

STARTERS

BACALAITOS 10

Codfish fritters, culantro tartar

OCTOPUS A LA PLANCHA 18

Charred Spanish octopus tentacle, aji romesco, fennel salad

WINGS & THINGS 14

Boneless buffalo wings, sambal chili butter, shaved celery & blue cheese dressing

SHRIMP SCAMPI 17

Shrimp sautéed with garlic, olive oil butter, white wine, served with toasted bread

OYSTERS ROCKEFELLER 22

Oysters on the half shell, stuffed with pancetta, spinach and parmesan cheese

OYSTER ON THE SHELL 4.50 ea.

Live oysters from the east & west, white balsamic mignonette, lemon and cocktail sauce

TUNA CRUDO AND SESAME SEAWED SALAD 16

Yuzu juice, edamame sofrito salsa

MERO BITES 18

Fried golden brown, tartar sauce, lemon

CALAMARI 16

Crispy fried calamari, piquillo pepper aioli

SALADS

CAESAR SALAD 12

Crips romaine lettuce, garlic and herb croutons, classic dressing, shredded parmesan cheese

BALLYHOO GREEN SALAD 12

Mixed greens, cucumber, carrots, tomatoes, radishes
Balsamic vinaigrette

Add Grilled Chicken 10

Add Shrimp 16

DESSERTS

CHOCOLATE VOLCANO 10

Served with whipped cream

MANGO CHEESECAKE 10

Italian merengue, blueberry compote

LAND & SEA ENTREES

CHICKEN PAPPARDELLE 24

Chicken breast, pancetta, asparagus, pearl red onions, pappardelle egg pasta, parmesan cream sauce

CRAB MAC 26

Lump crab meat, fresh pasta, boursin triple cream cheese blend, toasted bread crumbs

MARINA CATCH (market price)

Fresh catch of the day with chef preparation and accompaniments

ASOPAO DE MARISCOS 35

Lobster, shrimp, squid, fish, mussels, Potatoes, rice, seafood broth in a traditional "asopao"

LOBSTER TAIL 68

Grilled Caribbean Lobster Tail, garlic butter, served with a rissole of potatoes and charred veggies

DELMONICO 58

16oz. Delmonico style ribeye steak, Rum barrilito demi-glaze, charred veggies & mashed potatoes

DOUBLE CUT PORK CHOP 24

Grilled pork chops, citrus sauce, mashed potatoes

BALLY BURGER 18

Double beef burger on a brioche bun, cheddar cheese, creamy mayo-ketchup, crispy onions, lettuce, tomato and fries

FISH TACOS 19

Grilled or Mahi-Mahi, shaved cabbage, soft corn tortilla,

SIDES

Charred veggies 9

Potato rissole 9

Tostones 6

Fries 6

Mashed potato 6

CHILDREN'S MENU

FISH FINGERS 8

Fresh fish sticks & fries

MAC & CHEESE 8

Pasta, creamy cheese sauce

GRILLED CHICKEN 8

Chicken breast, fries

CHICKEN TENDERS WITH FIRES 9

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food Borne illness



BALLYHOO

Bar & Restaurant

COCKTAILS

BALLYHOO \$12

(Our Signature Drink)

Don Q rum, Don Q Coco, grenadine, orange juice, pineapple juice, float of Don Q Gold

CULEBRITA \$10

Feel the breeze with this blend of Don Q lemon, Don Q Passion, pineapple & cranberry juice

BUSH WACKER \$12

Don Q Rum, Kalua Irish cream
Blended with coconut cream

BALLYHOO MULE \$10

Gin, mint leaf lime juice soda

MOJITOS

DON Q MOJITOS THE ORIGINAL \$14

Hemingway drank this for inspiration while in Cuba
Lime juice , freshly cut mint leaf

FLAVORED MOJITO \$12

Classic mojito, passion fruit, strawberry, or mango

SPARKLING MOJITO \$14

Classic mojito, Cava Brut, Light Rum, Triple sec, pineapple juice, passion fruit liqueur

FROZEN DRINKS

WITH ALCOHOL | VIRGIN

PIÑA COLADA \$12 | \$8

STRAWBERRY \$12 | \$8

MANGO \$12 | \$8

MIAMI VICE \$12 | \$8

BEERS

MEDALLA \$6

CORONA LIGHT \$7

MICHELOB ULTRA \$7

HEINEKEN \$7

COORS LIGHT \$7

COORS LIGHT \$7

EL CONQUISTADOR AMBER ALE \$7

OCEAN LAB FLAVORS \$7

WINE BY THE GLASS

WHITES

Pinot Grigio \$9 | \$40

Albariño \$9 | \$40

Sauvignon Blanc \$9 | \$40

Chardonnay \$9 | \$40

ROSÉ

Blend \$9 | \$40

RED WINE

Pinot Noir \$9 | \$40

Merlot \$9 | \$40

Cabernet \$9 | \$40

SPARKLING

Prosecco, Canella, Italy \$9 | \$40

Cava, Torre Oria, Spain \$9 | \$40

Champagne Veuve Clicquot \$140