

STARTERS & APPETIZERS

ISLAND WINGS (10) \$10.25

Mild, Hot, Swamp BBQ, Teriyaki, Jerk, Honey-Garlic, 24kt Gold, Dry Rub (Cajun Style or Lemon Pepper)

KEY WEST CONCH FRITTERS \$9

Homemade & Conch-Filled Fritters Conch Republic Mustard and Remoulade Sauces

COCONUT SHRIMP, (6) \$10

Coconut Crusted and Served with Sweet Thai Chili & American Cocktail Sauces

THAI EGG ROLLS \$8

Sweet Thai Chili Dipping Sauce

FRIED GROUPEL CHEEKS \$10

Light Flour and Cornmeal Dusted Caribe'-Tartar & Cocktail Sauces

CHICKEN POTSTICKERS \$9.25

Chicken, Lemon Grass, Asian Spice Dumplings Fried and Served with a Thai Dipping Sauce

CALAMARI TZATZIKI \$9.50

Lightly Dusted & Golden Brown Marinara and Tzatziki Sauces

FLASH-SEARED TUNA \$11.25

Yellowfin with Blackening Seasoning and Wakame Salad Cusabi & Asian Chili Sauces

GRILLED BLEU TOMATOES \$8

A Rum Bay Favorite! Thick Vine Ripe Tomato Slices Grilled and Topped with Bleu Cheese & Bacon. Balsamic Glaze Drizzle

PEEL N' EAT SHRIMP \$13

Hot or Chilled....Your Choice Traditional Cocktail & Remoulade Sauces

CRAB & AVOCADO \$12

QUESADILLA

Crab & Avocado, Blended Cheeses, Diced Tomato and Scallions in a Flour Tortilla. Served with Salsa & Sour Cream

CHICKEN QUESADILLA \$10.50

Simply a Favorite Salsa & Sour Cream Topped

RUM BAY'S SOUP SELECTION

SOUP DU JOUR

CUP\$5.00

BOWL\$6.00

LOBSTER BISQUE

CUP\$5.25

BOWL\$6.25

PIZZA IN PARADISE

12" PIZZA \$12

16" PIZZA \$14

Cheese, Pepperoni, Sausage, Bacon, Ham, Onion, Green Peppers, Banana Peppers, Jalapeno Peppers, Pineapple, Black Olives, Garlic, Mushrooms, Artichoke Hearts and Anchovies

ADDITIONAL TOPPINGS \$1.25

CHEF'S SPECIALTY WHITE PIE 12" \$14.50

CHEF'S SPECIALTY WHITE PIE 16" \$16.50

Ricotta, Fresh Garlic, Tomato & Basil with a Blend of Mozzarella and Parmesan Cheeses

BBQ CHICKEN PIZZA 12" \$14.50

BBQ CHICKEN PIZZA 16" \$16.50

Swamp Sauce, Diced Chicken, Red Onions, Pineapple, and Mozzarella Cheese

PEPPERONI, SAUSAGE & MUSHROOM PIZZA 12" \$14.50

PEPPERONI, SAUSAGE & MUSHROOM PIZZA 16" \$16.50

Rum Bay's Most Popular Selection

FROM THE SEA

SIDE SELECTIONS ARE OUR SUGGESTIONS. WE WELCOME YOUR OWN CHOICES
ALL ENTRÉES INCLUDE RUM BAY OR CAESAR SALAD

FISH TACOS \$13

Blackened Mahi in a Soft or Hard Shelled Flour Tortilla. Mango Salsa, Sour Cream, Avocado, Cabbage & Cilantro. Served with Cole Slaw

SHRIMP TACOS \$15

Blackened Shrimp in a Soft or Hard Shelled Flour Tortilla. Mango Salsa, Sour Cream, Avocado, Cabbage & Cilantro. Served with Cole Slaw

SEARED YELLOWFIN TUNA \$20

Blackened Rare and Served with a Thai Dipping Sauce with Seasonal Vegetables and Long Grain-Wild Rice

GOLDEN FISH & CHIPS \$12.50

Beer Battered Atlantic Cod with Crispy French Fries and Cole Slaw

COLD WATER LOBSTER TAIL \$22

Maine Lobster Tail Split and Broiled with Scampi Butter Served with Seasonal Vegetables and Baked Potato

RUM BAY'S MAHI WITH BLUE CRAB \$17.75

Light Key West Scampi Sauce Served with Seasonal Vegetables and Baked Sweet Potato

FRESH GULF GROUPE \$21

Blackened, Grilled or Fried Served with Long Grain Wild Rice and Seasonal Vegetables

ISLAND INSPIRED MAHI MAHI \$16.75

Mahi Mahi Prepared Grilled or Blackened Finished with a Mango Salsa and Served with Baked Potato and Seasonal Vegetables

