

Open 11am every day! **Lunch • Happy Hour • Dinner**

www.thegreenhouserestaurant.com

Harbor Front Charlotte Amalie St. Thomas, USVI 00802 [340] 774-7998

Bobby's Marina Philipsburg Sint Maarten [1-721] 542-2941

Kim Sha Beach (next to atrium) Sint Maarten [1-721] 544-4173















Curry Lobster



Thermodore Lobster

12 oz \$27.99	13 oz \$30.99	14 oz \$32.99	15 oz \$34.99	16 oz \$36.99
17 oz \$39.99	18 oz \$41.99	19 oz \$43.99	20 oz \$46.99	21 oz \$48.99
22 oz \$50.99	23 oz \$53.99	24 oz \$55.99	25 oz \$57.99	26 oz \$60.99
27 oz \$62.99	28 oz \$64.99	29 oz \$66.99	30 oz \$69.99	31 oz \$71.99







10% OFF Every Day! FRESHLY CUT T-BONE \$ PORTERHOUSE STEAKS

	T-Bone		Porterhouse	
•	14 oz \$31.99	21 oz \$47.99	16 oz \$37.99	22 oz \$52.99
•	15 oz \$33.99	22 oz \$49.99	17 oz \$40.99	23 oz \$54.99
•	16 oz \$35.99	23 oz \$51.99	18 oz \$42.99	24 oz \$56.99
•	17 oz \$38.99	24 oz \$53.99	19 oz \$45.99	25 oz \$59.99
•	18 oz \$40.99	25 oz \$50.99	20 oz \$47.99	26 oz \$61.99
•	19 oz \$42.99	26 oz \$58.99	21 oz \$49.99	27 oz \$63.99
•	20 oz \$44.99	27 oz\$60.99		

All steaks are cut fresh and have a limited availability. All prices show 10% discount. No shortcuts. And you can taste it in every bite of our Certified Angus® beef brand steaks.

Weekly Specials



All Entrees Served With Two Side Dishes

Prime Rib Monday

12pm Till Close Queen Cut \$26.99 | King Cut \$37.99/ Queen Cut & Surf \$59.99

Lobster Mania Tuesday

All Day and All Night 6oz \$29.99 | 7oz \$34.99 | 8oz \$37.99 | 9oz \$42.99 10oz \$46.99 | 11oz \$50.99 | 12oz \$55.99



Wednesday Steak Specials

All Day And All Night.. 10% off priced New York Strip \$31.49 | Filet Mignon \$35.99 | Ribeye \$46.79 NY & Surf \$64.48 / Filet and Surf \$68.99 / Ribeye & Surf \$79.78



Prime Rib Thursday

12pm Till Close Queen Cut \$26.99 | King Cut \$37.99/ Queen Cut & Surf \$59.99

Lobster Mania Friday

All Day and All Night 6oz \$29.99 | 7oz \$34.99 | 8oz \$37.99 | 9oz \$42.99 10oz \$46.99 | 11oz \$50.99 | 12oz \$55.99

Happy Hour

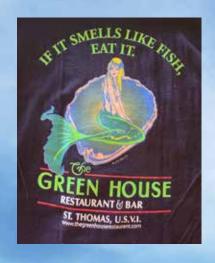
4:30-7:00 pm



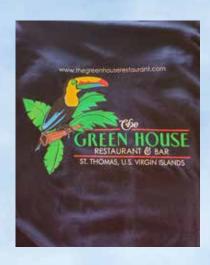
Free WiFi for Customers











Ask for Assistance

T-Shirts \$18.00

Bottle Coozie \$9.00

Jamaican Jerk Seasoning \$7.00

made in Jamaica

Alvin's Caribbean Hot Pepper Sauce \$7.99

Gift Certificates Sold Here







Daiguiris

Rum mixed with your choice of flavor

Strawberry Raspberry Banana Mango Passion Fruit

Coladas

Rum mixed with your choice of flavor

Original Pina Strawberry Raspberry Banana Mango Passion Fruit

Specialty Drinks Bushwacker

Island Oasis Piña Colada, Ice Cream, Kahlúa, Rum, Baileys and Amaretto.

