

Salads
Quick Bites



DEVEILED EGGS \$8 *GF ***V
local island eggs & plantain chips

SMOKED FISH DIP \$14 **GFP
local smoked mahi mahi, house pickles & crispy plantain chips

HOT WINGS \$8.50 FOR ½ DOZEN | \$14.50 FOR A DOZEN
chili mango hot sauce, celery & ranch

CHICKEN EMPANADAS \$10
herb salsa verde

ICEBERG WEDGE *GF ****VP
HALF \$12 | WHOLE \$18
house made local pork belly bacon, cherry tomato, charred corn, avocado, pickled onion, blue cheese crumbles & ranch

WATERMELON TOMATO & MANGO \$15 *GF ***V
lime and jalapeño vinaigrette, fresh mango & mint

SIMPLE GREENS \$11 **GFP ***V
cucumber, tomatoes, carrot ribbons, arugula, red onion & citrus vinaigrette

ADD TO ANY SALAD
GRILLED CHICKEN +\$7 *GF
FRIED CHICKEN +\$7
CRAB CAKE +\$10
SHRIMP +\$10
SKIRT STEAK +\$9 *GF

sweet treats & ice cream

CHOCOLATE PEANUT BUTTER BANANA SPLIT \$12 *GF ***V
chocolate, vanilla & peanut butter ice cream, chocolate sauce, whipped cream & peanuts

CARAMEL CORN SUNDAE \$10 ***V
cornbread ice cream, caramel, toasted cornbread, whipped cream & buttered popped corn

ISLAND TIME SUNDAE \$10 *GF ***V
mango sorbet, vanilla bean ice cream, passionfruit sauce whipped cream & toasted coconut

TOASTED BANANA BREAD \$12 ***V
warm banana bread, oatmeal ice cream, caramel & pecan granola

ICE CREAM FLAVORS
- VANILLA BEAN - CHOCOLATE - PISTACHIO -
- OATMEAL - CORNBREAD - PEANUT BUTTER -
- MALANGA LILA (TARRO ROOT) -
one scoop \$3.50 - two scoops \$6.5
- add topping or sauce \$1 each

*GF = Gluten Free
**GFP = Gluten Free Possible
***V = Vegetarian
****VP = Vegetarian Possible



RCK favorites

CRISPY FRIED CHICKEN BUCKET
HALF \$21 | WHOLE \$38
local puerto rican chicken, citrus dusted and served with tabasco honey

SLOW ROASTED SPARE RIBS
HALF RACK \$19 | WHOLE RACK \$26 *GF
spicy dry rub, guava barbecue sauce, & coleslaw

Sandwiches & Burgers

FRIED CHICKEN SANDWICH \$15
ciabatta bread, coleslaw, onions & ranch

BROILED LOCAL CATCH SANDWICH \$19
mahi mahi, avocado, tomato & key lime aioli

CORNMEAL CRUSTED FRIED SHRIMP SAMMY \$16
bibb lettuce, tomato & cilanto lime mayo

LA RAIZ CHEESEBURGER \$17 *GFP
8 oz. upper choice house ground burger with cheddar, ranch & barbeque sauce
+bacon \$2

CRAB CAKE "BURGER" \$19
lump blue crab cake, puerto rican sauce & pickle salad

Pizza **Build Your own**
12 INCH: \$16

RIO MAR-GHERITA
fresh mozzarella, tomato & basil

ADD MEAT:
bacon \$3
pepperoni \$4
chicken \$4
ham \$4
shrimp \$5
chorizo sausage \$4

ADD CHEESE:
burrata \$4
goat cheese \$3
extra mozzarella \$3

ADD ROOTS:
mushrooms \$2
spicy peppers \$2
corn \$2
red onion \$2
cherry tomatoes \$2
pineapple \$2
basil \$1
local pumpkin \$2
caramelized onion \$2

ADD SAUCE:
guava bbq \$2
pesto \$2

sides

CHILLED WATERMELON \$7 *GF ***V

MACARONI & CHEESE \$8 ***V

BACON & CHEDDAR LOADED TATER TOTS \$7 *GF ****VP

WAFFLE FRIES \$7 *GF ***V

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions