

Starters

Classic Hot Buffalo Wings (6)
Carrots, celery, Blue cheese dressing \$14.00

Grilled Honey BBQ Wings (6)
Honey, Garlic, Basil \$15.00

Chicken Fingers (5)
served with honey mustard \$13.00

Mozzarella Sticks (5)
With marinara sauce \$12.00

Fried Calamari Basket
Golden fried, Marinara sauce \$15.00

Onion Rings
Beer Battered \$9.00

Daily

Soups

Ask server \$8.00

Shrimp Avocado Crostini

Fried Tiger shrimp (3), avocado
on Artisan bread, arugola, olive oil,
Chipotle mayo: \$14.00

Carlito's Quesadillas

With cheddar & mozzarella, avocado, sour cream \$15.00
w/ chicken or steak, avocado, sour cream \$17.00
Blackened + \$1.00

Crab Cake Starter

w/ homemade Tartar & cilantro \$14.00

Surf/Turf Sampler

2 conch fritters, 2 chicken fingers,
3 mozzarella sticks, 4 onion rings \$16.00

Shrimp n Grits

Blackened shrimp with chopped bacon
in creamy Gouda cheese grits \$16.75

Salads, Cold Sandwiches & Platters

Dressings: Cilantro-lime, vinaigrette, honey-mustard, 1000 island, blue cheese, ranch, lemon-yogurt

California Cobb
turkey, avocado, bacon, tomato, blue cheese,
fresh corn \$16.00

Mediterranean Platter
Hummus, falafel, tomato, cucumber, red,
yellow roasted peppers,
olives, feta, pepperoncinis \$18.00

Salade Niçoise
Tuna, green beans, Kalamata olives, anchovies
green & red bell peppers, tomato, potato
hard boiled eggs \$18.00

Pear Salad
Lettuce, arugola, spinach, blue cheese,
walnut, pears in citrus dressing \$15.50

Quinoa Avocado Salad
Quinoa, arugola, cucumbers, parsley,
red onions, avocado, toasted
pumpkin seeds, cilantro-lime \$14.00

Argentinian Skirt Steak Salad

Spinach, romaine, tomato
zuchinis, olive, feta tossed
w/vinaigrette and Chimichurri \$22.00

Cesar Salad
Homemade dressing \$12.00

Spinach Cashew Salad
Spinach, Orange, Kalamata olives, quinoa
raisins, cashews, carrots & avocado tossed in
lemon-yogurt dressing \$16.00

Caprese Salad
Vine ripened tomato, fresh mozzarella
Balsamic glaze and basil
on a bed of arugola \$15.00

House Salad
Lettuce, tomatoes,
cucumbers, carrots \$7.50

Classic B.L.T

Bacon, lettuce, tomato on toast \$9.00
W/ Avocado and Swiss \$ 11.50

Smoked Salmon Bagel Sandwich

w/ Cream cheese, capers,
tomato on a toasted bagel \$13.50

Smoked Salmon Platter 12oz
w/tomatoes, red onions, bagel \$16.00

Fresh Turkey Club

Fresh carved turkey, lettuce, tomato,
toasted club \$ 13.75
w/Avocado & Swiss \$ 15.75

Caprese Sandwich

Fresh mozzarella, vine ripened tomato
olive oil & pesto on 7 grain \$13.00

Healthy Wrap

Hummus, arugola, tomato, avocado
mango, cilantro-lime dressing \$10.25

Add on : Grilled Chicken: 6.25/ Grilled Shrimp(4) :8.00/ Grilled Mahi: 9.00/ Grilled Salmon : 8.00/ Hard Boiled Eggs(2): 4.00

Hot Sandwiches

Served with chips & pickle, sub crispy fries, coleslaw, mashed potato or waffle sweet potato fries for \$2.25

Hot Turkey
open faced roasted turkey with mashed potato or fries
and gravy on white + cranberry sauce \$14.75

Crabby Patty Sandwich
Fried crab cake w/ tartar, lettuce,
tomato on a roll \$ 14.00

