



APPETIZERS

CONCH FRITTERS

Tender conch mixed with a homemade batter and served with Key Lime Aioli. 12.95

FIRECRACKER SHRIMP

Sweet, fresh and crispy shrimp tossed in a chili cream sauce. 11.95

COCONUT RUM SHRIMP

Five large shrimp served with a gingered, yellow tomato chutney dipping sauce. 10.95

JERK CHICKEN AND PINEAPPLE QUESADILLA

Grilled jerk chicken with pineapple, peppers, onions and cheese.
Served with island mango salsa and sour cream. 10.95

YUM YUM FRIED SHRIMP

Five large fried shrimp with yum yum sauce. 10.95

PUSSEY'S CRAB DIP

Our award-winning, signature house recipe of jumbo lump crab meat, peppers, onions and tomatoes in a creamy cheese dip. Served with toasted Cuban bread and chips. 12.95

SESAME ENCRUSTED AHI TUNA

Pan-seared with a soy-ginger glaze. 11.95

TORTOLA WEST END WINGS (8)

Choose between Citrus Rum BBQ or Buffalo Style. 11.95

SOUPS AND SALADS

CUBAN BLACK BEAN SOUP

Flavored with chorizo sausage, ham and cumin and topped with cheese, sour cream, tomatoes and scallions. Cup 4.75 Bowl 5.75

SHE CRAB SOUP

Rich cream, crab and sherry. Cup 5.50 Bowl 6.95

ICEBERG WEDGE SALAD

Topped with homemade blue cheese dressing and balsamic reduction with bacon crumbles. 7.95

GARDEN SALAD

Fresh mixed greens topped with tomato, cucumber, carrots and red onion. 6.95

CLASSIC CAESAR SALAD

Romaine lettuce, herbed croutons and shredded Parmesan cheese. 8.95

JAMAICAN COBB SALAD

Sliced chilled jerk chicken, avocado, bacon, bleu cheese crumbles and tomato slices over gathered greens with your choice of dressing. 11.95

TOMATO, MOZZARELLA, AVOCADO SALAD

Local tomatoes, fresh mozzarella and avocado topped with olive oil and sweet balsamic reduction. \$9.95

PUSSEY'S SUN DRENCHED TROPICAL SALAD

Fresh mixed greens tossed in "Pusser's" ginger dressing with grilled pineapple, shredded fresh coconut and toasted cashews. 9.95

SALAD ADDITIONS

Jerk Chicken Breast	4.25	BBQ Salmon	5.95	Sesame Tuna	5.95
Grilled Shrimp	5.50	Filet Tips	5.50		

CHOOSE TWO COMBO

Choose two from the following cups of soup, salads or 1/2 sandwiches. 10.95

CUP OF SOUP Cuban Black Bean or She Crab Soup.

SALAD Garden Salad, Caesar Salad or Sun Drenched Tropical Salad.

1/2 SANDWICH Turkey Club, BLT or Pressed Cuban Sandwich.

 **DENOTES POPULAR GUEST CHOICE**

WE SUGGEST AN 20% GRATUITY FOR ALL PARTIES OF 6 OR MORE.

Warning: Consuming raw or less than fully cooked meats, poultry, eggs, or fish may increase your risk of food-borne illness, especially if you have certain medical conditions.

LUNCH MENU

BURGERS AND SANDWICHES


Burgers and sandwiches include fries and a pickle.


HALF POUND SIRLOIN BURGERS

Char-grilled, cooked to order and topped with lettuce, tomato and Bermuda onion on a soft Kaiser roll. Cheese selection includes American, Swiss, Monterey Jack, Cheddar, Pepper Jack or Bleu cheese. Add Avocado 2.00, Jalapeño 1.00.

ALL AMERICAN CHEESEBURGER with your choice of cheese. 12.95

VEGGIEBURGER 12.95

PALM VALLEY BURGER  Pimento cheese, bacon, onion rings with spicy ranch. 12.95

KINGSTON BURGER  char-grilled burger topped with jerk chicken, grilled pineapple, onions and peppers with pepper jack cheese. 12.95

BACON CHEESEBURGER with your choice of cheese. 12.95

CLASSIC TURKEY CLUB

With shaved turkey, bacon, lettuce, tomato and mayonnaise on oat wheat. 11.95

PRESSED CUBAN SANDWICH

Fresh sliced deli ham, roasted pork, swiss cheese, pickles and mustard sour cream pressed on a Cuban roll. 11.95

GROUPEY SANDWICH

Your choice of fresh Grouper served on a kaiser roll with lettuce and tomato. 15.95

GRILLED with key lime aioli.

BLACKENED with cajun remoulade.

FRIED with tartar sauce.