Frozen Mudslide

Island Oasis Ice Cream, Kahlúa, Baileys, Vodka and chocolate sauce.

Planters Punch

Gold Rum, Myers's Dark Rum and a blend of Tropical Juices.

Bahama Mama

Island Oasis Piña Colada, Captain Morgan Spiced Rum, Myers's Dark Rum, Orange Juice and Grenadine.

Baileys Banana Colada

A combination of Rum, Baileys, Island Oasis Banana, Coconut and Pineapple Juice. A local favorite!

Tropicolada

Island Oasis Banana, Mango, Piña Colada and Coconut Rum.

THE PATRON SPIRITS COMPANY

Margaritas

Strawberry Margarita

Island Oasis Strawberry, Margarita mix and Gold Tequila.

Mango Margarita

Island oasis Mango, margarita mix and tequila.

Original Margarita

Sweet and Sour, Tequita, Triple Sec and Lime Juice.

Ultimate Margarita

Gold Tequila, Grand Marnier, Sweet and Sour and Lime Juice.

Top Shelf Margarita

Cuervo 1800 Tequila, Grand Marnier, Patron Citronge, Sweet and Sour and Lime Juice.

Patron Tequilas

Patron Silver, Patron Resposado, Patron Anejo, Patron Café

Pusser's Painkiller-\$950

A potent classic island combination of Pusser's Rum, Pineapple Juice, Coconut, Orange Juice and a dash of Nutmeq.

Mug Only-\$12 • Mug with Drink-\$20





DRINK RESPONSIBLY. BELLOWS INTERNATIONAL



Smoothies

Chocolate | Strawberry Banana | Mango Raspberry | Passion Fruit

Mojitos

Fresh mint leaves, fresh lime wedges, rum, sugar cane syrup club soda and ice cubes.

Strawberry | Mango | Watermelon | Passion Fruit Raspberry | Pineapple | Cuban

Caipirinha

Wedges of Fresh Lime, Brown Sugar, Brazilian Cachaca and Ice Cubes.

Frozen Lemonade

Pink | Banana Mango | Strawberry Pineapple | Raspberry Passion Fruit

Flavored Iced Teas or Lemonades

Raspberry Watermelon Mango



Check out the great deal at our retail counter on T-Shirts and Coozies







Moscow Mule - \$8.75

Ketel One Vodka Mixed With Ginger Beer & Fresh Lime Juice, Garnished With A Mint Sprig

Ketel One Cosmopolitan - \$9.75

Ketel One Citroen Flavored Vodka, Cointreau, Lime Juice, Simple Syrup & Cranberry Juice Shaken Over Ice & Served In A Martin Glass With A Lime Twist

Ketel One Refresher - \$8.75

Ketel One Citroen Flavored Vodka, Lime Juice & Cranberry Juice Topped Off With Ginger Ale

Ketel One Cwisted Ginger - \$9.75

Ketel One Vodka, Domaine de Canton Ginger Liqueur, Lime Juice & Pineapple Juice

Ketel One Fizz - \$8.75

Ketel One Citroen Flavored Vodka With Lime Juice & Simple Syrup Topped Off With A Splash Of Club Soda





NOTE: Starters are not included in our Happy Hour Special.