THAI WHOLE SNAPPER \$22

Fried Whole Red Snapper Served over Shredded Cabbage Topped with a Thai Chili Sauce and Served with Long Grain Wild Rice and Seasonal Vegetables

ATLANTIC SALMON & ZUCCHINI IN PARCHMENT \$18.50

With a Hint of Dill
Baked Sweet Potato & Seasonal Vegetables

HONEY MUSTARD SALMON \$18.50

Grilled Salmon Glazed in a Honey Mustard Sauce Served with Baked Sweet Potato and Seasonal Vegetables

RUM BAY PASTA \$18.50

Shrimp, Scallops Mushrooms and Scallions in a Light Cream Sauce Over Bow Tie Pasta, Served with Garlic Bread

COCONUT CURRY MUSSELS \$13

Steamed in A Light Both of Coconut Milk & Curry
Seasonal Vegetable & Long-Grain Wild Rice



FROM THE LAND

RUM BAY'S AWARD WINNING RIBS

FULL RACK \$18.50

HALF RACK \$11

Tender Baby Backs Fire Grilled and Basted in Our House Made "Swamp Sauce"
Served with Crispy French Fries and Seasonal Vegetables

GRILLED PORK CHOPS \$15

Two Pork Chops Grilled and Finished with a Ginger Teriyaki Sesame Glaze Served
with Long Grain Wild Rice and Seasonal Vegetables

12OZ RIB EYE \$24

Rib Eye Grilled to Your Liking Served with Baked Potato and Seasonal Vegetables

GRILLED FILET MIGNON \$28

Thick & Tender Filet Grilled to Your Liking Served with
Seasonal Vegetables and Baked Potato

CHICKEN PARMESAN \$16

Tender Chicken Breast in Crispy Bread Crumbs, Marinara Sauce and Mozzarella
Cheese. Bow Tie Pasta and Garlic Bread

SHANGHAI CHICKEN \$16

Grilled Boneless Chicken Breast, Topped with Orange Chili Sauce Served with
Baked Sweet Potato and Seasonal Vegetables

CARIBBEAN CHICKEN PASTA \$15

Char Grilled Caribbean Seasoned Chicken over Bowtie Pasta with Garlic Cream
Sauce Served with Garlic Bread

RUM BAY'S FEATURED COMBINATIONS

COMBINE ANY ENTRÉE WITH
LOBSTER TAIL \$14 HALF RACK OF RIBS \$9

GROUPEL & SHRIMP \$22.50

Grilled Gulf Grouper with Broiled Shrimp in a Light Key West Scampi Sauce
Seasonal Vegetables and Long Grain Wild Rice

CLASSIC SURF N' TURF \$27

Grilled 8oz Sirloin with Broiled Lobster Tail
Long Grain Wild Rice & Seasonal Vegetables

THE TASTE OF RUM BAY \$18.50

For Those Who Want A Little of Everything!
Combination of Peel 'n Eat Shrimp, Buffalo Wings and a Half Rack of Ribs
French Fries and Seasonal Vegetables

HALF RACK & COCONUT SHRIMP \$16.25

BBQ Award Winning Ribs and Fried Coconut Shrimp
Baked Sweet Potato & Seasonal Vegetables

GIFT CERTIFICATES AVAILABLE. A PERFECT PRESENT
WE ARE PLEASED TO ACCEPT THE FOLLOWING CREDIT CARDS
AMERICAN EXPRESS, MASTERCARD & VISA

A FRIENDLY REMINDER: CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

GARDEN INSPIRED OFFERINGS

PARADISE ISLAND SALAD \$12
 Char-Grilled Chicken on Mixed Greens with Mandarin Orange Segments, Dried Cranberries, Candied Walnuts, Tomato and Bleu Cheese Crumbles

BUFFALO CHICKEN SALAD \$12
 Fried Chicken Bites Tossed in Buffalo Sauce over Mixed Greens with Blue Cheese Crumbles, Red Onions and Tomatoes and Ranch Dressing

CLASSIC CAESAR \$9
 Chopped Romaine Tossed in Caesar Dressing and Finished with Parmesan Cheese Slivers and Garlic-Herb Croutons

ADD CHICKEN..... \$12 ADD SHRIMP..... \$13

HEART OF THE OCEANS \$17
 Chilled Lobster on Field Greens, Hearts of Palm, Red Onion, Tomato and Fresh Mango Slices with Citrus Vinaigrette

TROPICAL SHRIMP SALAD \$14
 Coconut Crusted Shrimp, Diced Tomatoes, Mango, Red Onion & Mandarin Oranges Over Mixed Greens with Choice of Dressing

