

LIME INN

STARTERS

All dips served with house made corn tortilla chips

Black Refrito Bean Dip / \$12
Pico de gallo, parmesan

Sweet Corn Buffalo Dip / \$12

Grouper Ceviche / \$18
Pink grapefruit + orange segments, red onion, jalapeños, jicama, chilli garlic passion fruit dressing, cilantro

Clam Chowder / \$13
Our classic New England style 'white chowder' recipe, slow cooked with bacon, topped with garlic croutons and bacon dust

TACOS

Choice of: **Flour Tortilla or Corn Tortilla**
(fried or grilled)

Walking on Sunshine / \$10
Yellow curry braised chicken, cilantro, jalapeños, dark rum pineapple chutney

K-Pop Chick / \$10
Korean barbecue pulled chicken, pickled red cabbage, sesame pico de gallo, scallions, jalapeños

K-Pop Shorty / \$12
Korean barbecue braised short rib, pickled red cabbage, sesame pico de gallo, scallions, jalapeños

The John Wayne / \$12
Slow braised short rib, pico de gallo, guacamole, jalapeños, parmesan, local organic micro greens

The Corner Chair / \$11
Pulled pork, house local rum barbecue sauce, chipotle slaw, roasted corn

Joanie Loves Chachi / \$11
Pulled pork, jalapeño and pineapple relish, pineapple chutney

Cowabunga / \$14
Slow braised short rib, blackened shrimp, cherry tomatoes, pickled onions, feta, cilantro

Surfs Up Hei Hei / \$14
Korean Bbq chicken, blackened shrimp, roasted corn, housemade local rum bbq sauce, jalapeños

Galileo / \$12
Blackened chili garlic grilled shrimp, cherry tomatoes, pesto, parmesan, local organic micro greens

Nightshade / \$12
Blackened shrimp, roasted eggplant, pico de gallo, feta, jalapeños

The Goddess / \$10
Spicy quinoa, Amaro's black beans, guacamole, pico de gallo, pickled onions, jalapeños

The Demi Goddess / \$10
Roasted eggplant, seasoned fried chicken peas, feta, cilantro, pico de gallo, jalapeños

The Rainbow Reef / \$13
Grouper ceviche, pink grapefruit + orange segments, red onion, cilantro, jalapeños, jicama, chilli garlic passion fruit dressing, watermelon radishes, chipotle slaw

G'Day Mate / \$13
Tempura fried fish, pickled red cabbage, 'out bar' remoulade sauce, house made spicy dill pickles

Tuna Matata / \$13
Caribbean jerk spiced tuna, pineapple, cucumber, jicama spicy relish, rainbow radishes, slaw

Mr. Worldwide / \$13
Chili garlic tuna, guacamole, pico de gallo, parmesan