



APPETIZERS

FRESH TORTILLAS AND HOUSE SALSA	5.95
PEEL & EAT SHRIMP	12.95 1/2 POUND, 18.95 FULL POUND
ISLAND LUMP CRAB CAKE – In House Made Crab Cakes Served with Cajun Remoulade	15.95
MAMBOS JUMBO WINGS – Dry Rub BBQ Spice, BBQ, Buffalo, Jerk, Garlic Parmesan, and Mango Habañero	12.95
CARIBBEAN COCONUT SHRIMP WITH MANGO COULIS – Lightly Breaded Jumbo Coconut Shrimp with Dipping Sauce	12.95
BEACH-SIDE NACHOS – Tortilla Chips, Queso, Shredded Cheese, Spicy Beef, Shredded Lettuce, Diced Tomato, Jalapenos, Salsa and Sour Cream. Add Guacamole 1.99	11.95
LOADED WAFFLE FRIES – Sweet Potato Waffle Fries Topped with BBQ Pulled Pork, Bacon Crumbles, Shredded Cheese, Green Onions, Cheese Sauce, and Finished with BBQ Sauce Drizzle.	14.95

SALADS

CARIBBEAN COBB – Mango, Blue Cheese, Egg, Bacon, Avocado, Tomato, Cucumber, and Grilled Chicken	14.95
CAESAR SALAD – Add Chicken 4.95, Shrimp 6.95, and Steak 6.95	8.95
STRAWBERRY SPINACH SALAD – Fresh Spinach, Strawberries, Bacon, Crumbled Blue Cheese, and Candied Walnuts. Add Chicken 4.95, Shrimp 6.95, and Steak 6.95	11.95
PARADISE HOUSE SALAD – Spring Mix, Grape Tomatoes, Candied Walnuts, and Dried Cranberries. Add Chicken 4.95, Shrimp 6.95, and Steak 6.95	7.95

SOUP OF THE DAY

CUP	4.95
BOWL	6.95

SANDWICHES

MAMBOS BURGER – Choice of Cheese with Lettuce, Tomato, Onions, and Pickle. Add Bacon 2.95	11.95
BAJA CHICKEN SANDWICH – Toasted Texas White Bread with Marinated Chicken, Avocado, Lettuce, Tomato, Bacon, and Swiss.	12.95
FRESH SALMON BLT – Grilled or Blackened with Bacon, Lettuce, Tomato, Lemon Pepper Aioli, on a Brioche Bun.	16.95
MAHI REUBEN – Blackened or Grilled on Toasted Rye Bread with Swiss Cheese, Sour Kraut, and 1000 Island Dressing.	12.95
BBQ PULLED PORK SANDWICH – Slow Cooked and Hand Pulled, served with House BBQ Sauce.	11.95
CATCH OF THE DAY SANDWICH – Fresh Selection of Fish of the Day Grilled, Blackened, or Pan Seared. Served with Lettuce, Tomato, Onion, and Pickle.	12.95
BLACK & BLUE BURGER – Blacked and Smothered with Melted Blue Cheese, and Sautéed Onions.	13.95

ENTRÉES

JAMAICAN RUM GLAZED PORK CHOPS – Grilled Pork Chops with House Vegetables and House Starch.	22.95
CAPTAIN JACK'S GRILLED CHICKEN – Two Grilled Marinated Chicken Breast with Topped Rum Glaze and Mango Salsa, Served with Choice of House Vegetable and Starch.	16.95
FISH AND CHIPS – Served with Coleslaw, French Fries, and Tartar Sauce.	13.95
ISLAND LUMP CRAB CAKES – House Made Lump Cake Served with House Vegetables and Starch.	22.95
HERB CRUSTED SALMON – Grilled Topped with Lemon Butter, with House Vegetable and Starch.	22.95
12OZ ANGUS NY STRIP – Served with House Vegetable and Starch, Topped with Garlic Herb Butter.	20.95

TACOS

Served on Soft Flour Tortillas with Tomatoes, Lettuce, Shredded Cheese, and Fresh Salsa. With Fries or Spanish Rice.

FISH OF DAY	12
MOJO PORK	10
BAJA MAHI	12
JERK GRILLED CHICKEN	10
GRILLED SHRIMP	12
ZESTY STEAK	12

SIDES

SPANISH RICE	3.95
FRENCH FRIES	3.95
FRESH VEGETABLES	3.95
SWEET POTATO FRIES	4.95
MASHED POTATOES	3.95

DESSERTS

KEY LIME PIE	5.95
PEANUT BUTTER EXPLOSION	5.95
BANANA FOSTER CHEESECAKE	5.95

THE FDA STATES THAT CONSUMING OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS INCREASES YOUR RISK OF FOOD BORNE ILLNESSES. PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES YOU MAY HAVE TOO CERTAIN FOOD AND/OR OTHER INGREDIENTS.