Starters

Shrimp Cocktail

Chilled large shrimp with cocktail sauce and a lemon wedge. \$11.99

Bang Bang Chicken

With each bite, experience the crunch, the soft center, and the bang of medium spices. \$12.99



Chicken Wings

A full pound of fried wings sauteed in your choice of four styles: spicy buffalo, Jamaican jerk, plain or tangy bbq. Served with bleu cheese dressing. \$12.99

Macho Nachos

Crispy tortilla chips piled high with a choice of seasoned ground beef, chicken or black beans, with jack cheddar cheese, sour cream and guacamole. Served with salsa. \$13.99 Add jalapeño \$0.75 Add extra chicken, beef or black beans \$2.99

Calamari

Seasoned ringlets of calamari, lightly fried and served with marinara sauce. \$11.99

Potato Skinc

We take real potato skins and load them up with melted cheese and real crumbled bacon, then we serve them to you hot with a side of sour cream to dip them in. \$11.99

Our famous potato skins loaded up with your choice of beef, chicken or black beans. Topped with jack cheddar cheese and served with sour cream and salsa. \$12.99 Add jalapeño \$0.75

Mozzarella Sticks

Breaded and served golden brown with our zesty marinara sauce, \$11.99





Greenhouse Signature Creations

Bang Bang Lobster

With each bite, experience the crunch, the soft center and the bang of medium spices. \$26.99

Bang Bang Shrimp Not for Happy Hour

With each bite, experience the crunch, the soft center and the bang of medium spices. \$12.99

Quesadila Not for Happy Hour

A flour tortilla filled with monteray jack, cheddar and goat cheese and mild green chilies served with sour cream and salsa. \$13.99 with vegetables \$14.99 with grilled chicken \$15.99 with shrimp \$16.99

Crab Rolls Not for Happy Hour

Delicious lump crab meat with cream cheese, herbs, and seasonings, wrapped in a spring roll and fried until golden brown. Served with a sweet chili sauce. \$16.99

Conch Fritters Not for Happy Hour

Caribbean conch in our own house batter made with crisp celery, green peppers, diced onions, lemon juice and selected seasonings, fried until golden brown. Served with your choice of cocktail sauce or tartar sauce. \$13.99

Bang Bang Calamari

With each bite, experience the CRUNCH, the soft center, and the bang of medium spices. \$12.99

Appetizers

Chicken Tenders

Tender chicken breast strips coated with Japanese panko bread crumbs and deep fried. Served with a side of our house honey mustard dipping sauce. \$11.99

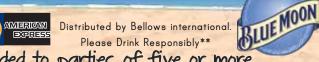








Please note that an 18% gratuity will be added to parties of five or more.



All salads are served with your choice of dressings: Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Ranch, Oil & Vinegar or 1000 Island.

Classic Caesar

Romaine lettuce, tossed in caesar dressing; topped with seasoned croutons and freshly grated romano and parmesan cheese with garlic bread. \$15.99

Add Grilled Chicken breast \$18.99 Add Chilled Shrimp \$19.99

Blackened Mahi or Salmon Salad

Filet of mahi or salmon, pan-blackened with spices and served over our caesar salad. \$19.99

Taco Salad

Tortilla chips surround chopped salad greens topped with your choice of seasoned chicken, ground beef or black beans and topped with jack cheddar cheese, sour cream and a side of zesty quacamole. Served with tomato salsa, \$15.99

Greek Salad

Feta cheese, kalamata olives, onions, tomatoes, carrots and cucumber on a bed of mixed greens, with Greek dressing. \$15.99 Add tender, Grilled Chicken \$18.99 Add Shrimp \$19.99 Add Blackened Mahi or Salmon \$19.99



Greenhouse Signature Creations

Jamaican Jerk Chicken Salad

Breast of chicken, grilled in Jamaican jerk seasoning, sliced and served on a bed of mixed greens. Tossed with fresh mango slices and drizzled with our vinaigrette dressing. \$18.99

Herb Crusted Goat Cheese Salad

Fresh goat cheese rolled in herbs and Japanese bread crumbs, pan fried in olive oil, served with roasted diced almonds and garlic marinated tomatoes on top a bed of fresh mixed greens. \$19.99

