

Starters

Hot Crab Dip for Two	\$11.75
<i>A local favorite full of back fin crab & cream cheese.</i>	
Pub Chips	\$7.25
<i>Hot fresh seasoned potato chips served with BBQ ranch.</i>	
Volcano Shrimp	\$10.25
<i>Lightly fried shrimp tossed in our Thai chili Sriracha sauce.</i>	
Pulled Pork Nachos	\$12.50
<i>Piled high with fresh fried chips, pulled pork, queso blanco, cilantro, scallions, jalapeños, fresh salsa & sour cream.</i>	
BBQ Chicken Tenders	\$9.50
<i>Crispy hand breaded chicken tenders tossed in our Honey Chipotle BBQ Sauce.</i>	
Crispy Calamari	\$9.75
<i>Lightly fresh fried calamari served with Thai chili sauce.</i>	
Largo Fritters	\$9.50
<i>5 fresh fried conch fritters on islands of cilantro aioli.</i>	
☞ Lemon Butter Mussels	\$10.25
<i>Pan roasted mussels in butter, white wine, fresh tomatoes, garlic & lemon.</i>	
Cajun Shrimp	\$10.50
<i>Blackened bacon wrapped shrimp topped with creole mustard & served over roasted corn salsa.</i>	

Chill Bar

Shrimp Cocktail
<i>Fresh Steamed Iced Shrimp & Cocktail Sauce</i>
Small \$7 Medium \$12 Large \$16
☞ Seared Tuna Hawaii
<i>Seared & Chilled Peppered Yellowfin Tuna, Seaweed Salad with Ponzu Sauce</i>
Small \$12 Medium \$18 Large \$25
☞ Tuna Tartare
<i>Fresh Ahi tuna tartare served with fried wontons</i>
\$12.50
Blue Crab Cocktail
<i>Iced Jumbo Lump Blue Crab with Chilled Mustard Sauce</i>
\$14

Award Winning Soups

Havana's Clam Chowder
<i>Pleasure Island Chowder Cook-Off "Peoples Choice Winner"</i>
<i>2011,2012,2013,2014 & 2015</i>
Cup \$4.75 Bowl \$5.75 Quart To-Go \$11
Lobster Bisque
Cup \$6.25 Bowl \$8.75
French Onion Soup
\$5.75

Local Favorites

Add a tossed salad or Caesar salad to any dinner for \$3.75

☞ Carolina Bison Burger	\$12.75
<i>Grilled fresh ground North Carolina Bison topped with lettuce, tomato, mayonnaise, applewood bacon & American cheese. Served with French Fries.</i>	
BT's Chicken	\$16.75
<i>Romano cheese & Panko bread crumb encrusted chicken topped with a lemon butter caper sauce. Served over smashed Yukon gold potatoes.</i>	
Guinness Chicken	\$16.75
<i>Grilled chicken basted in Guinness BBQ sauce & topped with melted cheese, ripe tomatoes & green onions over smashed Yukon gold potatoes.</i>	
☞ Vegetable Estiva	\$16.75
<i>Sautéed peppers, onions, mushrooms & artichokes tossed in a white wine lemon butter sauce & served over spinach fettuccini. * Vegan available upon request.</i>	
Carbonara	\$18.25
<i>Smoked bacon, fresh peas, wild mushrooms & four cheese tortellini tossed in a parmesan cream sauce.</i>	
French Quarter	\$19.50
<i>Andouille sausage, grilled chicken, sautéed shrimp, peppers & onions, tossed in a Creole cream sauce over spinach fettuccini.</i>	
Coca-Cola Steak Tips	\$19.75
<i>Grilled Coca-cola marinated steak tips served with smashed Yukon gold potatoes.</i>	
Shrimp & Lobster Grits	\$19.75
<i>Sautéed shrimp & Tasso ham tossed in a cajun cream sauce & served over a fried lobster grit cake.</i>	
Cha-Cha Salmon	\$21.75
<i>Fresh blackened salmon topped with a fresh citrus salsa and served with sweet pea risotto and sautéed spinach.</i>	
☞ Sitting Duck	\$22.50
<i>Seared duck breast topped with a balsamic reduction & served over a mini mixed green salad. Sided with smashed Yukon gold potatoes.</i>	
Fat Daddy Crab Cakes	\$23.75
<i>Havana's Signature Crab Cakes made with jumbo lump crab meat and a touch of curry. Served over wilted spinach risotto.</i>	
Crab Stuffed Salmon	\$23.75
<i>Fresh salmon stuffed with a curried lump crab cake & topped with a lemon caper sauce. Served with sweet pea risotto & sautéed spinach.</i>	
☞ Scallops Casino	\$23.75
<i>Seared Sea Scallops topped with applewood bacon roasted red pepper butter over sautéed spinach & sweet pea risotto.</i>	
☞ Tuna Tortilla	\$24.75
<i>Fresh blackened yellowfin tuna, mixed greens, wrapped in a large grilled tortilla on top of a bed of warm jalapeno queso and topped with fresh citris salsa. Served with a side of fire roasted corn and black beans.</i>	
Lobster Seafood Bake	\$24.75
<i>Lobster, scallops, shrimp and blue crab baked in lobster bisque. Served with sweet pea risotto and fresh sautéed spinach.</i>	
☞ Horseradish Tuna	\$24.75
<i>Seared horseradish encrusted yellowfin tuna with ginger soy sauce & wasabi aioli. Served with sweet pea risotto & fresh sautéed spinach.</i>	
Flat Iron & Shrooms	\$26.75
<i>Grilled & sliced flat iron steak over bacon cheddar mashed potatoes & topped with Chef Joe's mushrooms.</i>	
Pleasure Island Filet	Market
<i>Grilled 8oz beef tenderloin topped with bleu cheese bacon butter & onion straws. Served with smashed Yukon gold potatoes & sautéed green beans.</i>	

