

Appetizers I

Please ask your server for today's fresh ceviche selections.

Ramon's Ahi Tuna

Seared rare Ahi tuna with peanut Thai sauce, avocado salsa, crushed peanuts and wasabi 10.95

Smoked Duck Nachos

Tender slices of smoked Muscovy duck breast layered with white corn chips, fresh mozzarella cheese and pico de gallo, finished with tropical-mango salsa and lemon-habanero aioli 12.95

Tropical Crab Cake

Jumbo blue crab folded with peppers, onions, spices & bread crumbs. Finished with coconut cream & tropical salsa 10.95

Chips & Salsas

Your choice of any 2 of our house made salsas: pico de gallo, tropical mango, grilled pineapple or avocado 9.95

Smoked Chicken Nachos

Wood fired chicken layered with white corn chips, Wisconsin cheddar, mozzarella cheese, pico de gallo and green chilies. Topped with avocado salsa and lemon-habanero aioli 10.95

Wood-Fired Artichoke-Horseradish Dip

Artichokes, roasted shallots, parmesan and mozzarella cheese, served with oven baked flatbread 9.95

Brown Sugar Scallops

Pan seared & served with grilled pineapple salsa-drizzled with a ginger-barbecue sauce 11.45

San Pedro Ceviche

San Pedro Cafe's original recipe of lime marinated lobster and black tiger shrimp tossed with fresh cilantro, carrot, red onion and habanero pepper - served with warm corn tortilla chips 10.95

Lobster Shrimp "Rasta Dip"

Lobster & shrimp wood oven baked in a rich cream cheese dip with chilies, garlic & spicy seasoning. Served with oven baked flatbread 10.95

Salad and Soup I

Conch & Smoked Corn Chowder

Island conch & smoked sweet corn stewed in a creamy clam broth with potato, coconut milk, fresh sage & chorizo sausage. Finished with oven roasted tomatoes. Cup | 4.95 Bowl | 6.95

Tropic Air Pasta Salad

Chilled jerk chicken tossed with penne pasta, tropical-mango salsa & lemon habanero aioli -- served over a small bed of field greens & garnished with oven roasted tomatoes and shredded asiago cheese 11.45

San Pedro Caesar

Crisp hearts of romaine tossed with house Caesar dressing and roasted red bell peppers -- garnished with pico de gallo, queso fresco and fried tortilla strips 9.95 Side salad 5.95
| Add fire roasted chicken +3.95
| Add fire roasted shrimp +5.95
| Add blackened salmon +5.95

Chicken Palapa Salad

Field greens, roasted beets, red onion, green beans, carrot, tomato and hard boiled egg. Finished with a sweet onion vinaigrette & topped with parmesan cheese 13.45
| Substitute fire roasted shrimp +2.95
| Substitute blackened salmon +2.95

Pedro's Chopped Salad

Romaine, red onion, bell pepper, pico, carrot, jicama, pepperoni, smoked corn, cilantro-lime vinaigrette and queso fresco 10.95
| Add fire roasted chicken +3.95
| Add fire roasted shrimp +5.95
| Add blackened salmon +5.95

Sandwiches I



Served with our mango vinaigrette side salad.



Cast Iron Chicken Sandwich

Jerk chicken cast iron-seared, topped with pico & asiago cheese, toasted ciabatta bread, herb mayo and fresh spinach 10.45

San Pedro Street Tacos

Soft white corn tortillas filled with wood roasted chicken, hand pulled pork or seasonal vegetables, stewed with pico de gallo, green chilies, smoked chipotle sauce & cheddar cheese. Served with red beans & rice 11.45 Add Red Snapper 13.45

Cuban Meatloaf Sandwich

Ground beef, ham & black beans, mixed peppers, smoked corn, onions & Cuban spice, glazed with chipotle ketchup & baked. Served atop toasted ciabatta bread, garnished with caramelized onions and accompanied by red beans & rice 10.45



Mango Chicken Wrap

Wood roasted chicken tossed with mango, red onion, celery & apricot chutney mayo, rolled with field greens 10.95



Corn-Crusted Snapper

Red Snapper dusted with seasoned cornmeal & pan-fried, served on toasted ciabatta with green chile tartar & warm jicama slaw 13.45



Smoked Barbecue Pork

Hand pulled pork simmered in citrus barbecue piled on toasted ciabatta, jerk-caramelized onion & roasted red peppers 10.45

Specialties I

All specialties served with field greens simply tossed with mango vinaigrette topped with jicama and carrot.