Add Chicken \$22.99

Add Blackened Mahi or Salmon \$23.99 Add Shrimp \$23.99

Homemade Souds

French Onion

Caramelized onions with beef broth, vermouth and croutons. Topped with Gruyere cheese. \$7.99

West Indies Black Bean Soup

Made from scratch and topped with diced onions and sour cream, \$8.99

Caribbean Conch Chowder

House made, with chunks of conch slowly simmered with potatoes, carrots, onions and celery. Mixed with coconut milk and spices. Creamy and delicious. \$12.99

Lobster Bisque

House made, with Caribbean lobster broth blended with cream, saffron, and sherry wine, then topped with Caribbean lobster meat. \$12.99







Distributed by Bellows International. Please Drink Responsibly** Please note that an 18% gratuity will be added to parties of five or more.



Burgers



All of our burgers are served with lettuce, grilled onion, tomato, pickle and french fries. We use only the finest Certified Angus Beef®. Our burgers are handmade with fresh, never frozen beef. We cook them medium.

All American Burger

An all beef patty served with all the trimmings on our house hamburger bun. 6oz \$12.99 / 8oz \$13.99 Add cheese for only \$1.50 extra! Choose from american, swiss, or tillamook cheddar.

Bang Bang Sliders

Three mouth watering Certified Angus Beef® mini burgers, tossed in our famous bang bang sauce, served with pickles and french fries. \$13.99

Sliders



Three mouth watering Certified Angus Beef® mini burgers, served with pickles and french fries. \$12.99 Add cheese \$1.50

Mushroom Burger

A mushroom lovers favorite, a mountain of sauteed mushrooms on top of your burger.
60z \$13.99 / 80z \$15.99
Add a slice of cheddar or swiss for only \$1.50 extra!

Side Dishes

\$4,99 each

Plantains

French Fries

Baked Potato

Mashed Potato

Black Beans

Cole Slaw

Rice

Garlic Bread

Tossed Side Salad

Mac N' Cheese

Fresh Daily Veg

Sweet Potato Fries

Greenhouse Signature Creations



Our all beef patty, with melted cheddar cheese, crispy bacon strips and bbq sauce served on our house hamburger bun with all the trimmings and a side of fries. 6oz \$15.99 / 8oz \$16.99

Jamaican Jerk Chicken Wrap

Chicken breast slices grilled in authentic Jamaican jerk spice and rolled up in a flour tortilla with fresh lettuce, tomatoes and ranch dressing. \$14.99



Fresh Wraps

Bang Bang Shrimp or Chicken Wrap

Shrimp or chicken lightly breaded with Panko bread crumbs, deep fried and tossed in our Bang Bang medium spiced sauce, wrapped up with lettuce and tomato in a flour tortilla. \$15.99

Chicken Caesar Wrap

Grilled chicken breast slices, tossed in a flour tortilla with fresh lettuce, parmesan cheese and caesar dressing. \$13.99

Jamaican Jerk Shrimp Wrap

Shrimp in authentic Jamaican jerk spice and rolled up in a flour tortilla wrap with fresh lettuce, tomatoes and ranch dressing. \$15.99

All wraps come with your choice of two side dishes.

Coorslight.





Sandwiches

All sandwiches come with two side dishes!

Greenhouse BBQ Chicken Melt

Chicken breast topped with cheddar, lettuce, pickles, tomato, onion, bbq sauce and bacon. \$15.99

Fish Sandwich

Mahi, salmon or grouper served on a sandwich roll, with tartar sauce, lettuce and tomato. \$15.99 Pan blacken it for just \$1.25 extra!

Senor Philly

Chicken breast sauteed with green peppers, sliced onions, diced jalapeno peppers and topped with your choice of cheese on a toasted garlic french roll. Served with salsa. \$14.99

Philly Cheese Steak

Certified Angus Beef®, thinly sliced and topped with your choice of cheese, sauteed green peppers, and sweet yellow onions. Served on a toasted garlic roll. \$14.99

Grilled Cheese Sandwich

Your choice of american, tillamook cheddar, goat cheese or swiss cheese. white or rye bread. \$12.99

Add bacon strips and fresh tomato for only \$2 extra!

