

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

Chef's Soup

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

Jamaican Chicken Skewers

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

Largo Fritters

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

Hot Crab Dip

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

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

Buffalo Cauliflower

Buffalo breaded fried cauliflower with jalapeno ranch. \$10.95



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

HANDHELDS & ENTRÉES

Soup & Sandwich Combo

Applewood bacon & tomato cheese melt served with a cup of soup. \$16.95

🌶️ Mahi Mahi Tacos

Two Blackened Mahi tacos with lettuce greens, sesame ginger vinaigrette, pico de gallo & sriracha aioli. Served with chips and queso. \$22.95

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 \$ –

CB Shrimp & Grits

Sautéed shrimp & Tasso ham tossed in a cajun cream sauce & served over a fried lobster grit cake. \$22.95

Side Items: French Fries * Onion Rings * Pasta Salad * Island Slaw

Cajun Chicken Alfredo

Blackened chicken, steamed broccoli & parmesan cheese atop a bed of Alfredo linguini. \$16.95 – Add Blackened Shrimp 6 –

Three Story Reuben

Pastrami, Swiss cheese, kraut & 1000 island dressing stacked on toasted rye bread. \$15.95

BBQ Sliders

Two pulled pig sliders stuffed with Carolina BBQ, fried onion & cranberry slaw. \$16.95

🌶️ Fried Grouper Sandwich

Crispy Fried Grouper, lettuce, tomato & tarter sauce on a toasted bun. \$18.95

Chicken & Spinach Flatbread

Fresh baked flatbread topped with grilled chicken, mushrooms, spinach, mozzarella, Alfredo sauce & Balsamic reduction. \$14.95

Catfish Tacos

Two fresh crispy catfish tacos stuffed with pico de gallo, spring lettuce, mixed cheese & sriracha aioli. Served with chips & queso. \$15.95

🌶️ Carolina Bison Burger

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



Cauliflower Tacos

Fried cauliflower, mixed greens & pico de gallo topped with jalapeño ranch. \$13.95

CB Chicken Sandwich

Crispy chicken sandwich topped with provolone cheese, applewood bacon, pickles, lettuce, tomato & honey mustard on a toasted bun. \$16.95

Catfish Basket

Fresh fried North Carolina catfish, fries & slaw. \$16.95

Redneck Cuban

Carolina BBQ, ham, Swiss cheese, dill pickles & honey mustard on toasted ciabatta bread. \$15.95

🌶️ Salmon Carolina

Blackened salmon topped with a shrimp cajun cream sauce & served over rice pilaf and steamed broccoli. \$22.95

Chicken Salad Pita

Creamy chicken salad with onions, celery & applewood bacon, lettuce & tomato on a toasted pita. \$14.95

Super Seafood Combo

Our BIG combination platter of fresh fried gulf shrimp, Virginia oysters & North Carolina catfish. \$29.95

Shrimp Basket

Fresh fried gulf shrimp, fries & slaw. \$18.95



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.