Salmon B.L.T
Broiled salmon, spicy bacon,
avocado, lettuce, tomato, capers,
cilantro-mayo toasted rye bread \$17.00

Philly's Cheesesteak
American or Provolone cheese,
grilled onions on a hoagie \$15.00

Argentinian Skirt Steak
Skirt steak, hard boiled egg, grilled onions,
lettuce, tomato & chimichurri sauce on a hoagie \$18.00

El Cubano Sandwich
Pulled pork, smoked ham, mayo, mustard,
sliced pickles on cuban bread \$15.00

Diner Grilled Cheese
Just cheese \$7.00,
with ham, bacon or tomato \$9.00

Cajun Fish Sandwich
Blackened Mahi-Mahi on a roll
w/ lettuce, tomato \$15.00

The Poulet Sandwich
Grilled chicken, pepper jack, herb de Provence,
roasted pepper, tomato, cucumber, hummus ,
arugola on a roll \$14.75

Chicken Parmesan Sandwich
Breaded chicken breast topped with mozzarella
and marinara sauce on a hoagie \$15.25

Waffle fried Chicken sandwich
Southern fried chicken breast with Chipotle mayo,
hot honey on sweet waffle buns \$ 14.75/
add cheese + 1.25

Blackened Chicken Club
Blackened chicken, bacon, lettuce, tomatoe
on toasted club \$15.00

Smoke House Chicken
Grilled chicken, bacon, cheddar,
BBQ sauce on a roll \$14.50

Campagnolo Sandwich
Chicken breast , melted mozzarella,
roasted peppers & pesto on a roll \$14.75

Open : 7/7 8am-midnight (Last table service by 11.45pm)

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especially if you have certain medical conditions

Signature Burgers

Our burgers are 8oz natural black Angus beef served with lettuce, tomato, pickle and fries.
Sub sweet potato waffle fries, baby salad, slaw or sweet plantain \$2.25

Regular Toppings: American cheese, Swiss, cheddar, feta, blue cheese, pepper jack, provolone, mozzarella, smoked gouda, grilled mushrooms, grilled peppers, grilled onions or jalapenos \$1.50

Premium Toppings: Fresh mozzarella, onion rings, fried egg, deli ham \$2.00

Super premium : Avocado, bacon, jalapeno bacon, turkey bacon, Brie cheese \$2.25

Cowboy Burger

American cheese, onion rings
bacon, BBQ sauce \$17.00

Rodeo Burger

Swiss, Bacon, shoestring onions,
Sriracha mayo \$16.75

The pile it on

American cheese and
ALL regular toppings \$16.00

Caprese Burger

Fresh spinach, tomato,
melted fresh mozzarella, pesto \$16.25

My Big fat Greek Burger

Cucumber, chopped tomato, feta,
black olives, pepperoncini \$16.00

Mexican Burger

Salsa, jalapeno, cheddar \$16.00

Vermont Burger

Cheddar & bacon \$17.00

California Burger

Avocado & raw onion \$16.25

Hamburger

Build your own \$14.00+
Double burger \$21.00+

Waffle Burger

Bacon, cheddar, fried egg
on waffle buns \$17.75

Blue Moon Burger

Melted blue cheese & cream cheese, pepper jack,
onion rings. \$17.25

Cajun Burger

Pepper jack cheese, grilled onions & green peppers,
spicy Andouille sausage \$17.25

