

APPETIZERS

TORTOLA WEST END WINGS (8)

Choose between Jerk-Grilled, Citrus Rum BBQ, Buffalo, Mango Habanero, Honey Sriracha or Old Bay. 10.95

FIRECRACKER SHRIMP

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

JERK CHICKEN AND PINEAPPLE QUESADILLA

Grilled jerk chicken with pineapple, peppers, onions and cheese. Served with island mango salsa and sour cream. 11.95

COCONUT RUM SHRIMP

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

CARIBBEAN NACHO SUPREME

Tasty layers of chips, jerk chicken, black beans, melted cheese, lettuce, tomatoes, scallions, sour cream, guacamole and sofrito. 11.95

CONCH FRITTERS

Tender conch mixed with a homemade batter and served with Key Lime Aioli. 11.95

PUSSEYER'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

AHI POKE CRISP*

Traditional Hawaiian Poke with marinated diced ahi tuna, fresh greens and crispy wonton chips. 12.95 Add Avocado 2.00

SESAME TUNA*

Fresh tuna, sesame encrusted and seared rare with soy ginger and wasabi aioli. 12.95

OYSTERS*

A dozen oysters on the half shell. Market price.

SOUPS AND SALADS

CUBAN BLACK BEAN SOUP

Flavored with chorizo sausage, ham and cumin and topped with cheese, sour cream, tomatoes and scallions. Cup 4.50 Bowl 5.95

SHE CRAB SOUP

Rich cream, crab and sherry. Cup 4.95 Bowl 6.95

GARDEN SALAD

Fresh mixed greens topped with tomato, cucumber, carrots and red onion, with your choice of dressing. 6.95

ICEBERG WEDGE SALAD

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

CLASSIC CAESAR SALAD

Romaine lettuce, herbed croutons and shredded Parmesan cheese. 7.95

PUSSEYER'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

TOMATO, MOZZARELLA, AVOCADO SALAD

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

JAMAICAN COBB SALAD

Sliced chilled jerk chicken, avocado, bacon, bleu cheese crumbles and tomato slices over gathered greens with your choice of dressing. 12.95

SALAD ADDITIONS

Jerk Chicken Breast	4.25	BBQ Salmon	5.50	Sesame Tuna	5.50
Grilled Shrimp	5.50				

BURGERS

Char-grilled, cooked to order and topped with lettuce and tomato 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.

CLASSIC BURGER 12.95

ALL AMERICAN CHEESEBURGER with your choice of cheese. 13.95

HOUSE MADE VEGGIEBURGER black bean and brown rice base with seasonal vegetables. 11.95

PALM VALLEY BURGER Pimento cheese, bacon, onion rings with spicy ranch. 14.95

KINGSTON BURGER char-grilled burger topped with jerk chicken, grilled pineapple, onions and peppers with pepper jack cheese. 14.95

BACON CHEESEBURGER with your choice of cheese. 14.95

STEAKS & CHICKEN

CURRIED CHICKEN SAUTÉ

Chicken thighs, jerk rubbed, with grilled pineapple, peppers, and onions. Finished with our West Indian curried coconut sauce and served over rice. 16.95

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. 16.95

NEW YORK STRIP STEAK

Served with roasted potatoes and fresh vegetables. 31.95

FRESH SEAFOOD

CALYPSO FISH TACOS

Southwest seared Mahi or Grouper topped with firecracker slaw, pico de gallo and cheese. Served with tropical sticky rice, sour cream and sofrito. MAHI 12.95; GROUPE 14.95

LOBSTER ROLL

Chunks of fresh Maine Lobster on a butter-toasted, split 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 sautéed with shallots, tomatoes, garlic and apple-wood smoked bacon lardons in cream sauce over stone-ground yellow grits. 18.95

COCONUT RUM SHRIMP

Fried to a golden brown, served with garlic mashed potatoes, fresh vegetables and a gingered tomato chutney sauce. 20.95

ST. LUCIA SEAFOOD PASTA

Fresh shrimp, scallops and fish tossed in a basil white wine sauce over linguine. 21.95

FRESH CATCH OF THE DAY

Your choice, served with tropical sticky rice and fresh vegetables. Market price.