AVOCADO CHICKEN SANDWICH

Grilled Chicken breast topped with bacon, fresh avocado and Monterey Jack cheese served on a toasted Kaiser roll. 11.95

BLT SANDWICH

Applewood smoked bacon, lettuce and tomato on sourdough bread. 11.95

HOLD'EMS

FIRECRACKER SHRIMP TACO

Two flour tortilla filled with crispy firecracker shrimp, fresh cabbage and pico de gallo, served with tortilla chips. 11.95

CALYPSO FISH TACOS

Southwest seared Mahi topped with firecracker slaw, pico de gallo and cheese. Served with tortilla chips and sofrito. 11.95

AHI TUNA SANDWICH

Seared tuna steak, fresh spinach and wasabi aioli on a toasted brioche bun 11.95

SHORT RIB REUBEN

Savory tender beef short ribs on marbled rye with sauerkraut, melted Swiss cheese and mustard pickle aioli dressing. 12.50

LOBSTER ROLL

Chunks of fresh Maine Lobster on a New England roll. Served with hand cut Old Bay seasoned house chips. 16.95

LUNCHEON ENTREES

OLDE ENGLISH FISH AND CHIPS

A large fillet of North Atlantic Cod dipped in beer batter and deep fried. Served with French fries, slaw, tartar sauce and lemon. 12.95

CURRIED CHICKEN SAUTÉ

Boneless chicken thighs, jerk rubbed, seared and sliced, then tossed with grilled pineapple, peppers, onions and garlic. Finished with our West Indian curried coconut sauce and served with rice. 13.95

ROASTED SOFRITO SALMON

Seared fillet of Salmon pan-roasted in sofrito sauce. Served with fresh vegetables and tropical sticky rice. 11.95

SHRIMP AND GRITS

Large white shrimp sauteed with shallots, tomatoes, garlic, and apple-wood smoked bacon lardons in cream sauce. Topped with stone ground yellow grits. 14.95

MISO MARINATED SALMON

Topped with miso sauce and served with tropical sticky rice and fresh vegetables. 11.95



DINNER MENU

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Grilled Shrimp	5.50	Filet Tips	5.50		

SIRLOIN BURGERS

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VEGGIEBURGER 12.95

PALM VALLEY BURGER Pimento cheese, bacon, onion rings with spicy ranch. 13.95

KINGSTON BURGER char-grilled burger topped with jerk chicken, grilled pineapple, onions and peppers with pepper jack cheese. 13.95

BACON CHEESEBURGER with your choice of cheese. 13.95

STEAKS & CHICKEN

KEY LIME CHICKEN BREAST

Twin marinated chicken breasts with garlic mashed potatoes and fresh vegetables. 17.95

CURRIED CHICKEN SAUTÉ

Chicken thighs, jerk rubbed, with grilled pineapple, peppers, and onions. Served with our West Indian curried coconut sauce and served with rice. 17.50

KEY LARGO MIXED GRILL

Grilled chicken breast and jumbo skewered shrimp brushed with garlic Key Lime butter, served with fresh vegetables and tropical sticky rice. 17.95

NEW YORK STRIP STEAK

Served with roasted potatoes and fresh vegetables. 30.95

FILET MIGNON

An 8 oz. center cut petite filet topped with garlic herb butter and served with fresh vegetables and a baked potato. 31.95

Add Jumbo Lump Crab and Bearnaise Sauce. 5.95

FRESH SEAFOOD

LOBSTER ROLL

Chunks of fresh Maine Lobster on a New England roll. Served with hand cut Old Bay seasoned house chips. 16.95

OLDE ENGLISH FISH AND CHIPS

Two fillets of North Atlantic Cod deep fried, with French fries and coleslaw. 17.95

SHRIMP AND GRITS

Large white shrimp sauteed with shallots, tomatoes, garlic, and apple-wood smoked bacon lardons in cream sauce. Topped with stone ground yellow grits. 19.95

COCONUT RUM SHRIMP

Fried to a golden brown, served with garlic mashed potatoes, fresh vegetables and a gingered yellow tomato chutney sauce. 22.95

ROASTED SALMON SOFRITO

Seared fillet of salmon pan-roasted in sofrito sauce. Served with fresh vegetables and tropical sticky rice. 23.95

SESAME ENCRUSTED AHI TUNA

With soy ginger, Jasmine rice and fresh vegetables. 22.95

GROUPEL PONTE VEDRA

Pan-seared, topped with sautéed jumbo lump crab meat and sauce béarnaise, served with fresh vegetables and roasted potatoes. 29.95

SENSATIONAL SCALLOPS

Your choice, served with fresh vegetables. 28.95

BLACKENED with Cajun remolade.

SCALLOPS GRUYERE topped with bechamel and baked with Gruyere cheese.

ST. LUCIA SEAFOOD PASTA

Fresh shrimp, scallops and fish tossed in a basil white wine sauce over linguine. 23.95

FISH OF THE DAY

Blackened or grilled, served with tropical sticky rice and fresh vegetables. 23.95

MISO MARINATED SALMON

Topped with miso sauce, and served with Jasmine rice and fresh vegetables. 23.95

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SIGNATURE COCKTAILS



BAHAMA MAMA
Pussers Rum, light rum, Kahlua, orange juice, pineapple & grenadine. 8.00

WORLD FAMOUS PUSSEY'S PAINKILLER 
The infamous drink we're known for throughout the Caribbean. A delightful blend of Pusser's Rum, pineapple juice, orange juice, and cream of coconut, served on the rocks with an orange slice and a cherry, then topped off with freshly grated nutmeg.