Burger Royale

Canadian bacon, mozzarella
& shoe string onions \$16.75

Swiss Burger

Swiss cheese & mushrooms \$16.25

Aloha Burger

Grilled pineapple, ham,
melted mozzarella \$ 16.25

Stunt Devil Burger

Pepper jack, bacon, jalapeno,
fried egg, onion rings \$18.50

Montreal Burger

French brie, arugula, grilled onions,
Montreal seasoning \$18.75

Mister Burger

Ham, mozzarella,
topped w/ fried egg \$17.25

The Triple Threat Burger

Jalapeno bacon, pepperjack cheese ,jalapenos,
spicy mayo \$17.25

Havana Burger

BBQ pulled pork, Swiss cheese, shoestring onions
& BBQ sauce \$19.75

Surf N Turf Burger

Topped with seasoned butterflied tiger shrimps,
chipotle mayo \$19.75

Veggie Garden Burger

Chipotle black bean burger \$14.00

Beyond Burger

with sweet plantain, tomato, onion,
cilantro-lime mayo \$14.75
Add avocado: 2.25

Turkey Burger

8oz white meat, arugula, tomato
side of Chipotle mayo \$14.75

Our Famous Melts

All melts available Gluten Free with Cauliflower bread +\$1.00

Our Famous Melts are served with pickle and fries.

Sub sweet potato waffle fries, baby salad, slaw or sweet plantain \$2.25

Tuna Melt

Grilled tuna salad and American cheese
on rye bread over the griddle \$ 13.00

Croque Monsieur

Melted Swiss & mozzarella with ham on white \$12.00
Croque Madame w/egg atop \$14.00

Smoked Pork Melt

Slow Braised smoked pork, Coleslaw,
Provolone on a roll \$16.00

Tuscan Veggie Melt

Swiss, tomato, mushroom, spinach,
w/ herb de Provence on 7 grain \$13.00

Monte Christo Sandwich

Grilled ham, Swiss & turkey on French toasts \$13.75

Diner Turkey Reuben

fresh carved turkey, Swiss, 1000 island & slaw
on rye & 15.00

BBQ Pulled Pork Shoe String

BBQ Pulled pork, lettuce, tomato
& shoestring onions on a roll \$15.00

Patty Melt

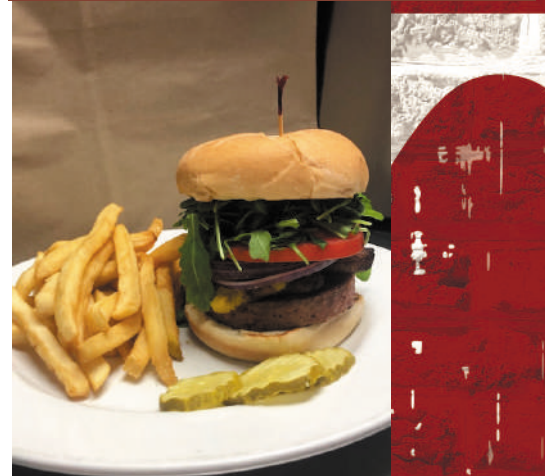
Beef patty, American cheese, grilled onions
on Rye bread \$15.00



Cowboy Burger



Montreal Burger



Beyond Burger



Patty Melt

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Brunch

Fri-Sun only until 3 PM

All served w/fruits (*) ,
Home.fries/Grits: \$1.99
Hasbrow: \$2.99

Classic Eggs Benedict

Canadian bacon,
Hollandaise \$16.00

Shrimp Benedict

Poached egg, Shrimp, bacon,
Hollandaise \$17.25

Bacon Waffle Benedict

Poached eggs, Bacon or Turkey bacon,
Hollandaise on mini waffle buns \$16.25

Island Benedict

Conch fritters, poached eggs,
Hollandaise \$15.25

Crab Florentine Benedict

Crab cake, layered spinach, poached eggs,
Hollandaise \$18.75

Pork Belly Benedict

6oz slow roasted & marinated porkbelly,
poached eggs on English muffin,
Hollandaise \$18.75

Fried Chicken Waffle Benedict

Poached eggs on mini waffles, fried
chicken, bacon, cheddar,
Hollandaise \$23.50

French Toast Benedict

Poached eggs, Canadian bacon
Challah, Hollandaise \$16.00

* Mexican Chilaquiles

Crispy corn tortilla chips, spicy red
sauce, pulled pork carnitas, queso
fresco, sour cream, red onions
\$16.00

Eggs & Such

Sub egg white : \$1.75 No carb style avail : 2 tomatoes instead of carbs
Side of turkey, pork sausage, bacon, turkey bacon , jalapeño bacon, apple chicken
sausage, Canadian bacon, Ham steak or Andouille: \$4.75/ Chicken breast : 6.25

