

# THE CAP SHACK

## MAMA'S BITES

- Coconut Shrimp** <sup>(1, 2, 3)</sup> 21  
Pineapple sweet chili sauce
- Caribbean Crab Cake** <sup>(1, 2, 3)</sup> 21  
Herbs mayo, tropical slaw
- Anguillian Conch & Shrimp Ceviche** <sup>(2, 14)</sup> 23  
Mango, Scotch Bonet, Passionfruit  
Leche de Tigre
- Buttermilk Fried Wings** <sup>(1, 3, 7, 9)</sup> 19  
Jerk Buffalo Sauce, Fresh Celery, Blue  
Cheese Dressing
- Butternut Nachos** <sup>(8, VG)</sup> 19  
Butternut Cashew Queso, Mango Salsa,  
Guacamole, Coconut Cream

## THE CAP SHACK BAKERY

- Artisanal Patties**
- Curried Goat <sup>(1, 3, 7)</sup> 17
- Salted Fish <sup>(1, 3, 4, 7)</sup> 17
- Cheese & Pumpkin <sup>(1, 3, 7)</sup> 15
- Fried Johnny Cakes**
- Plain <sup>(1, 7)</sup> 7
- Egg & Cheese <sup>(1, 4, 7)</sup> 15
- Avocado & Tomato <sup>(1, 7)</sup> 15

## ISLAND MARKET SALADS

- Tropical Ceasar** <sup>(1, 3)</sup> 17  
Our Local Twist On The Classic Ceasar  
*Add*
- Coconut Shrimps <sup>(2, 3)</sup> 12
- BBQ Chicken 10
- Chickpeas Salad** <sup>(8, V)</sup> 19  
Sweet Potato Hummus, Toasted Cashew Nuts,  
Coconut Curry Dressing
- Beetroot & Goat Cheese Salad** <sup>(7, 8, 15)</sup> 19  
Roasted Beets, Arugula, Walnuts, Goat Cheese
- Tuna Poke Bowl** <sup>(1, 4, 6, 10)</sup> 27  
Tuna Tataki, Brown Rice, Avocado, Papaya,  
Edamame, Passionfruit Dressing

## ON THE SIDE

- Leoni's Famous Brown Coconut Rice** 7
- French Fries** 7
- Sweet Potato Fries** 7
- Truffle Fries** <sup>(7)</sup> 11
- Coleslaw** <sup>(3)</sup> 7

## IN BETWEEN BUNS

- Island Harbour Fish Burger** <sup>(1, 3, 4, 14)</sup> 25  
Anguillian Fish Burger, Fresh Tomatoes,  
Lettuce, Cap Shack Special Sauce,  
Squid Ink Bun
- Sandy Ground Roll** <sup>(1, 2, 3)</sup> 32  
Warm Lobster Roll, Curried Mayo,  
Pico De Gallo
- The Valley Burger** <sup>(1, 3, 7)</sup> 27  
Smashed Burger, Aged Cheddar, Caramelised  
Onion, Bacon, Truffled Burger Sauce
- Blowing Point Chicken** <sup>(1, 3, 7)</sup> 25  
Buttermilk Fried Chicken, Kimchi Mayo,  
Tropical Slaw, Potato Bun
- Rendez Vous Tacos** <sup>(1, V)</sup> 22  
Vegan BBQ Jackfruit, Old Rhum BBQ Sauce,  
Grilled Pineapple, Caribbean Slaw

## FLAME GRILLED

- Spiny Lobster** <sup>(2, 7)</sup> 75  
Creole Butter
- Island Harbour Crayfish** <sup>(2, 7)</sup> 70  
Roasted Garlic And Chives Butter
- BBQ Glazed Spare Ribs** 25  
Old Rhum BBQ Sauce
- Whole Baby Chicken** <sup>(3)</sup> 25  
Jerk Marinade, Tamarind Glaze
- Crocus Bay Daily Catch** <sup>(4)</sup> 27  
Caramelised Lime, Crazy Salt

## CASA SWEET JARS

- Tropical** <sup>(12, VG)</sup> 14  
Passion fruit, mango, lime pineapple compote
- Choco Jar** <sup>(1, 3, 7, 15)</sup> 14  
Chocolate parfait, salted caramel, caramelised  
popcorn
- Cheesecake Glacé** <sup>(1, 3, 7, 15)</sup> 14  
Frozen cheesecake, strawberries, yogurt crispy
- Coffee Jar** <sup>(1, 3, 7, 8, 15)</sup> 14  
Hazelnut semifreddo, coffee syrup, hazelnut  
praline

### FOOD ALLERGY INFORMATION

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are:

(1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) Suitable for vegans, (GF) Gluten Free option available.

ALL PRICES IN US DOLLAR • 13% GST TAX & 15% SERVICE CHARGE  
ADDED TO FINAL FOLIO.

# THE CAP SHACK

## COCKTAILS

<b>S&amp;S Margy</b>	24
Patron Silver, Fresh Jalapeño, Lime, Cointreau	
<b>M&amp;W Mojito</b>	20
Havana 3 Yr Rum, Lime, Mint, Watermelon Juice	
<b>Julucan Pyrat Punch</b>	22
Pyrat Rum, Coconut Rum, Angostura Bitters, Fresh Tropical Juices	
<b>H&amp;G Margarita</b>	24
Ginger Infused Tequila, Triple Sec, Lime	
<b>Just in Time</b>	21
Vodka, Passion Fruit, Ting, Soda Water	

## MOCKTAILS

<b>Julucan Melody</b>	14
Watermelon, Strawberry, Lime, Mint	
<b>Maundays Bay Lemonade</b>	12
Lemon, Lime, Lemon grass, honey	

## VODKA

Absolut	14
Grey Goose	20
Tito's	19

## GIN

Bombay	14
Hendrick's	22

## TEQUILA & MEZCAL

Patrón Silver	24
Casamigos Reposado	39
Clase Azul Reposado	75
Del Maguey, Mezcal	29

## RUM

Mount Gay 1703 Black Barrel	14
Havana Club 3 Yrs	15
Pyrat XO	22

## WHISKEY

Johnnie Walker Black Label	19
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## BEERS

Carib	10
Red Stripe	10
Presidente	10
Heneken 0.00%	12
Corona	12
Bucket of 5	40

## WINE & CHAMPAGNE

<b>Prosecco</b>	19
Zonin, Valdobbiadene	
<b>Champagne</b>	39
Veuve Clicquot Brut, France	
<b>Chardonnay</b>	19
Carmel Road, Unoaked Monterey	
<b>Sauvignon Blanc</b>	17
Clos Henri, New Zealand	
<b>Rosé</b>	
Note Bleue, Côte de Provence	18
<b>Red</b>	
Château Mont- Redon," Lirac", Rhône Valley	22

## MAGNUM 1.5L

Veuve Clicquot Brut	255
Clos Beylesse Domaine de L' Abbaye	185
Whispering Angel, Chateau d'Esclans	195
Domaine Ott, Cuvée Château de Selle Cru Classé	210

## SOFT DRINKS

Ginger Beer, Ginger Ale, Tonic Water, Soda water	7
Coke, Diet Coke, Sprite	7
Ting, Red Bull	9
Acqua Panna, San Pellegrino	10

## JUICES

Apple, Guava, Pineapple, Orange, Cranberry, Grapefruit	10
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## TEAS & COFFEES

<b>Tea</b>	8
Black   Herbal	
Iced Coffee   Iced Tea	10
<b>Coffee</b>	8
Americano   Espresso   Double Espresso   Decafinated Coffee	

*\*Our tea and coffee are sustainably sourced*