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

Shrimp Cocktail
Chilled large shrimp with cocktail sauce and a lemon wedge. $10.99.

Bang Bang Chicken
With each bite, experience the crunch, the soft center, and the bang of medium spices. $11.99.

Appetizers

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. $11.99.

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. $12.99. Add jalapeno $0.50.

Calamari
Seasoned ringlets of calamari, lightly fried and served with marinara sauce. $10.99.

Potato Skins
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. $10.99.

Mexi Skins
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. $11.99. Add jalapeno $0.50.

Mozzarella Sticks
Breaded and served golden brown with our zesty marinara sauce. $10.99.

Greenhouse Signature Creations

Starters

Bang Bang Shrimp Not for Happy hour.
With each bite, experience the crunch, the soft center and the bang of medium spices. $11.99.

Quesadilla Not for Happy hour.

Crab Rolls Not for Happy hour.
Delicious jumbo lump crab meat with herbs and seasonings, wrapped in a spring roll and fried until golden brown. Served with a sweet chilli sauce. $13.99.

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. $11.99.

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. $10.99.

Bang Bang Calamari
With each bite, experience the CRUNCH, the soft center, and the bang of medium spices. $11.99.

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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.

ASK FOR AN 8 OUNCE BURGER FOR ONLY $2.00 MORE SWEET POTATO FRIES $1.00 EXTRA

All American Burger
An all beef patty served with all the trimmings on our house hamburger bun $11.99.
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 $11.99.

Sliders
Three mouth watering Certified Angus Beef® mini burgers, served with pickles and french fries $11.99.

Mushroom Burger
A mushroom lovers favorite, a mountain of sauteed mushrooms on top of your burger $13.49.
Add a slice of cheddar or swiss for only $1.50 extra!

Side Dishes
$3.99 each

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<td>French Fries</td>
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<td>Baked Potato</td>
<td>Tossed Side Salad</td>
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<td>Mashed Potato</td>
<td>Mac n' Cheese</td>
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<td>Black Beans</td>
<td>Fresh Asparagus</td>
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<td>Cole Slaw</td>
<td>Sweet Potato Fries</td>
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Greenhouse Signature Creations

Greenhouse Burger
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. $14.99.

Crab Salad Wrap
Delicious lump crab meat with cucumber, roasted red peppers and seasonings mixed with mayonnaise and wrapped with lettuce and tomatoes in a flour tortilla. $15.99.

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. $13.99.

Lobster Salad Wrap
Caribbean lobster meat with cucumber, roasted red peppers and seasonings mixed with mayonnaise and wrapped with lettuce and tomatoes in a flour tortilla $18.99.

Fresh Wraps

All wraps come with your choice of two side dishes.

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. $14.99.

Chicken Caesar Wrap
Grilled chicken breast slices, tossed in a flour tortilla with fresh lettuce, parmesan cheese and caesar dressing. $13.49.

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. $14.99.

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

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
garlic bread.
Add grilled chicken breast $17.99.
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. $18.99.

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 guacamole. Served with

Greek Salad
Feta cheese, kalamata olives, onions, tomatoes,
carrots and cucumber on a bed of mixed greens,
with Greek dressing $14.99.
Add tender grilled chicken. $17.99.

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. $17.99.

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. $17.99.

Lobster Salad
Delicious Caribbean Lobster meat with diced cucumbers and our special ingredients. Mixed with our seasonings and mayonnaise then placed on a bed of mixed lettuce, with tomatoes and cucumbers. $17.99.

Homemade Soups

French Onion
Caramelized onions with beef broth, vermouth and croutons. Topped with swiss cheese. $7.49.

West Indies Black Bean Soup
Made from scratch and topped with diced onions and sour cream. $7.49.

Caribbean Conch Chowder
Chunks of Conch slowly simmered with potatoes, carrots, onions and celery. Mixed with coconut milk and spices. Creamy and delicious. $8.49.

Lobster Bisque
A Caribbean lobster broth blended with cream, saffron and sherry wine, then topped with Caribbean lobster meat $9.49.

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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. $13.99.

Fish Sandwich
Mahi, swordfish, grouper, white flaky and moist Basa Vina, or salmon served on a sandwich roll, with tartar sauce, lettuce and tomato $14.99. Pan blacken it for just $1 extra!

Senor Philly
Chicken breast sauteed with green peppers, sliced onions, diced jalapeno peppers and topped with melted Swiss cheese on a toasted garlic french roll. Served with salsa. $13.99.

Philadelphia Cheese Steak
Certified Angus Beef®, thinly sliced and topped with melted Swiss cheese, sauteed green peppers and sweet yellow onions. Served on a toasted garlic roll. $13.99.

Grilled Cheese Sandwich
Your choice of American, Tillamook cheddar, goat cheese or Swiss cheese. White or rye bread. $11.99. 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. $14.99.

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 $11.99.

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. $14.99.

Grilled Chicken Sandwich
Seasoned breast of chicken on a deli bun with dijon mayonnaise, pickles, lettuce and tomato. $13.99. Blacken it for just $1 extra!

Classic Reuben
Thinline sliced tender corned beef smothered with Swiss cheese, sauerkraut and our house 1000 island dressing on rye bread. $13.99.

Pulled Pork Sliders

Lobster Salad Sliders
Delicious lobster meat with diced cucumber and our special seasonings, mixed with mayonnaise then place on three mini brioche buns. Served with a side of fries $17.99.

Crab salad sliders
Delicious jumbo lump crab meat with diced cucumbers and our special seasonings, mayonnaise, and placed on three mini brioche buns. Comes with a side of fries $15.99
Please note that an 18% gratuity will be added to parties of five or more.