2 Eggs any Style

with home fries or grits, toasts \$9.25

Country Fried Steak N Eggs

Skirt steak, 2eggs, H.fries or grits, toasts \$17.75

Pork Chop N Eggs

Fried or grilled w/ 2 eggs, home fries
or grits, toasts \$17.75

Steak N Eggs

6oz Ny strip w/ 2eggs any style,
home fries or grits \$17.75

Corned Beef Hash w/ 2 Eggs

H. fries or grits, toast, 2 eggs \$12.75

Smoked Salmon & Eggs

Home fries or grits, toast, 2 eggs \$15.75

Spicy Farmer

3 eggs scrambled with cheddar ,
vegetables and spicy andouille \$15.50

Santa Fe Eggs

2 eggs scrambled with cheddar
w/salsa, black bean,tortilla wedges \$14.00

Shrimp & Grits

Blackened tiger shrimp with chopped bacon in
creamy Gouda cheese grits \$16.75

Bacon & Egg Burrito

Scrambled eggs, cheddar, bacon, flour tortilla,
home fries or grits, salsa \$12.75

3 Amigo burrito

Eggs ,bacon, ham, sausage, cheddar
Home fries or grits, salsa \$13.75

LT's 4 Deuces

2 eggs, 2 bacon, 2 sausages, 2 Canadian
bacon, home fries or grits, toasts \$15.75

Diner B & E

2 eggs, 2 bacon, or turkey bacon
home fries or grits, toast \$11.75

Fresh Salmon & Eggs

Broiled Atlantic salmon with 2 eggs, home
fries, or grits & toasts \$22.75

Pick 3 Omelette

Choose: Cheese, salsa, tomato, mushroom,
onion, olive, pepper, smoked ham, bacon,
jalapeno bacon, sausage, turkey, broccoli,
spinach. home fries or grits, toast \$15.00

Body Builder

6 egg white, choice of 3 fillings listed above,
side of fruits \$18.50

Nerva's Healthy Omelette

2 egg white, one whole egg, broccoli,
mushroom, onions & spinach \$16.50

Meat Lover Omelette

Italian sausage, bacon,ham, cheddar
home fries or grits, toast \$17.50

Brie & Bacon Omelette

Home fries or grits, toasts \$17.50

Salmon & Onion Omelette

Smoked salmon, onions
home fries or grits, toast \$18.00

Shrimp Avocado Crostini

Fried shrimp,arugola,chipotle mayo
on Artisan bread \$14.00

Spicy Avocado Crostini

Avocado on artisan bread w/arugola,
tomato, virgin olive oil, chili flakes &
2 eggs any style \$16.25

Fruits & Grains

Fruit Bowl

Strawberry, banana, pineapple, apple,
cantaloupe, honey dew, kiwi,
raisins, almonds \$ 15.00

Healthy Start

Yogurt, raw almond butter, strawberry,
banana, kiwi, walnuts, cinamon \$11.50

Fresh 1/3 Pineapple

freshly cut \$ 7.25

Fresh Mango

in season \$ 7.25

Side of Fruit

strawberry/banana \$4.50

Fresh Blueberries

\$6.00

Ruby Red Grapefruit

\$5.00

Hot Oatmeal

With banana or blueberry,
almonds & cinamon \$8.00

Home Fries or Hash Browns

\$4.50 / \$5.50

Bowl of Grits

Plain \$4.00
Creamy Gouda cheese \$5.50

Side of Nutella

\$2.50

Toasts

\$2.25

Griddle Me This!

