

Havana's

FRESH ISLAND RESTAURANT

Starters

Havana's Chowder Cup \$3.75 ~ Bowl \$4.75 Lobster Bisque \$8.75

"Havana's Chowder was the Winner of the 2011 Pleasure Island Chowder Cook-Off"

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| Hot Crab Dip for Two- A local favorite served Hot with fried pita points | \$11.75 |
| Fresh Chips- Hot fried seasoned potato chips served with BBQ ranch | \$5.75 |
| Zucchini Sticks- Fresh fried zucchini served with red pepper marinara sauce | \$7.75 |
| Mussels- Prince Edward Island mussels sautéed in white wine, garlic & lemon | \$8.50 |
| Caribbean Wings- Large crispy wings tossed in sweet jerk BBQ sauce | \$8.75 |
| Calamari- Lightly fried calamari served with Thai chili sauce | \$9.50 |
| Baja Dip- Our 7 layer black bean & sausage dip served with fresh chips | \$9.75 |
| Cajun Shrimp- Blackened bacon wrapped shrimp topped with a Creole mustard | \$9.75 |
| Big Nachos- Jerk chicken, mixed cheese, cha-cha, black beans, salsa & sour cream | \$10.50 |

Pastas

Add a Cottage Salad or Caesar Salad to any pasta for \$2.95

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| Mushroom Ravioli- Large Mushroom Ravioli in a wild mushroom cream sauce | \$15.95 |
| North End- Havana's Carbonara with smoked bacon, peas & mushrooms over 4 cheese tortellini | \$16.95 |
| Little Washington- Sautéed chicken & wild mushrooms in a pesto cream sauce over fettuccini | \$16.95 |
| Shrimp Scampi- Sautéed shrimp & fresh tomatoes in a garlic wine & butter sauce over fettuccini | \$17.95 |
| French Quarter- Andouille sausage, chicken & shrimp tossed in a Creole sauce over fettuccini | \$17.95 |

Lily's Garden Salads

Sweet Pear Vinaigrette – Raspberry Vinaigrette - Blue Cheese - Honey Mustard – Ranch

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| Cottage- Small dinner salad or small Caesar salad | \$5.95 |
| Big Caesar- (Add Blackened Chicken \$2.95, Fried Shrimp \$3.95, Fresh Catch or Crab Cake \$5.95) | \$9.95 |
| Catch Salad- The garden plus dried cranberries, egg, bacon, cheese & today's fresh catch | \$Market |
| Key West Salad- Candied pecans, strawberries, oranges, chicken and bleu cheese crumbles | \$11.95 |
| Chopped Cobb- Chopped lettuce, blackened shrimp, egg, tomato, cheese, chicken & smoked bacon | \$11.95 |

18% GRATUITY ADDED TO PARTIES OF 8 OR MORE

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Local Favorites

Add a Cottage Salad or Caesar Salad to any dinner for \$2.95

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| Today's Fresh Catch- The Chef's freshest fish (Blackened, Grilled or Carolina Style \$2.95) | \$Market |
| BT's Chicken- Romano cheese & Panko encrusted chicken topped with a lemon caper sauce over potatoes | \$16.95 |
| Guinness Chicken- Smothered in Guinness BBQ sauce, melted cheese, ripe tomatoes & chives over potatoes | \$17.95 |
| Shrimp & Grits- Large shrimp & Tasso ham tossed in a Cajun cream sauce over a fried grit cake | \$18.95 |
| Blue Water Tuna- Seared horseradish encrusted Ahi tuna with a ginger soy & wasabi aioli | \$20.95 |
| Cha-Cha Salmon- Fresh blackened salmon topped with a fresh citrus salsa over confetti orzo | \$19.95 |
| Stuffed Salmon- Baked salmon stuffed with lump crab & topped with a lemon butter caper sauce | \$21.95 |
| Lobster Seafood Bake- Lobster, scallops, shrimp and blue crab baked in lobster bisque | \$23.95 |
| Skillet Duck- Seared duck breast topped with a balsamic reduction & served over mixed greens | \$18.95 |
| Havana's Filet- Grilled 8oz beef tenderloin with tarragon sauce and served with potatoes & vegetables | \$27.95 |
| New York Strip- 14oz grilled Strip topped with roasted herb butter and served with potatoes & vegetables | \$22.95 |

FAT DADDY CRAB CAKES

JUMBO LUMP MARYLAND STYLE CRAB CAKES SERVED OVER CONFETTI ORZO

ONE CAKE \$18.95 TWO CAKES \$23.95

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| Shrimp Platter- Hand breaded fried shrimp piled high over hot seasoned fries & island slaw | \$17.95 |
| Oyster Platter- Fresh Oysters lightly fried, hot seasoned fries & island slaw | \$18.95 |
| Coconut Shrimp- Coconut breaded shrimp served with fries, orange marmalade & island slaw | \$18.95 |

~ DELUXE SEAFOOD PLATTER ~

Fried Shrimp - Fried Oysters - Crab Cake \$24.95

DELUXE PLATTER SERVED WITH SEASONED FRIES AND ISLAND SLAW

Specials

Monday - Seared Sea Scallops

Tuesday - Coconut Steamed Tilapia

Wednesday - Chef's Island Curry

Thursday - Seafood Paella

Friday & Saturday - Slow Roasted Prime Rib

Sides

POTATOES ~ SEASONAL VEGGIES ~ CONFETTI ORZO

ISLAND SLAW ~ FRENCH FRIES

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Light Eats

Add a Cottage Salad or Caesar Salad to any Light Eats for \$2.95

- Pub Sliders-** 3 cheese & pickle beef sliders \$10.95
- Big Quesadilla-** Served open face with chicken, peppers, onions, cheese, cha-cha & sour cream \$10.95
- Redneck Cuban-** Slow roasted pork BBQ, ham, Swiss cheese & pickles on toasted bread \$10.95
- Fish Taco-** Stuffed with fresh fried Cod, cabbage, cha-cha and Creole mustard \$11.95

Desserts

HOT RUM BANANA FOSTER

It was 1952, in a New Orleans restaurant where the Banana Foster was born! A chef by the name of Chef Paul Blangé 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 Banana 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!

BREAD PUDDING ~ KEY LIME PIE

BROWNIE SUNDAE ~ SEASONAL SORBET

Sunday Brunch

10am-2pm

Every Sunday Havana's Chef puts on a Grand Brunch Buffet!

Adults: \$12.95 / Kids: \$7.95

Havana's is an island restaurant that is inspired by the warmth of the Islands.

We blend our inspiration with modern southern recipes and classic dishes. From our island rum drinks to our fresh seafood dishes, you will feel like you have taken a vacation from your routine life and stepped into a time where the sunsets last a little longer and the ones you love become a little closer. So sit back and relax. We want you to enjoy your time at *Havana's*.

Our Staff at *Havana's* is here for you and welcomes you as our guest!