**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. $29.99. Shrimp only, $24.99.

- **Fettuccine Pasta**
  A bed of fettuccine, tossed with your choice of creamy Alfredo or marinara sauce. Topped with Parmesan cheese and served with garlic bread. 
  Plain $18.99.
  with Grilled Chicken Breast $23.99.
  with Shrimp $25.99.

**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. $23.99

**Steak & Ribs**

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

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**Add to your steak! $2.25**

- Mushrooms • Sauteed Onions
- Peppercorn Brandy Cream Sauce

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- **Filet Mignon**
  A filet of Certified Angus Beef®, cooked your way $32.99.

- **Ribeye Steak**
  Our hand cut Certified Angus Beef® ribeye steak. Served two ways: grilled or blackened $34.99.

- **New York Strip**
  A strip of Certified Angus Beef®, cooked your own way $29.99.

- **Fresh T-Bone Steak**
  The only fresh T-Bone 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, tangy BBQ or plain. Full rack $23.99.

- **Fresh Porterhouse Steak**
  The only fresh Porterhouse served on the island, Certified Angus Beef ask your server for availability and prices.

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“Only 1 in 4 Angus cattle meets the brand’s high standards.”
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 sizes. Market price. 6oz to 12oz. Add Thermidor sauce $2.00 extra.

Alaskan King Crab Legs
One full pound 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. $23.99.

Coconut Shrimp
Shrimp dipped in cajun beer batter and rolled in coconut. Golden fried and served with a fresh orange marmalade sauce. $24.99.

Fish

Fish & Chips Platter
A white flaky fish battered in our own beer batter. Served with fries, cole slaw and a side of tarter. $19.99.

Baked Stuffed Swordfish
A fresh swordfish steak, stuffed with crab meat. Topped with a garlic cream sauce. $30.99.

Baked Stuffed Grouper
Grouper, stuffed with crab meat. Topped with garlic cream sauce. $30.99.

Basavina Filet
Premium quality fish filet, moist flaky and white. Your choice of grilled, blackened, or jamaican jerk. $24.99.

Conch Creole
Conch sauteed in our home made creole sauce with tomatoes, onions, peppers and spices. A Greenhouse original $24.99.

Greenhouse Signature Creations

Crab Cakes

Creole Shrimp
Shrimp sauteed in our home made creole sauce with tomatoes, onions, peppers and spices. A Greenhouse original. $24.99.

Cognac Shrimp
Shrimp sauteed in a cognac cream sauce. $24.99.

Choose a sauce with your favorite fish:
• Garlic lemon cream sauce
• Blackened
• Caribbean style creole sauce
• Cognac cream sauce
• Jamaican jerk

Salmon Filet
A moist fish caught in the water of Chile. $25.99.

Swordfish
A moist filet of swordfish prepared your way. Grilled, blackened or jerked. $25.99.

Mahi Mahi
A light white fish prepared your way. Grilled, blackened or jerk seasoning. $25.99.

Grouper Filet
Premium quality grouper filet. Grilled, blackened or Jamaican jerk. $25.99.
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 $7.99.

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! $7.99.

Ice Cream
French Vanilla or flavor of the day $6.99.

Hot Fudge Sundae
Traditional hot fudge sundaes, with your choice of ice cream $7.99.
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 $8.99. Add ice cream for only $2.00 extra!

Molten Chocolate Cake
Rich chocolate cake with melted chocolate fudge filling $7.99.

Brioche Bread Pudding
Treat yourself with our homemade bread pudding. Served warm with crème anglaise and complemented with whipped cream $7.99.

Frozen Coffee
Caramel Latte Mocha Latte Caffe Latte
Smoothies
Chocolate | Strawberry
Banana | Mango
Raspberry | Passion Fruit
Cappuccino | Caramel Latte
Caffé Latte | Mocha Latte

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

Strawberry | Mango | Grand Melon | 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

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

**Landshark** $5.25
Carib $5.25
Red Stripe $5.25
Presidente $5.25
V.I. Island Hoppin IPA $5.50
V.I. Island Summer Ale $5.50
V.I. Tropical Mango $5.50

Import

**Amstel Light** $5.50
Corona $5.75
Corona Light $5.75
Heineken $5.50
Stella Artois $5.50
Leffe $5.50
Hoegaarden $5.50

Domestic

**Budweiser** $4.50
Bud Light $4.50
Coors Light $4.50
Miller Light $4.50
Michelob Ultra $4.50
Angry Orchard $5.25
Bluemoon $4.50

Non-Alcoholic

**O’Douls** $4.25
Daiquiris
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.

Pussers Painkiller
A potent classic island combination of Pusser’s Rum, Pineapple Juice, Coconut, Orange Juice and a dash of Nutmeg.

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

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

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, Tequila, 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
Ask for Assistance

T-Shirts $18.00
Bottle Coozie $9.00
Jamaican Jerk Seasoning $6.00
   made in the Virgin Islands
Crab Leg Shellers $2.00
Jerome's Hot Sauce $6.50

Gift Certificates Sold Here

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

All Entrees Served With Two Side Dishes

Prime Rib Monday
5pm Till Close
Queen Cut $21.99 | King Cut $29.99

Lobster Mania Tuesday
All Day and All Night
10oz $33.99 | 11oz $36.99 | 12oz $39.99

Wednesday Steak Specials
All Day And All Night
Ribeye $30.99 | Porter House $31.99

Prime Rib Thursday
5pm Till Close
Queen Cut $21.99 | King Cut $29.99

Lobster Mania Friday
All Day and All Night
10oz $33.99 | 11oz $36.99 | 12oz $39.99

Happy Hour
4:30-7:00 pm

All Drinks - 2 for 1
Appetizers - Reduced Price

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