So-Be Breakfast

2 eggs, 2 bacon or turkey bacon,
1 sausage or chicken sausage, home fries or
grits, fruit , 2 dollar cake or 2 sliced French toast ,
or 2 mini waffles \$21.75

Pancakes (3) with Fruits

w/fresh strawberry , banana,
whipped butter \$14.00

Flavored Short Stack (2)

Blueberry, chocolate chip , banana
or strawberry \$ 11.00

3 pair

2 eggs, 2 bacon or Canadian bacon
2 pancakes or French toast \$15.75

Silver Dollar Pancake (5)

Plain \$9.95/With fruits +\$4.50
Add 2eggs +\$4.00

Grand Marnier

Banana French Toast

French toast, Grand Marnier liquor glaze,
fresh banana \$16.50

Nutella French Toast

French toast with fresh strawberry &
banana topped w/Nutella \$14.75

Caramel French Toast

w/ Salted caramel syrup
& banana \$15.00

Full House

3 eggs, 2 sliced Ftoast \$15.50

French Toast (3) with Fruits

Original challah bread with strawberry,
banana, whipped butter \$ 14.00

Waffle Bar

Waffle N Eggs

Malted waffle, 2 eggs, 2 bacon
or turkey bacon \$ 17.25

Waffle N Wings

Malted waffle w/ 6 Cajun
fried wings \$ 23.50

Waffle Royale

Malted waffle w/a southern
fried chicken breast
and hot honey \$21.00

Buffalo Waffle

Malted waffle w/4 chicken
fingers tossed in
Spicy buffalo sauce \$ 16.75

The Mother Waffle

Malted waffle with a 6oz New York strip
steak and 2 eggs any style with a side of
cheese grits \$ 27.75

Waffle & Shrimp

Fried Shrimp(4), Spicy mayo
whipped butter and syrup \$19.50

Belgian Waffle

Malted waffle with fresh
strawberries, whipped cream and
maple syrup \$15.25

Waffle Combo

Malted waffle with fresh
strawberries & whipped
cream + 4 Cajun
chicken wing \$24.00

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Sides

- Mac & cheese \$5.50
- Mashed Potato \$5.75
- Jasmin Long Rice \$3.50
- Black bean n rice \$4.50
- Sauteed Vegetable \$5.00
- Baby Salad \$4.50
- Sweet Plantains \$6.50
- Coleslaw \$4.50
- Sweet Potato Waffle Fries
- French Fries \$4.00
- Pasta Marinara \$5.00
- Fried Apples (2) \$3.50
- Strawberry & Banana \$4.50
- Corn on The Cob \$4.00
- Quinoa Salad \$4.50
- Giant Tostones (2) \$4.00
- Sauteed Spinach \$5.00

Pasta Dishes

Served with crunchy garlic breads

- Lobster Ravioli**
Maine lobster filled ravioli
in a light brandy cream sauce \$23.00
- T.B.G Pasta**
Fresh tomato, basil, garlic, mozzarella
over penne pasta \$13.00
- Fettucini Alfredo**
Fettucini in a light cream sauce
w/mushrooms & chicken \$15.00
Blackened +1.00
- Smoked Salmon,
or Shrimp Alfredo**
Fettucini in a light cream sauce
sauteed Tiger shrimp \$19.00
Blackened + 1.00
With smoked salmon \$20.00
- Scallop Scampi**
Sauteed sea scallops with garlic, butter,
capers, a hint of white wine and lemon
over fettuccini pasta \$25.00
- Shrimp Scampi**
Sauteed shrimp with garlic, butter,
capers, a hint of white wine and lemon

Home Style

Home style entrees are served with a choice of 2 sides
We use pea flour for gluten free fried dishes

