

STARTERS & SMALL PLATES

Havana's Clam Chowder

Pleasure Island's award winning clam chowder (2011-2016) 7/9 – Quart To-Go 16 –

Crispy Calamari

Lightly fried calamari served with Thai chili sauce. \$14.95

Volcano Shrimp

Lightly fried shrimp tossed in our signature volcano sauce. \$14.95

Cajun Shrimp

Cajun bacon wrapped shrimp topped with sriracha aioli & served over roasted corn salsa. \$16.95

Chef's Soup

Executive Chef's "Soup of the Day" 7/9 – Quart To-Go \$16 –

Largo Fritters

Fresh fried conch fritters served with cilantro aioli. \$16.95

Buffalo Cauliflower

Buffalo breaded fried cauliflower with jalapeno ranch. \$10.95

Oyster Rockefeller

Baked Virginia oysters on the half shell topped with creamed spinach, applewood bacon and Parmesan cheese. \$18.95

Hot Crab Dip

A local favorite, full of back fin crab & cream cheese. \$18.95

Jamaican Chicken Skewers

Jerk chicken skewers with pineapple sauce. \$12.95 – Double the Chicken \$7 –

Pulled Pork Nachos

Fresh corn tortilla chips piled high with pulled pork or blackened chicken, Queso blanco, jalapeños, fresh pico de gallo & sour cream. \$18.95



Jalapeno Margarita

Cuervo Gold Tequila, Triple Sec, Havana Sour, Fresh Jalapeno, Lime & Cayenne Salt.

CHILL BAR

❖ Pleasure Island Ceviche

Traditional Ceviche with fresh shrimp & scallops. Served with crispy tortilla chips. \$13.95

❖ Jumbo Shrimp Cocktail

Fresh chilled steamed shrimp & cocktail sauce. – Small \$13 / Large \$22 –

❖ Blue Crab Cocktail

Chilled jumbo lump blue crab with Key West honey mustard sauce. – \$20 –

❖ Tuna Hawaii

Seared & chilled sesame encrusted yellowfin tuna, seaweed salad & ginger soy sauce. – Small 14.95 / Large 28.95 –



LILY'S GARDEN SALADS

Dinner Salad

Small Dinner salad or Caesar salad. \$8.5

Key West Chicken Salad

Grilled chicken, candied pecans, strawberries, oranges & bleu cheese crumbles over mixed greens. \$17.95

Chopped Cobb Salad

Blackened shrimp & chicken, applewood bacon, boiled egg, diced tomato & mixed cheese over chopped lettuce. \$18.95

Fresh Dressings: Pear Vinaigrette\*Honey Mustard\*Ranch Balsamic Vinaigrette

Build Your Caesar Salad

Romaine lettuce, Caesar dressing, croutons & Parmesan cheese. \$10.95

– blackened salmon 9, blackened shrimp 8, blackened chicken 7 –

❖ Asian Tuna Salad

Seared yellowfin sesame crusted Tuna on top of a tossed orange-cumin vinaigrette romaine salad full of mandarin oranges, candied pecans, red onion & parmesan. \$18.95

Harvest Salad

Grilled chicken & mixed greens tossed in a maple-bourbon vinaigrette topped with candied walnuts, dried cranberries, red onion & mozzarella cheese. \$16.95

CB FAVORITES

❖ Today's Fresh Catch

The freshest fish sourced by our team. Served with rice pilaf and Chef's vegetables. Market\$ – Grilled, Blackened or Carolina Style \$ –

❖ Mahi Mahi Tacos

Two Blackened Mahi tacos with lettuce greens, sesame ginger vinaigrette, pico de gallo & sriracha aioli. Served with chips and queso. \$24.95

BT's Chicken

Romano Cheese & Panko encrusted chicken topped with a lemon butter caper sauce. Served over smashed potatoes. \$24.95

CB Shrimp & Grits

Sautéed shrimp & Tasso ham tossed in a cajun cream sauce & served over a fried lobster grit cake. \$28.95

Crispy Shrimp Platter

Fresh fried gulf shrimp, fries & slaw. \$27.95

French Quarter Pasta

Andouille sausage, blackened chicken, shrimp, peppers & onions, tossed in a Creole cream sauce over linguini. \$28.75

S&S Alfredo

Blackened shrimp & scallops over linguini Alfredo. Topped with steamed broccoli & parmesan cheese. \$32.95

❖ Horseradish Tuna

Seared horseradish encrusted yellowfin tuna with ginger soy sauce & wasabi aioli. Served with rice pilaf and roasted honey carrots. \$34.95

❖ Southern Fried Duck

Crispy duck from Maple Leaf Farms, topped with granny smith apple & dried cranberry chutney. Served with smashed potatoes & sautéed green beans. \$32.75

❖ Prime Rib Weekends

Slow Roasted Prime Rib Served every Friday & Saturday Night. Market\$

❖ Cha-Cha Salmon

Blackened salmon topped with a fresh pico de gallo. Served with rice pilaf and roasted honey carrots. \$29.95

❖ Scallops Casino

Six seared diver sea scallops topped with applewood bacon & a sweet butter sauce. Served over rice pilaf and roasted honey carrots. \$34.95

Super Seafood Combo

Our BIG combination platter of fresh fried gulf shrimp, Virginia oysters & North Carolina catfish. \$36.95

❖ Salmon Carolina

Blackened salmon topped with a shrimp cajun cream sauce & served over rice pilaf and steamed broccoli. \$29.95

❖ Center Cut Pork Chops

Two Chipotle-Cinnamon rubbed pork chops topped with caramelized red onions & pineapple. Served over smashed potatoes and sautéed green beans. \$28.95

General Manager: Pameer Angar  
Executive Chef: Elissa Smith

❖ Super-Duper Grouper

Pecan crusted pan seared grouper over mashed potatoes and asparagus. Topped with a sweet butter sauce. \$34.95

❖ Top Sirloin

Our 8 oz "Tender by Design" seasoned Choice Sirloin topped with our steak butter & fried onion straws. Served with smashed potatoes & sautéed green beans. \$30.95

❖ Pleasure Island Filet

7oz. grilled beef tenderloin topped with herb steak butter & fried onion straws. Served with smashed potatoes & sautéed green beans. \$40.95

❖ Carolina Bison Burger

Grilled Bison & ground chuck, topped with lettuce, tomato, garlic aioli, applewood bacon & American cheese. \$19.95

Shrimp Fried Rice

Large bowl of sautéed shrimp, Bourbon fried rice, roasted corn, onions, red & poblano peppers. \$25.95



Sunday Brunch at Havana's  
Voted "Best Brunch in Wilmington"  
for the last 6 Years!

❖ Consuming raw or under cooked meats, seafood, poultry or eggs may increase your risk for a food born illness. These items may be cooked to order.