

# Yucca

CARIBBEAN SEAFOOD  
& GRILL

## SOUP

### YUCCA SOUP

Casava root & chicken flakes

USD\$

12

### CARIBBEAN BEEF SOUP

Tender veggies & seasoned meat in a rich savory broth

14

## SALADS

### CARIBBEAN SALAD

Mixed lettuce, cilantro, jalapenos, red onions, pineapple, red cabbage, tomatoes, honey lime dressing

12

### SHRIMP COCKTAIL SALAD

Guacamole & Pico de Gallo

17

### TACO SALAD

Mixed lettuce, Pico de Gallo, guacamole, red beans, sour cream, Mexican cheese

12

## APPETIZERS

### CONCH FRITTERS

Tartar sauce

14

### NACHOS

Beef or Vegetarian

14

### TOSTONES CRISPY FRIED

Garlic mayo & guacamole



12

### FLASH FRIED CALAMARI

Gajun sauce

14

### MEDU VADA “BARA”

Deep fried dough patty filled with spices & herbs



12

### COCONUT SHRIMPS

Mango salsa

17

### BLACK OR WHITE PUDDING

Typically blood sausage with a rich and savory flavor

12

### SALT FISH FRITTERS

Bang Bang sauce

14

### PERUVIAN CEVICHE

Fresh fish & shrimps marinated with fresh onions, garlic, tomatoes, fresh lime juice

16

### KESHI YENA

Locally savory dish baked with gouda cheese & chicken

17

### BBQ CHICKEN WINGS

Sticky wings with our homemade BBQ sauce

14

## ENTREES

### CABRITO STOBA

Goat meat stews the Local way

27

### OXTAIL STEW

Classic hearty oxtail stew served with Yucca Fufu

27

### PORK STEWED

Juicy, tender brown stewed pork

27

### GRANDMA’S FAVORITE STEW

Cabbage stew with charcoal smoked fish & cured pork tail

29

### POLLO GUISADO

Slow-simmered stew chicken

24

### HIGADO ENCEBOLLADO

Beef liver with caramelized onions

22

### CHULETA FRITA

Pan-fried pork chops

24

### SEAFOOD RASTA PASTA

Loads of spice and a creamy cheesy sauce, bell peppers, shrimps, mussels, calamari & octopus

32

### LOCALLY CAUGHT FRIED WHOLE SNAPPER

Fried crispy to perfection, infused with Caribbean spices and flavors

MP

### SEAFOOD BOIL

Brimming with an assortment of fresh seafood, tender corn, sausage, egg and a rich mix of spices

39

### TACOS

Shrimps

24

### FAJITAS SHRIMPS & STEAK

Sizzling shrimps & steak, bell peppers, red onions

32

### THE CARIBBEAN EXPRESS

Taste of the Caribbean

29

### EL MAYIMBE

Crispy fright pork belly, stew beans, Mofongo “mashed green plantain”

27

### FISH ROE “SEASONAL”

Poached fish eggs cooked the Chef’s way

27

### COCOLISHI STOBA “SEASONAL”

Sea shellfish stewed Chef’s way

29

### CARIBBEAN JERK CHICKEN

Vibrant blend of herbs & spices with Caribbean flair

24

### CARIBBEAN BURGER

Juicy Jerk patty burger, caramelized onions, pineapple, avocado, coleslaw

19

### SHRIMP QUESADILLA

A seafood twist on a Mexican classic

22

**ALL ENTREES ARE SERVED  
WITH RICE & BEANS OR  
YUCCA MOJO**





FROM THE GRILL	USD\$	ROTI	USD\$
LOCALLY CAUGHT FISH FILET Garlic butter sauce	26	PLAIN	6
SIZZLING OCTOPUS Butter Lemon & oregano marinated	34	CURRY CHICKEN BONE IN	19
LAND & SEA Picanha steak, calamari, shrimps	34	CURRY GOAT BONE IN	27
CARIBBEAN LOBSTER TAIL Brushed with a buttery garlic-herb sauce	MP	CURRY SHRIMP	27
SURF AND TURF 6oz lobster tail & picanha steak	72	CURRY OCTOPUS & CONCH	39
SIRLOIN STEAK Juicy & decadent with a rich garlic butter & herbs rub	37		
CONCH, SHRIMPS & OCTOPUS Lemon garlic butter sauce	45		
GRILLED BBQ RIBS Blend of tangy BBQ sauce and savory spices	27		
TOSTADAS DE CARNE Grilled marinated flank steak, guacamole, sour cream, tomatoes, crispy corn tostada shells	29		
ALL ENTREES ARE SERVED WITH RICE & BEANS OR YUCCA MOJO		ALL VEGGI DISHES ARE SERVED WITH RICE OR YUCCA MOJO	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise your server of any food allergies or dietary requirements.

## DESSERT

COCONUT FLAN	12
PISTACHIO CHEESE CAKE	12
BAILEYS TRES LECHES	12
YUCCA CAKE	12

## SPECIALTY COFFEES

JAMAICAN COFFEE	12
MEXICAN COFFEE	12
PUERTO RICAN COFFEE	12
CAFÉ DOMINICANO	12
MEXICAN HOT CHOCOLATE	12

## COFFEE & TEA

HERBAL TEA	4
COFFEE	4
ESPRESSO	5
CAPPUCCINO	5
MACCHIATO	5
LATTE	5