BEACH BUM BURGERS

BLUE BAYOU \$9.50
BURGER
 Cajun Spice & Bleu Cheese with Chipotle Mayo

SHIP'S CAPTAIN \$9.50
BURGER
 With Choice of Cheese

CARIBBEAN \$10
BURGER
 Jalapenos & Melted Pepper Jack Cheese with Caribe' Jerk Sauce

SWAMP \$10.25
BURGER
 Bacon, Cheddar Cheese, Rum Bay "Swamp" Sauce

SMOKEHOUSE \$10
BURGER
 A1 Sauce, Mushrooms & Onions with Swiss Cheese

SHIP'S MATE \$8.75
BURGER
 Plain n' Simple

KOBE BEEF BURGER
 Sautéed Onions and Pepper Jack Cheese
\$16

FEATURED SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIED POTATOES OR COLE SLAW

ISLAND GROUPE \$14.50
 Crispy Panko, Blackened or Simply Grilled Cajun Tartar Sauce on a Bun

COLOSSAL CLUB \$9.25
 Classical Club Piled High on Toasted Sourdough

CHICKEN CALAVO CLUB \$10.25
 Grilled Chicken, Avocado, Bacon, Lettuce, Tomato and Melted Swiss

GRILLED SALMON BLT WRAP \$11
 Grilled Salmon, Bacon, Lettuce and Tomato with Mayo Wrapped in an Herb Tortilla

GRILLED MAHI \$10
 Simply Grilled and Served on a Toasted Bun

CAROLINA PULLED PORK SANDWICH \$9.75
 BBQ Pulled Pork Topped with Cole Slaw

LOBSTER REUBEN \$16
 Lobster, Sauerkraut and Swiss Cheese on Texas Toast

VEGGIE HUMUS WRAP \$8.25
 Tomatoes, Avocado, Zucchini, Red Onions with Hummus in an Herb Wrap

SUN-SATIONAL TROPICAL COCKTAILS.....\$7.50

RUM BAY SMASH

Our Signature Drink!

KEY LIME KISS

Key Largo Schnapps,
Melon Liquor and
Pineapple Juice.

SHARK'S TOOTH

Light, Dark and Golden
Rum with Cranberry,
Orange and Pineapple
Juices

TROPICAL SPLASH

Vodka, Malibu Rum,
Orange & Cranberry
Juices with Sprite

SUNBURN

Tequila, Triple Sec and
Cranberry Juice

MALIBU TYPHOON

Malibu Rum, Grenadine,
Pineapple and
Cranberry Juices

HURRICANE

Malibu Rum, Peach
Schnapps, Ginger Ale,
Pineapple Juice and
Dark Rum,

ISLAND MENACE

Coconut Rum, Peach
Schnapps, Banana
Liqueur, Pineapple and
Cranberry Juices

CRANBERRY COOLER

Amaretto, Orange and
Cranberry Juices

JAMAICA ME CRAZY

Jamaican and Malibu
Rums, Banana Liqueur
with Pineapple and
Cranberry Juices

FEATURED WINE LIST

CHAMPAGNE & SPARKLING

PIPER-HEIDSIECK BRUT \$68

France

GRANDIAL BRUT \$19

France

MUMM'S PRESTIGE NAPA \$34

California

FRIXENET NEGRO Split 8

Spain

WHITE WINES

CUPCAKE RIESLING 25/8

Washington

PIGHIN PINOT GRIGIO 28/9

Italy

FERRARI CARANO \$31

SAUVIGNON

California

KENDALL JACKSON 27/8

CHARDONNAY

California

CAPOSALDO PINOT GRIGIO 21/7

Italy

DOUGLAS GREEN 24/8

SAUVIGNON

South Africa

MERRYVALE STARMONT \$36

CHARDONNAY

California

BLACK OPAL CHARDONNAY ... 21/7

Australia

RED WINES

CASTLE ROCK PINOT NOIR 24/8

California

LA CREMA PINOT NOIR \$38

California

ROBERT MONDAVI PRIVATE 24/8

SELECTION CABERNET

California

TRUCHAND \$49.00

NAPA CABERNET

California

DONA PAULA LOS CARLOS \$28

MALBEC

Argentina

J. LOHR SEVEN OAKS 28/8

CABERNET

California

GUENOC MERLOT 24/8

California

JOEL GOTT CABERNET \$34

California

RIBERAS GRAN RESERVA \$31

CABERNET

Chile

RAVENSWOOD ZEN OF ZIN 26/8

California

SWEET CHILI AIOLI

PLEASE DRINK RESPONSIBLY. YOU SHOULD NOT CONSUME ALCOHOL IF YOU ARE PREGNANT,
HAVE A HEART CONDITION OR TAKING MEDICATIONS.
WE RESERVE THE RIGHT TO REFUSE SERVICE AT OUR SOLE DISCRETION.
RUM BAY RESTAURANT PRACTICES TIPS CERTIFICATION & TRAINING