

Appetizers

Calamari \$9

Tender calamari morsels coated in a cornmeal batter and fried to perfection. Served with jalapeño cilantro sauce

Chicken and Mango Quesadilla \$8.25

Grilled, diced chicken breast, mangos, melted jack and cheddar, folded in a jalapeño cheese tortilla with lettuce and Pico de Gallo

Nachos \$6.25

Fresh tortilla chips served up warm with black beans, jalapeños, melted cheese, lettuce and Pico de Gallo.
Add chicken \$1.50

Cravo \$9

Delectable crab meat mixed with pepper and onions, stuffed in an avocado half, deep fried and drizzled with aioli sauce

Wings \$7.50

Honey Rum or Buffalo, served with choice of ranch or bleu cheese dressing

Cheese Quesadilla \$8.75

Basil, feta, red onions, roasted red peppers folded in a jalapeño cheese tortilla with shredded lettuce and mango salsa

Green Lip Mussels Served in lemon garlic, butter sauce...accompanied by toasted crostini \$9
--

Salads

Lemon Pepper Crusted Ahi Tuna Salad \$12.25

Delicate encrusted ahi tuna seared and served upon a bed of mixed greens, with red onions, tomatoes, green olives, capers, avocado and a basil garlic vinaigrette

Blackened Salmon Salad \$12

Blackened and grilled salmon on a bed of mixed greens with mangos, red onions, feta and roasted red pepper dressing

Mahi Salad \$12

Seared Mahi-Mahi on mixed greens with tomatoes, pineapples, red onions, feta and roasted red pepper dressing

Chicken Caesar Salad \$12

Grilled chicken breast, mandarin oranges, red onions, croutons, parmesan, on romaine lettuce with cilantro caesar dressing

Tropical Salad \$9.75

Mixed greens, mandarin oranges, pineapples, red onions, almonds, feta and raspberry dressing

Ranchera Salad \$10.75

Romaine lettuce, black beans, avocado, shredded cheese, salsa and spicy ranch dressing
Add chicken, beef, or blackened tilapia \$2

Canopy's House Salad \$4.25

A generous combination of mixed greens, tomato, sliced onion and mangos w/ choice of dressing

Dressings: Raspberry Vinaigrette, Roasted Red Pepper, Caesar, Ranch, Bleu Cheese, Spicy Ranch, Italian, and Basil Garlic Vinaigrette

Consuming raw or uncooked meats, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. Canopy Grill is not responsible for an individual's allergic reaction to any food prepared from our menu or ingredients used in food items.

***An 18% gratuity will be added to parties of 6 or more

Dinner Entrees

Add the House Salad ~ \$2.50

Blackened Fish Tacos Blackened tilapia with rice and beans, served with Pico de Gallo, guacamole and flour tortillas	\$12
Shrimp Habenero Shrimp with habenero peppers, mangos and pineapples in a ginger and coconut milk sauce, served on penne pasta	\$15.75
Fish and Chips Beer battered tilapia, served with spicy fries, and tartar sauce	\$11.50
Blackened Salmon Blackened salmon fillet in a raspberry chipotle sauce on penne pasta	\$14.50
Chicken Scallopini Chicken breast in a marsala wine sauce served with manchego cheese mashed potatoes and vegetables	\$15
Ropa Vieja Tender pork roasted with vegetables and served with tortillas, rice and beans	\$11.50
Baby Back Ribs Basted with tangy barbecue sauce and served with french fries	\$15
Coconut Mahi Topped with mango salsa and served with manchego cheese mashed potatoes and vegetables	\$16.75
Blue Steak Pasta Ribeye steak with garlic, mushrooms and onions in a bleu cheese cream sauce	\$15.50
Stuffed Salmon Salmon fillet stuffed with crab, onion, and peppers with a white wine pineapple sauce. Served with rice and vegetables	\$17.75
Island Tilapia Tilapia & shrimp in a chipotle cream sauce, served with manchego cheese mashed potatoes and vegetables	\$16.75
Spicy Steak Grilled ribeye steak with onions and peppers, served with manchego cheese mashed potatoes and vegetables	\$16.75
Grilled Salmon Salmon fillet with a honey bourbon glaze served with manchego cheese mashed potatoes and vegetables	\$16.75
Salmon Linguini Diced salmon with roasted red peppers, feta, basil and cilantro in a ginger jalapeño sauce served with linguini pasta	\$14.50
Chipotle Chicken Pasta Chicken breast, peppers, onions, black beans, with a chipotle cream sauce on penne pasta Replace chicken with shrimp, add \$2	\$14.25
Grilled Chicken Alfredo Chicken breast and vegetables in an alfredo cream sauce on linguini pasta	\$14
Grenada Grouper Wild grouper, battered and sautéed in a lemon caper cream sauce served with manchego cheese mashed potatoes and vegetables	\$16.25

