

STARTERS

HOT CRAB DIP FOR TWO

A local favorite full of back fin crab & cream cheese. \$12

PUB CHIPS

Hot fresh seasoned potato chips served with BBQ ranch. \$7.5

VOLCANO SHRIMP

Lightly fried shrimp tossed in our Thai chili Sriracha sauce. \$11

BBQ CHICKEN TENDERS

Crispy hand breaded chicken tenders tossed in our Honey Chipotle BBQ Sauce. \$9.5

CRISPY CALAMARI

Lightly fresh fried calamari served with Thai chili sauce. \$11

LEMON BUTTER MUSSELS

Pan roasted mussels in butter, white wine, fresh tomatoes, garlic & lemon. \$12

LARGO FRITTERS

5 fresh fried conch fritters on islands of cilantro aioli. \$10

CAJUN SHRIMP

Blackened bacon wrapped shrimp topped with creole mustard & served over roasted corn salsa. \$12

SOUPS

HAVANA'S CLAM CHOWDER

Pleasure Island Chowder Cook-Off "Peoples Choice Winner" 2011-2016 Cup \$4.75 Bowl \$5.75 Quart To-Go \$11

LOBSTER BISQUE

Cup \$6.25 Bowl \$8.75

SEAFOOD CHILL BAR

SHRIMP COCKTAIL

Fresh Steamed Iced Shrimp & Cocktail Sauce. Small\$10-Medium\$14-Large\$19

BLUE CRAB COCKTAIL

Iced Jumbo Lump Blue Crab with Chilled Sweet Mustard Sauce. \$14

SEARED TUNA HAWAII

Seared & Chilled Peppered Yellowfin Tuna, Seaweed Salad with Ginger Soy Sauce. Small\$12-Medium\$18-Large\$25

THREE EGG OMELETS

OMELETS ARE AVAILABLE UNTIL 2:00PM

TOP CHEF

Smoked sausage, mushroom, onion & mixed cheese omelet. Served with Havana Hash & fresh fruit. \$11.75

LOADED

Chopped applewood bacon, baby red potatoes, green onions & mixed cheese omelet. Served with Havana Hash & fresh fruit. \$11.75

WESTERN

Sautéed bell peppers, onions, ham & mixed cheese omelet. Served with Havana Hash & fresh fruit. \$11.75

SUMMERTIME

Fresh mushrooms, onions, spinach & mixed cheese omelet. Served with Havana Hash & fresh fruit. \$10.75

HAND CRAFTED SANDWICHES

Served with your choice of Shoe String Fries, Tater Tots, Cranberry Slaw or Onion Rings.

CAROLINA BISON BURGER

Grilled fresh ground North Carolina Bison topped with lettuce, tomato, mayonnaise, applewood bacon & American cheese. Served with French Fries. \$12.75

REDNECK CUBAN

Carolina BBQ, Swiss cheese, smoked ham, dill pickles & honey mustard on toasted French bread. \$12.75

CATFISH TACOS

Local fresh crispy catfish tacos stuffed with Pico de Gallo, fresh cabbage, mixed cheese & creole mustard. \$11.75

CAROLINA BBQ SLIDERS

Three pulled pig sliders stuffed with Carolina BBQ & cranberry island slaw. \$11.75

GRILLED SALMON BLT

Fresh grilled salmon, applewood bacon, lettuce, tomato and dill mayo on a toasted bun. \$12.75

CB CHICKEN SANDWICH

Crispy chicken sandwich topped with Monterey Jack Cheese, bacon, pickles, lettuce, tomato and mayo on a toasted bun. \$11.75

CAROLINA BEACH FAVORITES

BLACKENED CHICKEN ALFREDO

Blackened chicken & fresh steamed broccoli atop a bed of fettuccini Alfredo. \$12.75

SALMON CAROLINA

Seared fresh salmon topped with a cajun shrimp sauce. Served over sweet pea risotto. \$14.75

SHRIMP & GRITS

Sautéed shrimp & Tasso ham tossed in a cajun cream sauce & served over a fried lobster grit cake. \$15.75



CB SEAFOOD BASKETS

All Seafood Baskets are served with Shoe String Fries & Cranberry Slaw.

SHRIMP BASKET

\$13.75

CATFISH BASKET

\$12.75

OYSTER BASKET

\$14.75

FLOUNDER BASKET

\$14.75

LILY'S GARDEN SALADS

DINNER SALAD

Enjoy a tossed salad or Caesar salad with any meal. \$4.5

BAJA CHICKEN SALAD

Chopped lettuce, fire roasted corn, black beans, fresh tomatoes, cheese, tortilla strips & grilled chicken tossed in a Chipotle ranch dressing. \$12.75

KEY WEST CHICKEN SALAD

Grilled chicken, candied pecans, fresh strawberries, oranges & bleu cheese crumbles over mixed greens. \$12.75

SALMON CAESAR SALAD

Fresh blackened Salamon atop our fresh tossed Caesar salad. \$14.75

CHOPPED COBB SALAD

Chopped lettuce, blackened shrimp, egg, fresh tomato, mixed cheese, blackened chicken & applewood bacon. \$12.75

NIÇOISE SALAD

Fresh peppered seared tuna, green beans, baby red potatoes, boiled egg and shaved red onions served over mixed greens tossed in Feta vinaigrette. \$14.75

BOARDWALK SALAD

Marinated grilled tenderloin steak tips atop mixed greens, applewood bacon, tomatoes, bleu cheese & croutons. Topped with fried onion straws. \$14.75

SIGNATURE DESSERT

HOT RUM BANANAS FOSTER FOR TWO

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!