



Lunch Menu

-Starters-

Chicken Quesadillas	12
Sautéed onions, green peppers, garlic & cheese between crisp tortillas served with a sour cream & tomato salsa	
Cayman Ceviche	10
Tuna, Scallops, Shrimps marinated in citrus juices with carrots, onions, cilantro served with tortilla chips.	
AHI Tuna	10
Sesame seed encrusted tuna, served with a sweet soy sauce, a Japanese spicy mayo garnished with wakame.	
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.	
Conch Fritters	9
Golden fried conch fritter served with jerk tartar sauces.	
Golden Fried Calamari Rings	9
Served with a lemon & lime aioli.	

-Fresh Greens & Toppings-

Seafood Salad	12
Shrimps, scallops, and calamari mixed with diced onion, green pepper and mango vinaigrette dressing.	
Fresh Spinach Salad	8
Fresh baby spinach topped with candied walnuts, red onions, green apples and blue cheese, finished with strawberry 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.	
Chopped Salad	8
Iceberg, romaine, baby spinach, tossed with candied walnuts, mushrooms, smoked bacon, eggs, green olives, red peppers, blue cheese crumbles, blended in balsamic vinaigrette.	

-Hot & Cold Drinks-

Fresh Brewed coffee-decafe' available	3
Fresh Brewed hot or iced tea	3
Assorted Juices	3
Coke, Diet Coke, Sprite, Ginger Ale	2



- Wraps-

(All served with Sea Salt French fries)

Certified Angus Beef Steak Wrap	10
Grilled Chicken Caesar Wrap	9
Fresh Fish Wrap	Market Price

- Artisan Sandwiches-

(All served with Sea Salt French fries)

Fresh Catch of the Day Fish Sandwich	Market Price
Open face sandwich with lettuce, tomato, onions, finished with a dill pickle on hoagie roll.	
Jerk Chicken Sandwich	10
Grilled jerk breast, lettuce, tomato, onion & mayo.	
BLT Sandwich	8
Bacon, lettuce and tomato on toasted wheat bread.	

-Hand Formed Burgers-

The Blue Iguana Grill takes great pride in using only *Certified Angus Beef*.
(All served with Sea Salt French fries)

Certified Angus Beef Blue Iguana Burger	13
10oz Certified Angus Beef stacked with grilled red onions, jalapenos, blue cheese crumbles, shredded lettuce and tomatoes on a sesame bun.	
Certified Angus Beef Bacon Cheese Burger	12
6oz Certified Angus Beef patties done to your liking and topped with American cheese & bacon.	
Certified Angus Beef Cheese Burger	11
6oz Certified Angus Beef patties done to your liking and topped with shredded Cheddar or Swiss.	
Certified Angus Beef Hamburger	10
6oz Certified Angus Beef patties done to your liking.	

-Sweet Indulgents-

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

8

-Just for the Kids-

Children 10 years and under
(All served with Sea Salt French fries)

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

Lunch is served from 11am until 2pm daily. A 15% gratuity will be added to bill prior to presentation.