



M E N U

DINNER @ BBL

A P P E T I Z E R S

- Coconut-Crusted Shrimp with sweet fruit jelly thai dipping suace \$12
- Fried or Grilled bites of Lobster, Coiba, Shrimp or Chicken \$15/12/10
with creole white dipping sauce
- Buttermilk battered Onion Rings with honey mustard dipping sauce \$10

S A L A D S

- Grilled or Fried Chicken over lettuce mix, tomatoes and bits of onion and bacon with homemade ranch \$16
- Sauted Vegetables with house made Italian dressing \$14
- Mozarella and tomato with basil, salt, pepper and olive oil \$12
- Seared Tuna over lettuce with avacado, onion, cilantro and carrots and a tangy tropical dressing drizzle \$18

M a i n s

- Signature BBL: Protein Choice with choice of house sauce with coconut rice, salad and patacones (Lobster, Octopus, Coiba, Shrimp, Chicken)/(Garlic butter, Creole, Coconut, White Cream, Coco-Curry) \$18-\$35
- Pasta with house special white suace and choice of protein \$16-\$35
- Oven slow roasted pork loin in creole sauce with onions and peppers over white rice or mashed potatoes and salad \$22
- Smothered creole chicken thigh over garlic mashed potatoes and salad \$18
- Vegetable Chow Mein with poroten option \$14-\$20
- Vegetable fried rice with protein option \$14-\$20

C H E F ' S D A I L Y D E S S E R T

****CC Tax + SVC= 10%**