

APPETIZERS

Chips & Salsas

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

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

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

Brown Sugar Scallops

Pan seared 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

Jamaican Hot Pepper & Garlic Shrimp

Jumbo tiger shrimp sauteed with scotch bonnet peppers, garlic, tomato, onion, allspice and lime, served with ciabatta bread and a piña colada dipping sauce 10.95

Chorizo and Black Bean Dip

Spicy chorizo sausage blended with black beans, tomato, poblano peppers, cilantro and cheddar cheese, served with warm corn tortilla chips 8.95

SOUP & SALAD

Roasted Beet & Watermelon Salad

Fresh spring greens, roasted beets, salted watermelon, red onion, carrot, toasted walnuts and local Bass Lake goat cheese tossed with a walnut-orange vinaigrette 9.95

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

Posole

Fresh hand-pulled pork and onion simmered in a spicy tomato broth with white hominy, oregano and lime. Garnished with radish and fresh cabbage Cup 3.95 | Bowl 4.95

Roasted Pear and Spinach Salad

Fresh spinach tossed with red onions, pecans, local goat cheese, allspice roasted pears and a warm apple vinaigrette 9.95

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

Conch & Smoked Corn Chowder

Island conch & sweet smoked 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

SANDWICHES

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 and rice 11.45 Sub Red Snapper 13.45

Mango Chicken Wrap

Wood roasted chicken tossed with mango, red onion, celery & apricot chutney mayo, rolled with field greens. Served with our mango vinaigrette salad 10.95

Corn-Crusted Snapper

Red Snapper dusted with seasoned cornmeal & pan-fried, served on toasted ciabatta with green chile tartar, warm jicama slaw and our mango vinaigrette salad 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 with caramelized onions, accompanied by red beans and rice 10.45

Cast Iron Chicken Sandwich

Jerk chicken cast iron-seared, topped with pico & asiago cheese, toasted ciabatta bread, herb mayo and fresh spinach. Served with our mango vinaigrette salad 10.45

Smoked Barbecue Pork

Hand pulled pork simmered in citrus barbecue piled on toasted ciabatta, jerk-caramelized onion & roasted red peppers. Served with our mango vinaigrette salad 10.45

**Gluten-Free Menu Available Upon Request*

SPECIALTIES

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

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 vegetables and red beans & rice 13.95

Blackened Atlantic Salmon

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

Banana-Rum Red Snapper

Pan roasted red snapper fillet topped with a curried banana rum sauce, served with wood roasted vegetables and red beans & rice 17.95

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

Beef Barbacoa

Spicy braised beef with traditional spices, topped with pickled onions and avocado salsa, served with wood roasted vegetables and a cornbread pudding muffin 18.95

Pistachio Lime Scallops

Fresh pan seared sea scallops served with a pistachio lime aioli and topped with house pickled jalapeños, served with roasted banana mashed potatoes and wood roasted vegetables 19.95

Vanilla Smoked Babyback Ribs

Pork ribs slow roasted in the wood oven until fork tender and basted with a sweet and spicy cranberry BBQ sauce, served with wood roasted vegetables and a cornbread pudding muffin
Half Rack 16.95 | Full Rack 23.95

Asparagus and Pumpkin Risotto

Fresh asparagus, mushrooms and pumpkin slow cooked with aborio rice, finished with a touch of cream and asiago cheese 14.95
Add chicken 3.95
Add shrimp, scallops or blackened salmon 5.95

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 red beans & rice (when available) 25.95

Ginger Soy Vegetable Stir Fry

Onions, carrots, red bell peppers, mushrooms, green beans and smoked corn sautéed with a ginger soy sauce and served over Caribbean rice 12.95
Add chicken or pork 3.95
Add shrimp or scallops 5.95

PASTA

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

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

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

San Pedro Scallop Scampi

Fresh seared sea scallops, garlic, white wine, roasted red pepper, smoked corn and cilantro, tossed with linguine and a lemon butter 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

WOOD FIRED PIZZA

Barbados BBQ Chicken

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

St. Martin

Tomato pomodora sauce, Italian sausage, roasted red bell peppers & fresh mozzarella 11.45

Jamaican

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

Virgin Gorda

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

Aruba

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

Pepperoni

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

Martinique

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

White Shadow

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

Island Pearadise

Smoked duck, smoked pears, alfredo cream sauce, red onion, fresh mozzarella and a drizzle of Balsamic reduction 10.95

Puerco Diablo

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

Spicy Smoked Pato

Smoked duck, pickled jalapeños, tomato pomodoro sauce, mushrooms, asparagus and mozzarella cheese 12.95

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