

Rhum Shack

DINNER MENU

APPETIZERS

- SWEET AND SOUR FIRECRACKER SHRIMP** US \$10 BZ \$20
Sautéed local plump shrimp in sweet and sour sauce, jalapeño, bacon bits and melted cheese served with crostini
- SNAPPER FISH CAKES** US \$8 BZ \$16
Golden crispy fish cakes with diced vegetables and seasonings, topped with a tangy homemade blackbean corn salsa and drizzled with chipotle mayo
- HABANERO SHRIMP** 🌿 US \$10 BZ \$20
Sautéed local shrimp in garlic, habanero, onion, white wine, and butter sauce
- LOADED REINLAND PULLED PORK TOSTONES** 🌿 US \$8 BZ \$16
Deep-fried green plantain chips topped with tangy red cabbage slaw, slow-cooked local pork, pico de gallo, and guacamole

SALADS

- RHUM SHACK CRISPY MUSHROOM SALAD** 🌿 🍄 US \$8 BZ \$16
Garden greens, onions, tomato, carrots, cucumber, crispy mushrooms, and crumbled feta cheese tossed in a homemade citrus dressing
- MUY'ONO FARMS BEETROOT SALAD** 🌿 🍏 US \$8 BZ \$16
Mixed green salad, granny smith apple, beetroot, carrots, red onion, croutons, cucumber topped with feta cheese
- BLUE WEDGE SALAD** 🌿 🍏 US \$8 BZ \$16
Iceberg lettuce, minced onion, tomato, crumbled blue cheese, and blue cheese dressing

ENTREES

Comes with the vegetable of the day and an additional seasonal side.

- GRILLED CATCH OF THE DAY** 🌿 US \$18 BZ \$36
Blackened grilled fresh fish with a roasted bell pepper romesco sauce
- GLAZED REINLAND PORK CHOPS** 🌿 US \$18 BZ \$36
Grilled marinated local pork chops with chefs special seasoning, glazed in a molasses bourbon rosemary sauce
- GRILLED REINLAND RIBEYE STEAK** 🌿 US \$28 BZ \$56
Reinland Farm juicy rib eye steak grilled to perfection, drizzled with thyme infused hibiscus reduction or chimichurri sauce
- MUY'ONO FARMS MOZZARELLA AND CHAYA STUFFED CHICKEN BREAST** 🌿 US \$17 BZ \$34
Tenderized local boneless chicken breast filled with Chaya, onion, bacon, and mozzarella simmered in a butter wine sauce

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PASTA

Served with a side of garlic toast.

CALYPSO SHRIMP PASTA

US \$18 BZ \$36

Fresh pasta with tomato, onion, herbs, Cajun seasoning, and broccoli florets in a white wine butter sauce

ALFREDO PASTA

US \$16 BZ \$32

Fresh homemade pasta sauce with onion, mushrooms, parsley, garlic, cream, and parmesan cheese

Chicken + US \$3 BZ \$6

Shrimp + US \$4 BZ \$8

SUN-DRIED TOMATO PESTO PASTA

US \$16 BZ \$32

Linguine pasta tossed with a creamy homemade sun-dried tomato basil pesto with onions, bell pepper, and ground peanuts

CHAYA PESTO PASTA

US \$16 BZ \$32

Linguine pasta tossed with garden green chaya, veggies, and homemade pesto sauce topped with parmesan cheese

DESSERT

Ask your server on choice of dessert for the night.

All prices are exclusive of taxes 10% SC, 12.5% gov tax

