

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

Clams Chardonnay

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

Volcano Shrimp

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

Crispy Calamari

Lightly fresh fried calamari served with Thai chili 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

Largo Fritters

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

Shrimp Cocktail

Small \$11 - Medium \$14 Large \$19

☞ Tuna Hawaii

Seared & Chilled Peppered Yellowfin Tuna, Seaweed Salad & Ginger Soy Sauce. Small \$14-Medium \$18-Large \$25

Blue Crab Cocktail

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

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 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)

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

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, 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

HAND CRAFTED SANDWICHES

Served with your choice of Shoe String Fries, Tater Tots, Cranberry Slaw or Onion Rings.

1/2 Sandwich & Soup

Chef's 1/2 Sandwich & a cup of Havana's award winning clam chowder. \$10.75

Carolina BBQ Sliders

Two pulled pig sliders stuffed with Carolina BBQ & cranberry island slaw. \$10.5

Turkey Reuben

Grilled black forest turkey, Swiss cheese, kraut & 1000 island dressing on toasted rye bread. \$10.75

Catfish Tacos

Fresh crispy catfish tacos stuffed with Pico de Gallo, fresh cabbage, mixed cheese & creole mustard. \$10.5

Pesto Chicken Sandwich

Grilled pesto chicken breast topped with Monterey jack cheese, applewood bacon, grilled balsamic red onions & mayonnaise on a toasted bun. \$11.5

CB Chicken Sandwich

Crispy chicken sandwich topped with Monterey Jack Cheese, bacon, pickles, lettuce, tomato and mayo on a toasted bun. \$11.5

Redneck Cuban

Carolina BBQ, smoked ham, Swiss cheese, dill pickles & honey mustard on toasted French bread. \$11.5

☞ Grilled Salmon BLT

Fresh grilled salmon, applewood bacon, lettuce, tomato and mayo on a toasted bun. \$12.5

Prime Rib Dip

Shaved rib-eye steak, sautéed peppers, caramelized onions & melted Monterey jack cheese on a toasted Hoagie Roll. \$12.75

☞ Carolina Bison Burger

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

Cape Fear Club

Havana's club sandwich piled high with smoked ham, black forest turkey, American cheese, Provolone cheese, lettuce, tomato, mayo & applewood bacon. \$11.5

CAROLINA BEACH FAVORITES

☞ Today's Fresh Catch

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

☞ Salmon Carolina

Seared fresh salmon topped with a cajun shrimp sauce. Served over sweet pea risotto. \$14.5

Blackened Chicken Alfredo

Blackened chicken & fresh steamed broccoli atop a bed of fettuccini Alfredo. \$13.5

Southern Shrimp & Grits

Sautéed shrimp & Tasso ham tossed in a cajun cream sauce & served over a fried lobster grit cake. \$14.5

CRISPY SEAFOOD BASKETS

Shrimp Basket

Served with shoe string fries & cranberry slaw. \$13.75

Catfish Basket

Served with shoe string fries & cranberry slaw. \$12.75

Oyster Basket

Served with shoe string fries & cranberry slaw. \$14.75

Triple Seafood Platter

Fresh Shrimp, Oysters & Catfish. Served with shoe string fries & cranberry slaw. \$19.75



SIGNATURE DESSERT

☞ 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