Fried Fish Sandwich

A white flaky fish beer battered then fried. Served on a sandwich roll with lettuce, tomato, onion, pickles and a side of tartar sauce. \$15.99

Pulled Pork Sandwich

World famous smoked pork shredded and smothered in hickory bbq sauce. Served on a brioche bun with pickles on the side, comes with a side of fries. \$12.99

Add cheese and bacon \$2.50

French Dip Sandwich

Thinly sliced roast beef served on a french bread topped with melted swiss cheese and a side of Au-jus and horseradish sour cream for dipping. \$13.99 Sold when available.



Greenhouse Signature Creations

Fish Taco Platter

Two soft tacos, filled with crisp fried white flaky and moist Basa Vina, served on a bed of fresh lettuce, fresh cilantro, shredded jack & cheddar cheese, salsa, ranch dressing and onions, with our special jalapeno green sauce. \$15.99

Grilled Chicken Sandwich

Seasoned breast of chicken on a deli bun with dijon mayonnaise, pickles, lettuce and tomato. \$14.99 Blacken it for just \$1.25 extra!

Classic Reuben

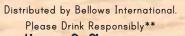
Thinly sliced tender corned beef smothered with swiss cheese, sauerkraut and our house 1000 island dressing on rye bread. \$14.99

Pulled Pork Sliders

World famous smoked pork, shredded and smothered in hickory bbq sauce. Served on three mini brioche buns with pickles. Served with a side of fries. \$12.99 Add cheese and bacon for just \$2.50 more!









All steak & rib entrees are served with your choice of any two side dishes.



Add to your steak! \$2.99 **Mushrooms** • Sauteed Onions **Peppercorn Brandy Cream Sauce**



A filet of Certified Angus Beef®, cooked your way. \$39.99



New York Strip

A strip of Certified Angus Beef®, cooked your own way. \$34.99

Ribeve Steak

Our hand cut Certified Angus Beef® ribeye steak. Served two ways: grilled or blackened. \$51.99

T-Bone Steak

The only fresh T-Bone served on the island, Certified Angus Beef. Ask your server for availability and prices.

Porterhouse Steak

The only fresh Porterhouse served on the island, Certified Angus Beef. Ask your server for availability and prices.

Baby Back Ribs

Slow roasted in our ovens for a unique flavor. With your choice of four styles: Jamaican jerk, spicy buffalo, creamy alfredo or marinara sauce. Topped with tangy bbg or plain. Full rack \$24.99

BBQ Combination Platter

Half a rack of our baby back ribs and a quarter of our smoked chicken!... \$20.99 1/2..half dark chicken... \$19.99

Surf & Turf

Our hand cut Certified Angus Beef® steak with a 6 oz Lobster tail. Served three ways: Filet Mignon & 6 oz lobster tail.. \$72.99 New York Strip & 6 oz lobster tail.. \$67.99 Ribeye Steak & 6 oz lobster tail.. \$84.99



Greenhouse Signature Creations

Coconut Chicken

Chicken breast dipped in beer batter and rolled with sweet shredded coconut. Fried until golden brown and served with a tropical island pineapple sauce. \$25.99

Pasta

Shrimp \$ Lobster Thermidor

Shrimp and lobster sauteed in Thermidor sauce over tri-color pasta and topped with Parmesan cheese and toasted Panko bread crumbs. \$38.99 Shrimp only \$26.99, Lobster only \$54.99

Fettuccine Pasta

A bed of fettuccine, tossed with your choice of Parmesan cheese and served with garlic bread. Plain \$20.99 with Grilled Chicken Breast \$25.99 with Shrimp \$27.99

Topped with freshly grated Romano and

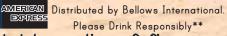
Parmecan cheece

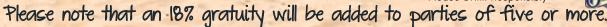












Seafood

All seafood entrees are served with your choice of any two side dishes. (with the exception of the fish & chips)

Caribbean Lobster

Caribbean lobster tail, served with your choice of two side dishes. See your server for available size & Market. price....6oz to 12oz.





