



Pusser's Island Drinks

See our extensive Beer & Rum Menu

- Painkiller®** - Pusser's® Rum with pineapple and orange juice, cream of coconut, fresh grated nutmeg on top \$9
- Rum Swizzle** ~ A delightful mix of Pusser's and Charlie 'T' Rums, fresh lime juice, Angostura Bitters, sugar syrup and a float of 150 overproof rum \$9
- Marina Cay Champagne** - A delectable, refreshing mix of Champagne and mango juice..... \$8
- Bushwacker** - Pusser's Rum, vodka, Kahlua, Bailey's, Amaretto, Frangelico and Crème de Cacao smoothly blended with a whipped cream float. Wicked! \$12
- Pusser's Rum Punch** ~ Pusser's Rum, tropical juices, a dash of grenadine, a float of Angostura bitters and grated nutmeg..... \$8.50
- Cucumber Citrus Refresher** (non-alcoholic) ~ A deliciously refreshing mix of the juices from cucumber, oranges, lemons and limes..... \$7

Heineken Draft – 1 Pint.....\$5.50

Beers by the Bottle

- Amstel Light** – Holland \$4.50
- Bud Light** - U.S.A..... \$4.50
- Budweiser** - U.S.A. \$4.50
- Carib** – Trinidad..... \$4.50
- Corona** - Mexico \$5.50
- Coors Light** - U.S.A..... \$4.50
- Guinness Original** – Ireland \$5.00
- Heineken** – Holland \$4.50
- Miller Genuine Draft** - U.S.A..... \$5.50
- Miller Lite** - U.S.A..... \$4.50
- O'Doul's** (non-alcoholic) - U.S.A. \$4.50
- Pilsner Urquell** – World's First Pilsner \$5.50
- Presidente** - Dominican Republic \$4.50
- Red Stripe** – Jamaica \$4.50
- Samuel Adams** - U.S.A..... \$5.50

Wines by the Glass

- Barefoot Chardonnay\$7
- Barefoot Merlot.....\$7
- Barefoot Pinot Noir.....\$7
- Beringer White Zinfandel\$8
- Beringer Sauvignon Blanc\$8
- Beringer Estate Merlot.....\$8
- Conondrum Varietal.....\$9
- Kendall Jackson Chardonnay.....\$9.50
- Kendall Jackson Cabernet Sauvignon.....\$9.50
- Santa Margherita Pinot Grigio\$9
- Henkell Trocken Sparkling Wine\$7

Soft Beverages

- Soft Drinks..... \$3
- Lemonade, Iced Tea..... \$4
- Juices, Fruit Punch..... \$5
- Still Spring Water 500ml \$3.50
- Still Spring Water 1L \$6.50
- Sparkling Water 330ml \$3.50
- Sparkling Water 1L..... \$8.50
- Red Bull..... \$6
- Hot Coffee & Tea \$3



Soups

	Cup	Bowl
Soup of the Day	\$4.50.....	\$5.50
Chef's Daily creation.		

	Cup	Bowl
Conch Chowder	\$5.95.....	\$8.95
Tender cubes of local conch simmered with fresh vegetables, herbs and potatoes in a cream sauce.		



Salads

AVAILABLE DRESSINGS: BLUE CHEESE, THOUSAND ISLAND, RANCH, OR OLIVE OIL & BALSAMIC VINEGAR

Classic Caesar Salad \$9

Crisp romaine lettuce hearts, crunchy croutons, Caesar Dressing with a covering of fresh grated Parmesan cheese.

With Chicken add \$4 ~ With Shrimp add \$7

Small Garden Salad \$6

Garden fresh, green lettuces, cucumbers, tomatoes, bell peppers, carrots, onions, and your choice of salad dressing.

Caribbean Lobster Salad..... \$24

One-half Anegada Fresh Lobster, accompanied by a baby shrimp salad; served with baby field greens, tomato, cucumber, carrots, plantain chips, and our mango vinaigrette dressing.

Wedge Salad\$14

A half head of iceberg lettuce topped with fresh tomato, crumbled bleu cheese, Apple Wood Smoked Bacon and Home Made Blue Cheese dressing.

Appetizers

WE DO NOT USE TRANS FAT OILS

- Potato Chip Tree** ~ Delicious! Hand sliced potato chips cut to order are quickly fried to golden brown. While still hot, layers of chips are built up like a Xmas tree while being sprinkled generously with crumbled blue cheese and a light, creamy dressing with sprinkled bits of chopped scallion and fresh tomato **\$11.50**
- Bang! Bang! Shrimp** ~ Lightly battered in seasoned flour, deep-fried to a golden brown. Accompanied by a mild firecracker sauce..... **\$13.95**
- Pusser's Famous Chicken Wings** ~ Seasoned jumbo wings, crispy fried, tossed in a spicy BBQ sauce. Served with carrots & celery sticks, and a blue cheese dipping sauce..... **\$12.95**
- Down Island Baby Back Ribs** ~ Tender ribs that have been marinated in Pusser's Creole Seasoning, and slow roasted, then char-grilled while basted in Pusser's Sweet & Sour Ginger Glaze **\$12**
- Conch Fritters** ~ Freshly made, crunchy dollops of chopped conch, onion, garlic, scallions, peppers, and our own tropical spice blend complimented with a Jamaican orange-pineapple jam **\$12.95**
- Jerk Chicken & Pineapple Quesadilla** ~ A large flour tortilla, filled with grilled chicken (that's been marinated with Pusser's Jerk Seasoning), pineapple, sweet peppers and melted mixed cheeses. Served with guacamole, sour cream and salsa picante..... **\$14.50**
- Shrimp Quesadilla** ~ Same as above, with Shrimp in lieu of jerk chicken **\$16.50**
- 3-Pepper Calamari** ~ Flash fried Calamari tossed with sautéed pickled peppers and garlic butter **\$13**
- Jerk Seasoned Chicken** ~ A quarter chicken, marinated in Pusser's Jerk Seasoning. Grilled and served with warm bread & Jamaican Jerk dipping sauce..... **\$11**
- Coconut Shrimp** ~ Large shrimp encrusted with shredded coconut and Panko breadcrumbs. Flash-fried and served with an orange-pineapple and mango salsa **\$14**
- Caribbean Nachos** ~ Jerked chicken roasted atop flash-fried corn tortilla chips, topped with nacho cheddar cheese sauce guacamole, sour cream and salsa picante **\$13.50**
- French Fried Sweet Potatoes** ~ "West Indian Fries", delectable with tomato ketchup or slat & vinegar **\$7.50**
- Healthy Strips Grilled Chicken Breast** ~ Strips cut on the bias, served with a mango dipping sauce..... **\$9.95**