BLACKENED with cajun remoulade.

GRILLED with keylime aioli.

ROASTED SALMON SOFRITO

Seared fillet of salmon pan-roasted in sofrito sauce. Served with fresh vegetables and tropical sticky rice. 22.95

MISO MARINATED SALMON

Topped with miso sauce, and served with Jasmine rice and fresh vegetables. 22.95

SESAME ENCRUSTED AHI TUNA

With soy ginger, wasabi aioli, Jasmine rice and fresh vegetables. 22.95

GROUPE PONTE VEDRA

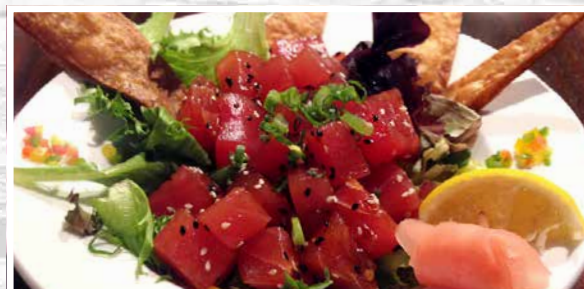
Pan-seared, topped with sautéed jumbo lump crab meat and sauce béarnaise. Served with fresh vegetables and roasted potatoes. 29.95

SENSATIONAL SCALLOPS

Your choice, served with fresh vegetables.

BLACKENED with Cajun remolade. 24.50

SCALLOPS GRUYERE topped with bechamel and baked with Gruyere cheese. 25.95



 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.

SIGNATURE COCKTAILS



BAHAMA MAMA
Pussers Rum, light rum, Kahlua, orange juice, pineapple & grenadine. 8

KINGSTON GOAT
Fresh Squeezed Blood orange juice, TING Jamaican grapefruit soda and Vodka. 8

PUSSEER'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 8 PAINKILLER #3 9 PAINKILLER #4 10

MOJITO
Original or Watermelon, Strawberry, Blueberry and Mango Flavors. 8

GOOMBAY SMASH
Pussers Rum, Coconut Rum, Apricot Brandy, OJ & Pineapple. 8



BLUEBERRY POMEGRANATE SANGRIA
Red wine, Blueberry Vodka, blueberry & POM ® juice. 8



LAVA FLOW
A frozen mix of pineapple, coconut and rum. Topped with strawberry puree. 8



**FOR TAKEOUT ONLY:
HALF GALLON PAINKILLERS \$40**
No consumption on property. Thank you!



BUSHWACKER
Pusser's Rum, vodka, Kahlua, Bailey's, Frangelico, Amaretto, Crème de Cocoa, and ice cream all blended together. 9



BLOOD ORANGE JALAPENO MARGARITA
Camarena Reposado tequila blood orange, jalapeno, agave and lime. 8

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

MISSISSIPPI MUD PIE (gluten free)
Cappuccinno mousse, chocolate cookie crust, dark fudge topping. 6.50

ICE CREAM
Vanilla. 4.50

ICE COLD BEER

ON TAP

Bud Light
Miller Lite

Yuengling
Stella Artois

Seasonal Selection

IN THE BOTTLE

Amstel Light
Angry Orchard
Budweiser
Bud Light
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
Twisted Tea

SELTZERS

High Noon
Peach, Pineapple, Watermelon
White Claw
Black Raspberry, Mango

LOCAL CRAFT -- CANS

Dukes Brown Ale
Easy on the Eyes

Florida Cracker
I-10 IPA

Jai Alai
Raging Blonde

WINE BY THE GLASS

WHITE WINES

Chardonnay, Canyon Road, California.....	6
Chardonnay, Kendall Jackson, California.....	10
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
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
Malbec, Ruta 22 Mendoza, Argentina.....	7.5
Merlot, Canyon Road, California.....	6
Pinot Noir, Old Soul, Lodi.....	8
Pinot Noir, Hob Nob, France.....	8.5

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



CARRY OUT AVAILABLE

OUR FULL MENU IS AVAILABLE TO GO!

TO PLACE YOUR ORDER, CALL (904) 280-7766, VISIT PUSSEERSPVB.COM OR ASK YOUR SERVER FOR ADDITIONAL DETAILS.