Alaskan King Crab Legs

1 lb. 1.5 lb or 2 lb. of alaskan king crab legs, served with drawn butter and two sides. *Market price*.

Golden Fried Shrimp

Large shrimp lightly dipped in our special batter and golden fried. Served with zesty cocktail sauce or our house tartar. \$24.99

Coconut Shrimp

Shrimp dipped in cajun beer batter and rolled in coconut. Golden fried and served with an orange marmalade sauce. \$25.99

Fish

Fish & Chips Platter

A white flaky fish battered in our own beer batter. Served with fries, cole slaw and a side of tarter. \$21.99

Baked Stuffed Grouper

Grouper, stuffed with crab meat. Topped with garlic cream sauce. \$32.99

Conch Creole

Conch sauteed in our home made creole sauce with tomatoes, onions, peppers and spices.

A Greenhouse original. \$25.99



Greenhouse Signature Creations

Crab Cakes

Delicious lump crab meat with herbs, onion and seasonings. Lightly breaded in Japanese bread crumbs and sauteed until golden brown. Choice of tartar, cocktail sauce or dijon sauce. \$35.99

Creole Shrimp

Shrimp sauteed in our home made creole sauce with tomatoes, onions, peppers and spices.

A Greenhouse original \$25.99

Choose a sauce with your favorite fish:

- Garlic lemon cream sauce
- Blackened
- Caribbean style creole sauce
- Jamaican jerk

Salmon Filet

A moist fish caught in the water of Chile. Grilled, Blackened or Jerk seasoning. \$26.99

Mahi Mahi

A light white fish prepared your way.

Grilled, blackened or jerk seasoning. \$26.99

Grouper Filet

Premium quality grouper filet. Grilled, blackened or Jamaican jerk. \$26.99









Soft Drinks

Bottle Water

Spring or Sparkling Bottled Water

Coke / Diet Coke

Coke Zero

Sprite / Ginger Ale

Shirley Temple

Iced Tea

Virgin Daiguiri

Virgin Colada

Fruit Punch

Pineapple Juice

Cranberry Juice

Orange Juice

Pink Lemonade

Pink Lemonade with fresh mint

Ginger Beer





Freshly ground to order Italian beans by Lavazza

Cappuccino



Irish Coffee

Fine Jameson Irish whisky and our individually fresh brewed coffee.

Desserts

No meal is complete, without a tempting treat! Add Strawberry, Caramel, Lime, Mango, or Chocolate Sauce at no extra cost

Greenhouse Key Lime Pie

Made at the Greenhouse with Florida Key lime juice on a graham cracker crust \$8.99.

Brownie Delight

A chocolate brownie sundae, topped with creamy hot fudge, whipped cream and hand chopped nuts. Served with a side of ice cream. A great way to beat the heat! \$8.99.

ice Cream

French vanilla or flavor of the day \$8.99.

Hot Fudge Sundae

Traditional hot fudge sundaes, with your choice of ice cream \$8.99. Add shredded coconut, mango, or nuts for only \$1.00 extra! Add a sauce, caramel, kiwi lime, strawberry or mango.

Apple Crumble Pie

Golden delicious apples mixed with brown sugar and cinnamon, baked in a tender crust and buttery crumb topping \$9.99. Add ice cream for only \$2.00 extra!

Molten Chocolate Cake

Rich chocolate cake with melted chocolate fudge filling \$9.99.

Brioche Bread Pudding

Treat yourself with our homemade bread pudding. Served warm with crème anglaise and complimented with whipped cream \$8.99.