- New York Strip Steak**
6 oz \$17.00
14 oz MP
- Surf N Turf**
NY Strip & Tiger shrimp
6oz \$26.00/ 14oz MP
- Argentinian Skirt Steak**
With Chimichurri sauce \$27.00
- Our Famous
Southern Fried Chicken**
Fried to a crisp \$22.00
- Honey- BBQ Baby Back Ribs**
Served with cajun fries \$22.00
- Rib Combo**
Half rack baby back ribs
& tiger shrimp \$28.00
- St Louis Baby Back Ribs**
Full rack \$28.00 / Half \$22.00
- Oven Roasted Turkey**
Roasted daily with homemade corn
bread stuffing \$ 18.75
- Southern Fried Pork Chops**
Golden fried, center cut chops \$18.50
- Atlantic Fresh Salmon**
Teriyaki caramelized with blue cheese
& pears \$26.00
Teriyaki-Pineapple \$24.00
Or plain Broiled \$22.00
- Fresh Mahi-Mahi**
Grilled or Broiled \$22.00
Blackened +1.00
Lemon-butter sauce +3.00
- Maryland Crabcakes**
Two jumbo lump crabcakes with
homemade Tartar sauce \$28.00
- Chicken Parmesan**
Breaded chicken breast with marinara
sauce, topped with mozzarella \$18.75
Available gluten free
- Chicken Marsala**
Flour dusted Marsala wine, lemon
mushrooms in a touch of cream \$18.75
Available gluten free
- Lemon Chicken Picatta**
Thin breast drizzled in a light lemon
caper cream sauce \$18.75
- Apple-Raisin Pork**
Our signature dish as seen on the
Food Network show DDD.
Two center cut chops, apple-raisin
reduction, fried apples \$22.00

Our Famous Seafood Buckets

All buckets are served with cajun fries & side coleslaw
Available gluten free

- Frito Misto**
Beer battered pollock, golden fried,
Tiger shrimp, battered zuchinis, spicy marinara
and homemade Tartar sauce \$21.00
- Tiger Shrimp**
Golden fried Tiger shrimp, tartar sauce \$19.75
- Fisherman**
Whole fish, sea scallops, shrimp
conch fritters & calamari
marinara & tartar sauce \$28.00
- Fish & Chips**
Beer battered pollock, golden fried
malt vinegar & tartar sauce \$18.00

Taco Thursdays
Chicken, carnitas,
Beef barbacoa
\$14.00

Blue Plate Special Frid-Sun

Our blue plate is served with a choice of soup or salad , Caesar +1.00
and either one scoop of ice cream or apple pie

Mom's Lasagna

Traditional family homemade recipe, served with crunchy garlic breads \$18.00

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Soft Beverages

Fountain Soda

Coke, diet coke, sprite, Fanta orange, Raspberry iced tea , lemonade \$4.00

Coffee & Teas

American \$2.50/ Take out coffee \$3.00/ Espresso \$2.50/ Dbl shot \$3.50/ Hot or herbal tea \$2.75

Coffee Drinks

Capuccino \$4.50/ Iced Capuccino or Coffee \$5.25/ Cafe late \$4.25/Machiato \$2.50/ Mochachino \$4.00

Chocolate & Milk Drinks

Hot chocolate \$3.25/ Hershey cold chocolate milk \$3.50/ Milk glass \$3.00/ Hot milk-Honey-Cinamon \$ 4.50

Bottled Drinks

Green tea \$2.75./Ginger Ale, Tonic water 10oz \$2.99/ IBC Root Beer \$4.00 / Floats \$6.00

Fruits juices

Cranberry, pineapple, \$3.75
Martinelli Apple juice \$4.50

Fresh Squeezed juice

Orange \$6.50

Frozen drinks

Mango, strawberry, lemonade, green apple \$6.50
Topped w/liquor ask waiter

Signature Cocktails

\$15.00

Strong island Iced Tea

Black bacardi, beefeater, triple sec, Smirnoff vodka, Sour mix, splash of Coke

Sunset Margarita

Chambord, Cuervo gold, Triple sec, Sour mix, Splash of lime juice

Miami Storm

Southern Comfort, Schnapps, Pina Colada, blended & poured over Curacao

South Beach Cooler

Midori Bacardi, banana Liqueur, grenadine, pineapple juice, splash of OJ

Bahama Mama

Malibu, Banana liqueur, Grenadine, Pineapple juice and OJ

Mango Mojito

Fresh mint, Mango puree, mango rum,, splash of soda water

Key West Margarita

Key lime liqueur, Cuervo gold, Midori, triple sec,, sour mix, splash of lime juice