Sandwiches

Choice of ~ spicy fries, pasta salad or salad

Spicy Philly **\$9.25**

Thinly sliced rib eye topped with grilled onions, peppers, pepperjack cheese, chipotle mayonnaise, served on a hoagie

Castaway Sandwich **\$9.25**

Grilled chicken breast, jalapeño peppers, lettuce, grilled onions and chipotle mayonnaise, served on a hoagie roll

Blackened Grouper **\$9.50**

Blackened wild grouper, lettuce, tomatoes, red onions, with sun dried tomato mayonnaise, served on a hoagie

Mahi-Mahi B.L.T. **\$9.50**

Mahi, bacon, lettuce, tomato, avocado and sun dried tomato mayonnaise, served on a hoagie

Natural Hamburger **\$9.25**

Natural, organic 8 oz beef patty served on a Kaiser roll with choice of: lettuce, tomatoes, onions, pickles, Swiss, cheddar, pepperjack. Add bacon, green chili, mushrooms, roasted red peppers, avocado or guacamole for \$.50 each.

St Lucia Chicken Sandwich **\$9.25**

Grilled chicken breast with roasted red peppers, red onions, bacon, green chili, avocado and chipotle mayonnaise, served on a hoagie roll

Cuban **\$9.50**

Pork loin, ham, swiss, pickles and grilled onions served on a toasted ciabata roll.

Side Dishes

Spicy Fries **\$3**

Black Beans **\$2.50**

Red Coconut, Pineapple Rice **\$2.50**

Beans and Rice **\$4.50**

Mashed Potatoes w/Manchego Cheese **\$4**

Chips and Salsa **\$3**

Chips ~ Salsa ~ Guacamole **\$5.50**

Guacamole **\$3.50**

Beverages

Coffee House Blend, Roasted Locally \$2

Herbal Iced Tea \$2

House blend that is made locally

Tea \$2

A wide variety of our favorite selections

Soft Drinks \$2

Coke, Diet Coke, Mr. Pibb, Sprite and Lemonade

Juices \$2

Pineapple, Cranberry, V8 and Orange Juice

Fiji Water \$2.25

Desserts

Ice Cream \$2.25

Per Scoop

Crème Brûlée \$4

Key Lime Pie \$5

Grilled Banana Split \$6

Chocolate Chocolate Torte \$7.5

Served a la mode with a chocolate sauce

Cocktails

Mojito Mint leaves, sugar, limes, soda water and lemon rum	\$7	Goombay Smash Spiced rum, banana liqueur, pineapple and orange juice	\$7
Bahama Mama Coconut rum, light rum, dark rum banana liqueur, pineapple juice, orange juice and Sprite	\$7.50	Island Quencher Vodka, triple sec and cranberry juice.	\$6
Drunken Monkey Dark rum, coconut rum, banana liqueur, amaretto, Grand Marnier, pineapple and orange juice with grenadine	\$8	Malimbo Breeze Light rum, triple sec, pineapple, orange, and cranberry juice.	\$7
Mai-Tai Barcardi rum, pineapple juice and orange juice topped with Meyers grenadine	\$7	Bay Breeze Vodka, pineapple juice and cranberry juice	\$6
Rum Runner Meyers grenadine, banana, blackberry, sweet and sour and orange juice	\$7	Shark Bite Dark rum, orange juice, grenadine	\$6
Maui Martini Hypnotiq, tropical and pineapple juice	\$7.50	Tropical Margarita Tequila, triple sec, pineapple juice and grenadine	\$6.50
House Margarita Sweet and sour, triple sec and tequila	\$6.50		
Margatini Tequila, Grand Marnier, orange juice, sweet and sour served up	\$8		
Gold Margarita Repasado tequila, Grand Marnier, sweet and sour orange juice	\$8		
Long Island Iced Tea Vodka, gin, rum, triple sec, tequila, sweet and sour and coke.	\$8.25		
Belize Rum Punch Dark rum, grenadine, pineapple juice, orange juice, and Sprite	\$6.50		
Caribbean Lemonade Amaretto, limon rum and lemonade	\$6.50		
Florida Rum Cooler Limon rum, triple sec, orange juice and sprite	\$6.50		

Frozen Cocktails

Mango Margarita Tequila, triple sec, sweet and sour and mangos served frozen	\$7
Amaretto Freeze Amaretto, coconut rum, pineapple juice	\$7
Piña Colada Rum, coconut and pineapple	\$7
Banana Daiquiri Light rum, banana liquor, fresh bananas, sweet and sour and lime juice.	\$7
Strawberry Daiquiri Rum and strawberry	\$7
Lava Flow Light rum, bananas, coconut mix and strawberry mix	\$7.50