capers, tomatoes, sweet peppers, red onion, garlic & herbs

add grilled shrimp 14

*ask server about vegetarian/vegan specials