



STARTERS

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 FRESH FRIED CALAMARI SERVED WITH THAI CHILI SAUCE. \$11

VOLCANO SHRIMP

LIGHTLY FRIED SHRIMP TOSSED IN OUR THAI CHILI SRIRACHA SAUCE. \$11

CHICKEN SATAYS

THAI 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

LILY'S GARDEN SALADS

DINNER SALAD

ENJOY A TOSSED SALAD OR SMALL CAESAR SALAD WITH ANY MEAL. \$4.5

BIG CAESAR SALAD

CHOPPED 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. \$13.5

KEY WEST CHICKEN SALAD

GRILLED CHICKEN, CANDIED PECANS, FRESH STRAWBERRIES, ORANGES & BLEU CHEESE CRUMBLES OVER MIXED GREENS. \$13.5

BAJA CHICKEN SALAD

CHOPPED LETTUCE, FIRE ROASTED CORN, BLACK BEANS, FRESH TOMATOES, CHEESE, TORTILLA STRIPS & GRILLED CHICKEN TOSSED IN A CHIPOTLE RANCH DRESSING. \$13.5

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. \$15.5

BOARDWALK SALAD

GRILLED COCA-COLA STEAK TIPS ATOP MIXED GREENS, APPLEWOOD BACON, TOMATOES, BLEU CHEESE & CROUTONS. TOPPED WITH FRIED ONION STRAWS. \$15.5

CONSUMING RAW OR UNDER COOKED MEATS, SEAFOOD, SHELL FISH, POULTRY OR EGGS MAY INCREASE YOUR RISK FOR A FOOD BORN ILLNESS. THESE ITEMS MAY BE COOKED TO ORDER.

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. \$21

SOUTHERN SHRIMP & GRITS SAUTÉED SHRIMP & TASSO HAM TOSSED IN A CAJUN CREAM SAUCE & SERVED OVER A FRIED LOBSTER GRIT CAKE. \$23

CHA-CHA SALMON FRESH BLACKENED SALMON TOPPED WITH A FRESH CITRUS SALSA AND SERVED WITH SWEET PEA RISOTTO AND SAUTÉED SPINACH. \$23

S&S ALFREDO BLACKENED SHRIMP & SCALLOPS, BROCCOLI OVER OUR SCRATCH MADE FETTUCCINI ALFREDO. \$24

COCA-COLA STEAK TIPS GRILLED COCA-COLA MARINATED TENDERLOIN TIPS SERVED WITH SMASHED YUKON GOLD POTATOES & 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 ROASTED RED PEPPER BUTTER. SERVED OVER SAUTÉED SPINACH & SWEET PEA RISOTTO. \$28

BONE-IN PORK CHOP OUR BIG PORK CHOP TOPPED WITH A GOAT CHEESE & SUN DRIED TOMATO BUTTER SAUCE OVER YUKON SMASHED POTATOES AND A SIDE OF GREEN BEANS. \$26

RIBEYE STEAK 12OZ GRILLED RIBEYE 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

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

SEAFOOD CHILL BAR

SHRIMP COCKTAIL CHILLED SHRIMP COCKTAIL . SMALL \$11 - MEDIUM \$14 - LARGE \$19

BLUE CRAB COCKTAIL CHILLED JUMBO LUMP BLUE CRAB WITH HONEY MUSTARD SAUCE. \$14

TUNA HAWAII SEARED & CHILLED PEPPERED YELLOWFIN TUNA, SEAWEED SALAD & GINGER SOY SAUCE. SMALL\$14-MEDIUM\$18-LARGE\$25

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

CHOCOLATE MOUSSE

CHEF PREPARED CHOCOLATE MOUSSE. THE PERFECT SMALL PORTION TO FINISH OFF YOUR MEAL. \$3.75