Sandwiches

ALL SANDWICHES SERVED WITH FRENCH FRIES AND COLESLAW

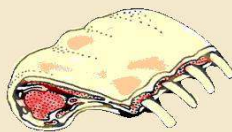


- Build Your Own Burger** ~ ½ lb. USDA freshly ground sirloin char-grilled. Served on a Sesame bun with lettuce, tomato, and onion..... **\$11.75**
With Cheese add \$1.50 ~ With Bacon add \$1.50
- The Ultimate Burger** ~ Fresh ground ½ lb. USDA sirloin; chargrilled, topped with ham, a pineapple slice and melted Swiss cheese. Served on a sesame bun with lettuce, tomato, and a slice of onion..... **\$14.95**
- PUSSER'S Veggie Burger** ~ All vegetable patty served on a Sesame bun with lettuce, tomato and onion **\$12.50**
With Cheese add \$1.50
- The Great Dog** ~ Oversized, humongous, gargantuan, highest quality hotdog made especially for Pusser's. Dipped in beer batter and quickly deep-fried. Served on a hot bun with French fries, chopped onions, ketchup, mustard and sweet relish condiments. This is a scrumptious treat. You don't eat it every day, but you don't miss it either! **\$14.95**
- Grilled Mahi Mahi** ~ A grilled Mahi fish filet, lightly seasoned with Pusser's Seafood Seasoning. Served on a sesame bun with lettuce, tomato, onion, and fresh tartar sauce **\$15.50**
- Grilled Chicken Breast** ~ Marinated grilled chicken breast dressed with a light spread of homemade Thousand Island dressing on a toasted sesame bun with melted Swiss cheese and red and green peppers **\$14.00**
- Jamaica Jerk Chicken Wrap** ~ Grilled chicken breast seasoned with Pusser's Jerk Spice, wrapped in a flour tortilla with cheddar cheese, lettuce, tomato and onions **\$15.95**
- Lobster Sub Sandwich** ~ Tender Lobster folded in a lemon chive aioli with shredded lettuce, diced tomato. Served with coleslaw, lemon and fries **\$17.95**

ANY OF THE ABOVE SELECTIONS CAN BE COMBINED WITH A GARDEN SALAD FOR AN ADDITIONAL \$6

~ For more dinner selections, ask to see the upstairs dinner menu ~

Features & Local Fare



- Traditional Fish and Chips** ~ Fresh, white, cold water, filets dipped in beer batter and flash-fried until golden brown. Accompanied by French fries, tartar sauce & coleslaw **\$19**
- Curried Chicken Roti** ~ Chicken breast cooked in house spices and fresh Madras curry with potatoes and seasoned vegetables. Wrapped in a homemade flat West Indian roti bread. Served with a side garden salad and a dollop of Pusser's Mango Chutney **\$16**
- Half Jerk Seasoned Chicken** ~ Half-chicken marinated in Pusser's Jerk Seasoning. Slow roasted, and served with Pusser's Mango Chutney, Caribbean rice and steamed vegetables **\$22**
- Down Island Baby Back Ribs** ~ The full rack of tender ribs marinated with Pusser's Creole Seasoning. Slow roasted, then chargrilled with Pusser's Sweet & Sour ginger glaze. Served with French fries, coleslaw and corn-on-the-cob **\$27**
- Grilled Mahi-Mahi** ~ Grilled Mahi-Mahi cooked Cajun style with a tropical fruit and shrimp salsa. Served with Caribbean rice and garden vegetables **\$29**
- Shepherd's Pie** ~ Choice USDA ground beef chuck with green peas, carrots, and savory, tomato laced beef gravy. Topped with creamy, mashed, Idaho potatoes & a melted cheese topping. Served with a side garden salad **\$14**

Pasta



- Lobster Mac & Cheese** ~ *The best 'mac' you've ever had!* Tender chunks of fresh lobster mixed with macaroni noodles. Tossed in garlic butter and finished with a parmesan cream sauce and fresh herbs **\$18**
 - Fettuccini Alfredo** ~ Classic Alfredo Sauce with butter and Parmesan cheese, cooked to order, served over Linguini with fresh vegetables **\$22**
- Add Chicken \$6 ~ Add Shrimp \$8**

Pot Pourri



"The Potatoe Chip Tree"



The Great Dog