

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. \$9

CAJUN SHRIMP

Blackened bacon wrapped shrimp topped with creole mustard & served over roasted corn salsa. \$11.5

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

FRENCH ONION SOUP

\$5.75

LOBSTER BISQUE

Cup \$6.25 Bowl \$8.75

SEAFOOD CHILL BAR

SHRIMP COCKTAIL

Fresh Steamed Iced Shrimp & Cocktail Sauce. Small \$9-Medium \$14-Large \$19

BLUE CRAB COCKTAIL

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

TUNA TARTARE

Fresh raw yellowfin tuna tartare served with fried wontons. \$12.5

SEARED TUNA HAWAII

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

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

1/2 WRAP & SOUP OR SALAD

Turkey bacon wrap & your choice of Caesar salad, house salad or clam chowder. \$9.75



SPRING WRAP

Baby spinach & sautéed seasonal vegetables tossed in a Feta cheese vinaigrette and wrapped in a fresh tortilla. \$8.75

BLACKENED SALMON WRAP

Blackened salmon wrapped with spring mix, shaved red onion, tomato and mango avocado salsa. \$10.75

CAROLINA BBQ SLIDERS

Three pulled pig sliders stuffed with Carolina BBQ & cranberry island slaw. \$10.75

PRIME RIB DIP

Shaved rib-eye steak, sautéed peppers, caramelized onions & melted Monterey jack cheese on toasted artisan french bread. \$11.75

GRILLED SALMON BLT

Fresh grilled salmon, applewood bacon, lettuce, tomato and dill mayo on a toasted bun. \$11.75

REDNECK CUBAN

Carolina BBQ, Swiss cheese, smoked ham, dill pickles & honey mustard on toasted French bread. \$10.75

TURKEY & BACON WRAP

Warm grilled turkey, applewood bacon & provolone cheese wrapped with shaved lettuce, tomato and cranberry mayo. \$9.50

PESTO CHICKEN SANDWICH

Fresh pesto grilled chicken breast topped with Monterey jack cheese, applewood bacon, grilled red onions & mayonnaise. Served on toasted bun. \$10.75

CB CHICKEN SANDWICH

Crispy chicken sandwich topped with Monterey Jack Cheese, bacon, pickles, lettuce, tomato and mayo on a toasted bun. \$10.75

BIG CLUB SANDWICH

Havana's club sandwich piled high with smoked ham, black forest turkey, American cheese, Swiss cheese, lettuce, tomato, mayo & applewood bacon. \$10.75

CAPE FEAR CHICKEN PHILLY

Chopped grilled chicken, peppers, onions, cheese & mayo on a warm hoagie. \$10.75

CAROLINA BEACH FAVORITES

BLACKENED CHICKEN ALFREDO

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

TODAY'S FRESH CATCH

Served with sweet pea risotto and vegetables. Grilled, Blackened or Carolina Style. \$14.50

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. \$14.75

CRISPY SEAFOOD BASKETS

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

SHRIMP BASKET

\$12.25

CATFISH BASKET

\$12.25

OYSTER BASKET

\$13.50

FLOUNDER BASKET

\$12.75

LILY'S GARDEN SALADS

DINNER SALAD

Enjoy a tossed salad or Caesar salad with any meal. \$3.75

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

CHEF SALAD

Top shelf chef salad with tomatoes, cucumbers, bacon, black forest turkey, smoked ham & Swiss cheese. Served with honey mustard dressing. \$12.75

BOARDWALK SALAD

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

SOUTH OF THE BORDER

TACOS ARE SERVED WITH FRESH CHIPS & PICO DE GALLO.

CATFISH TACOS

Local fresh crispy catfish tacos stuffed with Pico de Gallo, fresh cabbage, mixed cheese & creole mustard. \$9.75

PULLED PORK TACOS

NC pulled pork tacos with pickled onions, diced jalapeños, and mango pineapple salsa. \$9.75

CARNE ASADA TACOS

Marinated steak, grilled onion and peppers & mixed cheese. \$10.75

PULLED PORK NACHOS

Piled high with fresh fried chips, pulled pork, queso blanco, cilantro, scallions, jalapeños, fresh salsa & sour cream. \$12.75

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!