Fresh Seafood Platters

All Seafood Platters are served with Seasoned French Fries & Cranberry Slaw.

Crispy Shrimp Platter	\$18.75
<i>Fresh fried Gulf shrimp .</i>	
Crispy Catfish Platter	\$18.75
<i>Fresh fried North Carolina catfish.</i>	
Crispy Flounder Platter	\$20.75
<i>Fresh fried East Coast flounder.</i>	
Crispy Oyster Platter	\$21.50
<i>Fresh fried Virginia oysters.</i>	
Super Seafood Combo	\$26.75
<i>Our BIG combination platter of fresh fried Gulf shrimp, Virginia oysters & North Carolina catfish.</i>	

Today's Fresh Fish

☞ Havana's Fresh Catch	Market
<i>Each day our Chef shops for the freshest seasonal fish. He prepares it Grilled, Blackened or Carolina Style & serves it with sweet pea risotto & fresh vegetables.</i>	

Lily's Garden Salads

Pear Vinaigrette~Balsamic Vinaigrette~Ranch~Bleu Cheese

Key West Chicken Salad
<i>Grilled chicken, candied pecans, fresh strawberries, oranges & bleu cheese crumbles over mixed greens.</i>
\$12.75
☞ Salmon Caesar Salad
<i>Fresh blackened Salamon atop our fresh tossed Caesar salad.</i>
\$14.75
Baja Chicken Salad
<i>Chopped lettuce, fire roasted corn, black beans, fresh tomatoes, cheese, tortilla strips & grilled chicken tossed in a Chipotle ranch dressing.</i>
\$12.75
☞ Niçoise Salad
<i>Fresh peppered seared tuna, green beans, baby red potatoes, boiled egg and shaved red onions served over mixed greens tossed in Feta vinaigrette.</i>
\$14.75
Chopped Cobb Salad
<i>Chopped lettuce, blackened shrimp, egg, fresh tomato, mixed cheese, blackened chicken & applewood bacon.</i>
\$12.75

Our Signature Desserts

Hot Rum Bananas Foster for Two
<i>It was 1952 in a New Orleans restaurant where the Bananas Foster was born! A chef by the name of Chef Paul Blange was challenged to make a signature dessert using bananas. With New Orleans being the major port for incoming Central American bananas, the resources were endless. So, Chef Paul created Bananas Foster. Chef Paul's dessert was named for Richard Foster, who, as chairman, served on the New Orleans crime commission, a civic effort to clean up the French Quarter. Havana's has taken on the tradition of Chef Paul's famous dessert and serves it hot to order. We hope you enjoy this dessert as much as we do!</i>
Chocolate Mousse ~ Key Lime Pie ~ Seasonal Cheese Cake
Coconut Cream Cake