Served with ciabatta bread.

Ginger Soy Vegetable Stir Fry

Onions, carrots, red bell pepper, mushrooms, smoked corn and green beans, served over white rice 12.45

| Add chicken or pork +3.95

| Add shrimp or scallops +5.95

Jerk Rubbed Chicken

Jerk spiced chicken breast oven roasted and topped with warm pico de gallo, queso fresco and fried tortilla strips. Served with wood roasted vegetable and Pedro's red beans & rice 13.95

Adobo Pork Tenderloin

Duroc all natural and locally-raised pork tenderloin, marinated in Adobo spices and topped with roasted pineapple-red pepper salsa. Served with red beans, rice and wood roasted vegetables 19.95

Glovers Reef Scallops

Large fresh sea scallops, pan seared with a strawberry-cilantro sauce and chopped candied macadamia nuts, served with red beans, rice and wood roasted vegetables 19.95

Blackened Atlantic Salmon

Pan-blackened fresh Atlantic salmon fillet finished with a roasted red pepper butter sauce. Served with wood roasted vegetables and sweet red chile mashed potatoes 18.45

San Pedro Red Grouper

House-cut fresh grouper prepared the way you like. Either Spanish spices & tropical mango salsa or an asiago cheese crust. Served with wood roasted vegetables and Pedro's red beans & rice (when available) 25.95

Cast Iron NY Strip

Pedro's house-cut 12 oz strip steak, cast iron-seared and topped with a spicy Thai peanut sauce and crushed peanuts. Served with sweet red chile mashed potatoes and wood roasted vegetables 23.95

Orange Walk Ahi Tuna

Pan seared rare and sliced thin with a honey lemon glaze, fresh wasabi and jicama slaw. Served with sweet red chile mashed potatoes and wood roasted vegetables 23.95

Yucatan Pork Stew

Wood smoked, hand pulled pork shoulder simmered with potatoes, onions, peppers & tomatoes in a rich & spicy broth. Served with rice & beans 14.95

Pasta I

All specialties served with field greens simply tossed with mango vinaigrette topped with jicama and carrot. Served with ciabatta bread.

Chicken Chili Penne

Jerk spiced chicken simmered in a spicy red chile cream sauce with penne pasta and garnished with asiago cheese and wood roasted vegetables 13.95

Coconut Scallop Pasta

Jumbo sea scallops simmered with grilled pineapple, roasted red peppers & linguine in a coconut-key lime cream sauce 17.45

Rasta Pasta

Jerk spiced chicken simmered with garlic, white wine, cherry tomatoes and penne pasta in a spicy pepper broth 13.95

Shrimp St. Croix Linguine

Large tiger shrimp sauteed with garlic, serrano peppers, white wine and linguine. Finished with key lime butter and garnished with pico de gallo, asiago cheese and wood roasted vegetables 16.95

Wood - Fired Pizza I

Barbados BBQ Chicken I Tomato pomodora sauce, jerk chicken, smoked corn, cilantro, red onion, BBQ & fresh mozzarella 11.45

St. Martin I Tomato pomodora sauce, Italian sausage, roasted red bell peppers & fresh mozzarella 11.45

Puerco Diablo I Slow braised, hand-pulled pork shoulder, mozzarella, lemon habanero aioli & tropical salsa 11.45

White Shadow I Wood roasted chicken, alfredo cream sauce, artichoke hearts & asiago cheese 11.45

Aruba I Marinated lobster & tiger shrimp, spicy peppers, alfredo cream sauce & mozzarella cheese 12.95

Virgin Gorda I Wood roasted vegetables, sauteed spinach, roasted tomatoes, mushrooms, smoked corn & goat cheese 10.95

Pepperoni I Spicy, hand-sliced pepperoni meat, tomato pomodora sauce & mozzarella cheese 10.45

Jamaican I Wood roasted chicken, tomato pomodora sauce, jerk-spiced caramelized onions, rosemary & goat cheese 11.45

Curacao I Green olives, artichoke hearts, roasted red peppers & goat cheese 10.95

Martinique I Tomato pomodora sauce, fresh basil, fresh mozzarella & extra virgin olive oil 10.45