

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

CB FAVORITES

CAROLINA BISON BURGER

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

VEGETABLE ESTIVA

Sautéed peppers, onions, mushrooms & artichokes tossed in a white wine lemon butter sauce & served over spinach fettuccini. ★ Vegan available upon request. \$16.75

PASTA CARBONARA

Smoked bacon, fresh peas, wild mushrooms & four cheese tortellini tossed in a parmesan cream sauce. \$18.75

BT'S CHICKEN

Romano cheese & Panko bread crumb encrusted chicken topped with a lemon butter caper sauce. Served over smashed Yukon gold potatoes. \$18.75

FRENCH QUARTER PASTA

Andouille sausage, grilled chicken, sautéed shrimp, peppers & onions, tossed in a Creole cream sauce over spinach fettuccini. \$19.75

SHRIMP & GRITS

Sautéed shrimp & Tasso ham tossed in a cajun cream sauce & served over a fried lobster grit cake. \$20.75

CHA-CHA SALMON

Fresh blackened salmon topped with a fresh citrus salsa and served with sweet pea risotto and sautéed spinach. \$22.75

SEARED DUCK

Seared duck breast topped with a balsamic reduction & served over a mini mixed green salad. Sided with smashed Yukon gold potatoes. \$23.75

FAT DADDY CRAB CAKES

Havana's Signature Crab Cakes made with jumbo lump crab meat and a touch of curry. Served over wilted spinach risotto. \$25.75

CRAB STUFFED SALMON

Fresh salmon stuffed with a curried lump crab cake & topped with a lemon caper sauce. Served with sweet pea risotto & sautéed spinach. \$26.75

LOBSTER SEAFOOD BAKE

Lobster, scallops, shrimp and blue crab baked in lobster bisque. Served with sweet pea risotto and fresh sautéed spinach. \$26.75

HORSERADISH TUNA

Seared horseradish encrusted yellowfin tuna with ginger soy sauce & wasabi aioli. Served with sweet pea risotto & fresh sautéed spinach. \$26.75

SCALLOPS CASINO

Seared Jumbo Sea Scallops topped with applewood bacon roasted red pepper butter over sautéed spinach & sweet pea risotto. \$27.75

STEAKS

COCA-COLA STEAK TIPS

Grilled Coca-Cola marinated tenderloin tips served with smashed Yukon gold potatoes & sautéed green beans. \$23.75

PLEASURE ISLAND FILET

8oz Grilled beef tenderloin topped with bleu cheese bacon butter & onion straws. Served with smashed Yukon gold potatoes & sautéed green beans. \$32.75

RIBEYE STEAK

12oz Grilled Ribeye with smashed Yukon gold potatoes & sautéed green beans. \$28.75



FRESH SEAFOOD PLATTERS

All seafood platters are served with hot fries & cranberry slaw.

CRISPY SHRIMP PLATTER

Fresh fried Gulf shrimp . \$19.75

CRISPY CATFISH PLATTER

Fresh fried North Carolina catfish. \$18.75

CRISPY FLOUNDER PLATTER

Fresh fried East Coast flounder. \$22.75

CRISPY OYSTER PLATTER

Fresh fried Virginia oysters. \$22.75

SUPER SEAFOOD COMBO

Our BIG combination platter of fresh fried Gulf shrimp, Virginia oysters & North Carolina catfish. \$26.75

TODAY'S FRESH FISH

HAVANA'S FRESH CATCH

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. Market Price

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

SALMON CAESAR SALAD

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

KEY WEST CHICKEN SALAD

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

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!