



### Havana's Clam Chowder

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

**French Onion Soup**  
\$5.75

**Hot Crab Dip**  
A local favorite full of back fin crab & cream cheese. \$12

**Largo Fritters**  
5 fresh fried conch fritters on islands of cilantro aioli. \$11

☀ **Clams Chardonnay**  
Middle neck clams steamed in a Chardonnay garlic butter. \$12

**Crispy Calamari**  
Lightly fried calamari served with Thai chili sauce. \$11

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

**Chicken Satays**  
Marinated chicken skewers with peanut sauce. \$9

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

**Pulled Pork Nachos**  
Piled high with fresh corn tortilla chips, pulled pork, queso blanco, cilantro, scallions, jalapeños, fresh pico de gallo & sour cream. \$13

### SEAFOOD CHILL BAR

**Shrimp Cocktail**  
\$11/\$14/\$19

**Blue Crab Cocktail**  
Chilled Jumbo Lump Blue Crab with Chef's Mustard Sauce. \$14

☀ **Tuna Hawaii**  
Seared & Chilled Peppered Yellowfin Tuna, Seaweed Salad & Ginger Soy Sauce. \$14/\$18/\$25

### LILY'S GARDEN SALADS

#### Dinner Salad

Enjoy a small crisp garden salad or small Caesar salad with any meal. \$4.5

#### ☀ Big Caesar Salad

Romaine lettuce, croutons, Caesar dressing & parmesan cheese. \$9 (Add Blackened Salmon \$6)

#### Chopped Cobb Salad

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

☿ **Key West Chicken Salad**  
Grilled chicken, candied pecans, fresh strawberries, oranges & bleu cheese crumbles over mixed greens. \$12.75

#### Baja Chicken Salad

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

#### ☀ Niçoise Salad

Fresh peppered seared tuna, green beans, baby red potatoes, Kalamata olives, boiled egg and shaved red onions served over mixed greens tossed in vinaigrette dressing. \$15.5

#### ☀ Boardwalk Salad

Grilled Coca-Cola steak tips atop mixed greens, applewood bacon, tomatoes, bleu cheese crumbles & croutons. Topped with fried onion straws. \$15.5

### SEAFOOD PLATTERS

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

#### Crispy Shrimp Platter

Fresh fried Gulf shrimp . \$20

#### Crispy Catfish Platter

Fresh fried North Carolina catfish. \$19

#### Crispy Oyster Platter

Fresh fried Virginia oysters. \$24

#### Super Seafood Combo

Our BIG combination platter of fresh fried Gulf shrimp, Virginia oysters & North Carolina catfish. \$28

### SIGNATURE DESSERTS

#### ☿ Hot Rum Bananas Foster for Two

It was 1952 in a New Orleans restaurant where the Bananas Foster was born! 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! \$9.75

#### ☿ Chocolate Mousse

Chef prepared Chocolate mousse. The perfect small portion to finish off your meal. \$3.75

### CB FAVORITES

#### ☀ Havana's Fresh Catch

Each day our Chef shops for the freshest seasonal fish. She prepares it Grilled, Blackened or Carolina Style & serves it with sweet pea risotto & fresh vegetables. Market Price

#### ☀ Carolina Bison Burger

Grilled fresh ground North Carolina Bison topped with lettuce, tomato, mayonnaise, applewood bacon & American cheese. \$12.5

#### Pasta Carbonara

Applewood bacon, peas, mushrooms & four cheese tortellini tossed in a parmesan cream sauce. \$17

#### Mediterranean Pasta

Chef's signature pasta tossed in a sun-dried tomato & kalamata olive coral sauce. Served with your choice of shrimp or chicken. \$18

#### BT's Chicken

Romano cheese & Panko bread crumb encrusted chicken topped with a lemon butter caper sauce. Served over smashed Yukon gold potatoes. \$19

#### French Quarter Pasta

Andouille sausage, grilled chicken, sautéed shrimp, peppers & onions, tossed in a Creole cream sauce & fettuccini. \$22

### CB Shrimp & Grits

Sautéed shrimp & Tasso ham tossed in a cajun cream sauce & served over a fried lobster grit cake. \$23

#### ☀ Cha-Cha Salmon

Blackened salmon topped with a fresh citrus salsa and served with sweet pea risotto and sautéed spinach. \$23

#### S&S Alfredo

Blackened shrimp, scallops & steamed broccoli over our scratch made Fettuccini Alfredo. \$24

#### ☀ Coca-Cola Steak Tips

Grilled Coca-Cola marinated tenderloin tips with smashed Yukon gold potatoes & sautéed green beans. \$24

#### ☀ Center Cut Pork Chop

Our thick bone-in pork chop topped with a goat cheese & sun dried tomato butter sauce over Yukon smashed potatoes and a side of sautéed green beans. \$24

#### Crab Stuffed Salmon

Fresh salmon stuffed with a our lump crab cake & topped with a lemon caper sauce. Served with sweet pea risotto & sautéed spinach. \$25

#### 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. \$26

#### ☀ Horseradish Tuna

Seared horseradish encrusted yellowfin tuna with ginger soy sauce & wasabi aioli. Served with sweet pea risotto & fresh sautéed spinach. \$28

#### ☀ Scallops Casino

Seared Jumbo Sea Scallops topped with applewood bacon butter. Served over sautéed spinach & sweet pea risotto. \$28

#### ☀ Grilled Rib Eye Steak

12oz hand cut Rib-eye with smashed Yukon gold potatoes & sautéed green beans. \$29

#### ☀ 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