



## *Dinner Menu*

### *-Starters-*

AHI Tuna	11
Sesame seed encrusted seared tuna, served with a sweet soy sauce and a Japanese spicy mayo garnished with wakame.	
Cayman Ceviche	10
Tuna, Scallops, and Shrimps marinated in citrus juices with carrots, onions and cilantro served with tortilla chips.	
Chicken Wings Your Style	½ Dozen 7 Full Dozen 10
Wings, tossed in choice of Blue Iguana Signature Sauce, ginger-teriyaki or buffalo sauce, served with carrot & celery sticks.	
Coconut Shrimps	10
Served with baby greens and Thai chili sauce.	
Conch Fritters	9
Golden fried conch fritter served with jerk tartar sauces.	
Golden Fried Calamari Rings	9
Served with a lemon and lime aioli.	
Cayman Red Conch Chowder	8
Conch stewed in a rustic tomato broth.	
Lobster Bisque	8
A creamy classic soup, finished with a hint of brandy.	
Chopped Salad	8
Julienne iceberg, romaine, baby spinach, tossed with candied walnuts, mushrooms, smoked bacon, eggs, green olives, red peppers, blue cheese crumbles, blended in balsamic vinaigrette.	
Caesar Salad	8
Crisp romaine tossed in our signature Caesar dressing, popped with parmesan and croutons.	
Iguana House Salad	8
Mixed green tossed with Italian dressing, topped with carrots, onions, tomatoes and apples.	
Lettuce Wedge	7
A crisp wedge of iceberg lettuce topped with tomatoes, red onions, crisp smoked bacon and Blue cheese crumbles, drizzled with balsamic vinaigrette.	
Sliced Thick Tomato & Red Onion	7
Thick sliced tomato on a medley of lettuce, drizzled with balsamic vinaigrette and blue cheese crumbles	

### **-Fresh Fish Market-**

(All fish can be prepared blackened, grilled or Caymanian style.)

Lobster Tail	Market Price
8oz lobster tail grilled, served with garlic mash, broccoli and butter garlic sauce.	
Seafood Mixed Grill	Market Price
Chef selected the sea fresh. Choose three fish items.	
Fresh from the Sea Catch of the Day	Market Price
Choose, grilled, blackened or Cayman style.	
Rum Roasted Tiger Shrimp	24
Flamed with a shot of Cayman rum with sautéed broccoli and carrots	
Grilled Blackened Tuna	20
Over white rice, sautéed broccoli and ginger teriyaki sauce and finished with wakame.	
Cayman Style Grouper	19
Sautéed tomatoes, onions, green peppers. Served with rice and beans and plantain.	

### **-Pastas Etc-**

Chicken & Artichoke Pasta	17
Seasoned Char grilled chicken, artichoke hearts, fresh tomatoes, green onions blended in a rich Parmesan cheese sauce fettuccini.	
Blackened or Jerk Chicken Pasta	15
Blackened or Jerk marinated chicken grilled and tossed with penne pasta in a rich Alfredo sauce.	
Blue Iguana Pasta	13
Seasoned vegetable simmered in a rich tomato cream sauce tossed with penne pasta.	

### **-Hand Cut 100% Certified Angus Beef-**

Certified Angus Beef Burger	15
10 oz Certified Angus beef patties done to your liking and topped with American cheese.	
Certified Angus Beef Rib Eye Steak	10oz 19    12oz 22
Certified Angus Beef steak served with sautéed broccoli and baked potato top with demi-glazed sauce.	
Certified Angus Beef New York Steak	26
10oz Certified Angus Beef steak served with sautéed broccoli and baked potatoes finished with demi-glazed sauce.	
Certified Angus Beef Filet	30
8oz Certified Angus Beef filet served with mushrooms and baked potatoes finished with demi-glazed sauce.	

### **-Sweet Indulgents-**

New York Cheese Cake ( <i>Topped with a wonderful strawberry sauce</i> ) - Island Style Rum Cake ( <i>Baked with dark rum</i> ) - Key Lime Pie ( <i>Perfectly tart with a thick Graham Cracker crust</i> ) - Toffee Pudding ( <i>Served warm with Butterscotch Sauce &amp; whipped cream</i> ) - Cream Caramel ( <i>Caramel custard served with a caramel sauce</i> )	8
---	---

### **-Just for the Kids-**

*(Children 10 years and all served with Sea Salt French fries)*

Chicken Tenders	6	Grilled Cheese Sandwich	5
Kids Alfredo	5	Certified Angus Beef Cheeseburger	6

### **-Fresh Made Side Dishes-**

*(Our Chefs take great pride in preparing these items Daily)*

Iguanas baked Spinach, Fresh sautéed seasonal veggies, Smashed garlic potatoes,	
Herbed rice pilaf, Fresh sautéed mushrooms, Sea Salt fries	4

*The Blue Iguana Grill is committed to quality, value and your complete satisfaction. All items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of contracting a food borne illness or death. Especially if you have certain medical conditions.*

Dinner is served from 5pm until 11pm daily. A 15% gratuity will be added to bill prior to presentation.