

## 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

### PUSSEER'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 aoli. 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

### PUSSEER'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				

## CHOOSE TWO COMBO

Choose two from the following. 10.95

### CUP OF SOUP

Cuban Black Bean or She Crab Soup.

### SALAD

Garden Salad, Caesar Salad, or Pusser's Tropical Salad.

### 1/2 SANDWICH OR TACO

Classic BLT, Turkey Club, Cuban Sandwich or Taco (see Taco section for choices, Grouper + \$1).

## BURGERS

Burgers include fries and a pickle.


### HALF POUND SIRLOIN 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** 11.95

**ALL AMERICAN CHEESEBURGER** with your choice of cheese. 12.95

**HOUSE MADE VEGGIEBURGER** 10.95

**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

## SANDWICHES

Sandwiches include fries and a pickle.

### CLASSIC TURKEY CLUB

Shaved turkey, bacon, lettuce, tomato and mayonnaise on oat wheat bread. 11.95 Add cheese. 1.00

### PRESSED CUBAN SANDWICH

Fresh sliced deli ham, roasted pork, swiss cheese, pickles and mustard sour cream pressed on a Cuban roll. 12.95

### BLT SANDWICH

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

### AVOCADO CHICKEN SANDWICH

Grilled Chicken breast topped with bacon, fresh avocado and Monterey Jack cheese served on a toasted Kaiser roll. 12.95

### GROUPE 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.

## HOLD'EMS

### TACOS

**CRISPY CHICKEN** Lettuce, pico and spicy ranch. 10.95

**TUNA** Marinated Ahi, sesame, green onions. 11.95

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

**CALYPSO FISH** Southwest seared Mahi topped with firecracker slaw, pico de gallo and cheese. Served with tortilla chips and sofrito. 12.95

**GROUPE** topped with firecracker slaw, pico de gallo and cheese. 14.95

### AHI TUNA SANDWICH

Seared tuna steak, fresh spinach and wasabi aioli on a toasted brioche bun. 12.95

### LOBSTER ROLL

Chunks of fresh Maine Lobster on a butter-toasted, split New England roll. Served with hand cut Old Bay seasoned house chips. 15.95

## 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 over rice. 12.95

### ROASTED SOFRITO SALMON

Seared fillet of Salmon pan-roasted in sofrito sauce. Served with fresh vegetables and tropical sticky rice. 12.95

### SHRIMP AND GRITS

Large white shrimp sauteed with shallots, tomatoes, garlic and apple-wood smoked bacon lardons in cream sauce over stone ground yellow grits. 13.95

### MISO MARINATED SALMON

Topped with miso sauce and served with tropical sticky rice and fresh vegetables. 12.95

### KEY LARGO MIXED GRILL

Grilled chicken breast and skewered jumbo shrimp brushed with garlic key lime butter, served with fresh vegetables and tropical sticky rice. 15.95

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

 DENOTES POPULAR GUEST CHOICE

\*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<sup>®</sup> 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](http://PUSSEERSPVB.COM) OR ASK YOUR SERVER FOR ADDITIONAL DETAILS.