

Rhum Shack

LUNCH MENU

PEEL AND EAT SHRIMP 🌱

Steamed shrimp with herbs and spices served with classic cocktail sauce

1/2 lb	US \$14	BZ \$28
1 lb	US \$28	BZ \$56

CHICKEN SATAY 🌱 US \$9 BZ \$18

Marinated chicken strips in dried seasonings brushed with peanut butter sauce served over a fresh farm salad

BEETROOT CARPACCIO 🌱🍃 US \$11 BZ \$22

Thin slices of organic garden beetroot and shrimp topped with cream cheese and jalapeño mousse served with corn chips

MUY'ONO GARDEN SALAD 🌱🍃 US \$8 BZ \$16

Shredded mixed organic greens, bell pepper, red onion, carrots, cucumber, and cherry tomato with your choice of dressing

CRISPY MUSHROOM SALAD 🌱🍃 US \$9 BZ \$18

Mixed assorted local greens, carrots, cucumber, red onion, breaded mushroom, crumbled feta cheese, and cilantro with your choice of dressing

BEETROOT SALAD 🌱🍃 US \$8 BZ \$16

Mixed green salad, granny smith apple, beetroot, carrots, red onion, croutons, cucumber, and crumbled feta cheese

CEVICHE 🌱

Tender morsels of shrimp or conch marinated in diced cucumber, tomato, onion, cilantro, lime juice, and habanero served with corn chips

Shrimp	US \$10	BZ \$20
Conch	US \$9	BZ \$18
Combo	US \$18	BZ \$36

SEAFOOD SERE 🌱 US \$12 BZ \$24

Poached fresh fish fillet, shrimp, and conch in a rich creamy coconut milk and root vegetables served with coconut white rice and fried plantain

BUILD YOUR OWN FAJITA

Sautéed onion, bell pepper, and your choice of protein served with guacamole, cheddar cheese, sour cream, refried beans, salsa, and flour tortillas

Beef	US \$12	BZ \$24
Chicken	US \$11	BZ \$22
Shrimp	US \$13	BZ \$26

FIESTA BOWL 🌱🍃 US \$10 BZ \$20

Quinoa topped with diced assorted bell pepper, roasted chickpeas, mushrooms, crumbled feta cheese, sweet corn, and homemade red wine vinaigrette

NACHOS 🌱🍃 US \$9 BZ \$18

Crispy seasoned corn tortilla, refried beans, homemade cheese sauce, fresh pico de gallo, jalapeño slices, and sour cream drizzle

Beef	US \$12	BZ \$24
Chicken	US \$11	BZ \$22
Shrimp	US \$13	BZ \$26

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



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LUNCH MENU

FRENCH DIP

US \$9 BZ \$18

Toasted baguette layered with shaved roast beef, shredded cheese, grilled onion, and mushrooms served with au jus dipping sauce and a side of fries

VEGGIE BURGER

US \$9 BZ \$18

Fresh quinoa or veggie patty served on a toasted sesame seed bun with homemade sundried tomato pesto, organic lettuce, tomato, red onion, pickles, and tomato served with a side of fries

MO BURGER

US \$12 BZ \$24

6 oz local beef burger grilled to perfection, served on a toasted sesame seed bun with organic lettuce, grilled red onion, pickles, and tomato served with a side of fries

FISH BURGER

US \$12 BZ \$24

Grilled fresh catch of the day served on a toasted sesame bun, lettuce, tomato pickles and homemade tartar sauce served with side of fries

SESAME CAJUN SHRIMP TEMPURA

US \$12 BZ \$24

Deep fried sesame tempura battered plump shrimp served with coleslaw, fries, and tartar sauce

REINLAND TRIPLE PORK BURGER US \$13 BZ \$26

6 oz ground pork and spicy Italian sausage patty, topped with bacon on a sesame seed bun with coleslaw, bacon, and pickled onions served with a side of fries

GRILLED CHICKEN BURGER

US \$9 BZ \$18

Grilled local chicken breast served on a toasted sesame seed bun with organic lettuce, tomato, grilled red onion, and pickles served with a side of fries

QUESADILLA

US \$9 BZ \$18

Fresh homemade flour tortilla filled with onion, bell pepper, and shredded cheese served with sour cream and fresh pico de gallo

Beef

US \$12 BZ \$24

Chicken

US \$11 BZ \$22

Shrimp

US \$13 BZ \$26

STEWED CHICKEN

US \$11 BZ \$22

Traditional Belizean coconut rice and beans with stewed chicken, coleslaw, and fried plantain

FRIED FISH

US \$14 BZ \$28

Fried seasoned fresh fillet served with coconut white rice, coleslaw, stewed beans, and fried plantain

CHICKEN WINGS

US \$8 BZ \$16

Deep fried and seasoned chicken wings served with your choice of sauce: homemade BBQ, suicide, honey garlic, buffalo or homemade ranch

CHICKEN FINGERS

US \$8 BZ \$16

Chicken strips dipped in seasoned breadcrumbs and deep fried to a crisp golden brown served with sweet and sour sauce

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 Vegetarian

 Gluten Free