Painkiller #2 9.00 Painkiller #3 10.00 Painkiller #4 11.00

MOJITO
Original or Watermelon, Strawberry, Blueberry and Mango Flavors. 8.00



GOOMBAY SMASH
Pussers Rum, Coconut Rum, Apricot Brandy, OJ & Pineapple. 8.00



BLUEBERRY POMEGRANATE SANGRIA
Red wine, Blueberry Vodka, blueberry & POM @ juice. 8.00



LAVA FLOW
A frozen mix of pineapple, coconut and rum. Topped with strawberry puree. 8.00



BUSHWACKER
Pusser's Rum, vodka, Kahlua, Bailey's, Frangelico, Amaretto, Crème de Cocoa, and ice cream all blended together. 9.00




GINGER SEA DOG
Pusser's Rum, Ginger Beer, Angostura Bitters. 8.00

DESSERTS

KEY LIME PIE
A Classic from the Florida Keys. A rich cream pie in a graham cracker crust. Topped with whipped cream. 6.50

BIG DADDY BROWNIE SUNDAE
A large Chocolate brownie served warm and topped with chocolate sauce and vanilla ice cream. 6.75

SEA SALT CARAMEL CHEESE CAKE 
Moist cream cheese filling layered over a chocolate-coated graham cracker crust. Generously topped with golden caramel and a sprinkle of sea salt. 6.75

FLOURLESS CHOCOLATE VELVET CAKE
A chocolatey delight. 6.75

ICE CREAM
Vanilla. 4.50

WINE BY THE GLASS

WHITE WINES	
Chardonnay, Canyon Road, California.....	6
Chardonnay, Kendall Jackson, California.....	10
Chardonnay, Laguna, Russian River Valley.....	12
Chardonnay, Sonoma Cutrer "Russian River," California.....	14
Chardonnay, William Hill, Central Coast.....	8
Dry Riesling, Pacific Rim, Yakima Valley, Washington.....	8
Moscato, Lost Angel, California.....	6
Pinot Grigio, Ecco Domani, Italy	7.5
Pinot Grigio, Canyon Road, California	6
Pinot Grigio, Ruffino, Italy	8
Pinot Grigio, Maso Canali, Trentino, Italy.....	10
Rose, Sunseeker, California.....	9
Sauvignon Blanc, Nobilo, Marlborough	8
Sauvignon Blanc, White Haven, Marlborough.....	10

RED WINES	
Cabernet Sauvignon, Canyon Road, California.....	6
Cabernet Sauvignon, Joel Gott, Napa.....	12
Cabernet Sauvignon, Louis Martini, California.....	9.5
Cabernet Sauvignon, Story Point, Sonoma County	8.5
Cabernet Sauvignon, Athena Wine Company, California.....	7.5
Malbec, Ruta 22 Mendoza, Argentina.....	7.5
Malbec, Don Miguel Gascon, Mendoza, Argentina.....	9
Merlot, Canyon Road, California.....	6
Pinot Noir, Old Soul, Lodi.....	8
Pinot Noir, J Vineyards, California.....	13.5
Pinot Noir, Hob Nob, France.....	8.5
Pinot Noir, Noble Vines 667, Central Coast.....	11
Zinfandel, Gnarly Head, Old Vine, Lodi.....	7

FOR WINES BY THE BOTTLE, PLEASE ASK YOUR SERVER TO SEE OUR WINE LIST.

ICE COLD BEER

ON TAP

Bud Light
Miller Lite

Yuengling
Shock Top

Stella Artois
Seasonal Selection

IN THE BOTTLE

Amstel Light
Angry Orchard
Budweiser
Bud Light
Bud Light Seltzer
Bells 2 Hearted Ale
Coors Light
Corona

Corona Light
DogFish 60-Min IPA
Guinness
Heineken
Heineken 0.0 N/A
Michelob Ultra
Miller Lite
Fat Tire

New Castle
Sam Adams
Sierra Nevada

LOCAL CRAFT -- CANS

Dukes Brown Ale
Easy on the Eyes

Florida Cracker
I-10 IPA
Jai Alai

Jon Boat
Raging Blonde



PUSSEY'S: 300 YEARS OF TRADITION

The sea and rum are synonymous, and no rum is more akin to the sea and the seaman than PUSSEY'S. For more than 300 years, from before the days of Nelson, wooden ships and iron men, Great Britain's Royal Navy issued a daily rum ration on board their Majesties' ships. This tradition, one of the longest and unbroken in sea-faring history, continued through all the years from 1655 to July 31st, 1970, on which day the Navy stopped their daily issue of rum.

And the name PUSSEY'S? Nothing more than a corruption of the word 'Purser.' On board ship, the ship's stores were controlled by the Purser, and whatever came from the Purser was called "Pusser's," and still is today!