Purple Haze

Chambord, Bacardi, Smirnoff, beefeater, triple sec, sour mix, splash of Sprite

Damn it Janet

Absolut citron, Chambord, sour mix, cranberry juice, shaken

Shark Attack

Vodka, sour mix, blue Curacao, grenadine float

Mai Tai

Bacardi, triple sec, Amaretto, pineapple juice, OJ, Myers rum float

Sex on South Beach

Smirnoff vodka, triple sec, peach schnapps, OJ, cranberry juice

Water, Bottled Beers, Champagne & Wine

Waters

Still : Panna or Sole \$5.00
Sparkling: San Pellegrino \$5.00 /8.00

Domestic Beers

Blue moon, Abita, Lagunita IPA \$8.00
Bud, Bud lite
Miller Lite \$8.50

Imported Beers

St.Pauli N/A \$ 6.00/
Corona, Corona familiar, Heineken, Modelo especial \$8.50 /
Red Stripe, Stella Artois, St.pauli \$ 8.75

Beer on Tap

Local Brew (ask waiter) Pint \$8.75
Pitcher \$27.00

Champagne

Glass \$11.00/ Mimosa \$12.00/ Bellini \$12.00
Chambord mimosa \$14.00/ Deep Eddy Mimosa \$14.00
Bottle Champagne \$26.00

Bottomless Mimosa/Bellini/Aperol Spritz

Per person -No sharing \$26.00 (cut off at 5)
Per person -No sharing Deep Eddy \$28.00 (cut off at 5)

Wine By the Glass

Pinot Grigio \$8.00/ Chardonnay, \$8.50
Merlot, Cabernet Sauvignon, \$8.00
Pinot noir \$9.00

Wine Bottles

Pinot grigio \$26.00/ Chardonnay,/ Cabernet sauvignon, \$29.00/ Pinot noir \$ 30.00

Spiked Milkshakes

\$14.00

The All Nighter

Kaluah, Baileys, Espresso shot and French vanilla ice cream

Coquito

Black Bacardi, Rumchatta, Coconut ice cream

Koko Loko

Black Bacardi, Banana liqueur, Coconut ice cream

Almandine

Almond butter, Amaretto, Vanilla ice cream

Night Rider

Grand marnier, black Bacardi, Oreo cookies and Vanilla ice cream

Far Far West

Screwball Peanut butter whiskey, Peanut butter, Vanilla ice cream

Rocky Horror

Screwball Peanut butter Whiskey, Peanut butter, Marshmallow and chocolate fudge ice cream

Strawberry Fields

Bacardi, rumchatta, strawberry rum, strawberry ice cream

Diner Store

T.Shirts, Men, Women, RingerT's, New Era Caps,
long Sleeve T's, Soft Shell Jackets, Beach Bags,

Mugs , Set of 3 Mugs, Baby T's

Ask Waiter

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Sweets

Fresh Apple Pie

Home made, daily baked, A la mode \$7.00

Brownie Hot Fudge Sundae

Home made brownies, artisan ice cream \$ 7.00

Islander key lime pie

Sweet and tart, but not too much, whipped cream \$7.00

Traditional Flan

Served with caramel, que rico \$5.50

Chocolate Lava Cake

Warmed up with oozing chocolate, French vanilla ice cream, whipped cream , dark chocolate syrup \$ 8.00

Artisan Iced Cream

Frenchy vanilla, Chocolate fudge, Strawberry, cookies n Cream, coconut \$4.00/\$6.00

Nutella Mini Waffles

Malt waffles with Nutella and powdered sugar \$8.00

Root Beer Float

You get to choose traditional: French vanilla or Cookies n cream \$6.00

Milkshakes

Premiums:\$7.00

French vanilla,
Chocolate fudge,
Strawberry,
Cookies & cream,
Coconut

Super Premiums: \$8.00

Banana, Blueberry, Pineapple, Nutella, Caramel, marshmallow, Chocolate + fruit, Blood orange, Honey-Cinammon, Oreo cookies, french lavender, espresso shot, black n white, double chocolate, peanut butter, Nutella + fruit, Peanut butter + fruit, Any 2 fruits or flavor.

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