



The Greenhouse

Restaurant and Bar

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



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 Supplies Last

Queen Cut \$21.99 NAF 39.58 | King Cut \$29.99 NAF 53.98

Lobster Mania Tuesday

All Day and All Night

6oz \$19.99 NAF 35.95 | 7oz \$25.99 NAF 46.98
8oz \$29.99 NAF 53.38 | 9oz \$33.99 NAF 61.18 | 10oz \$37.99 NAF 68.38
11oz \$41.99 NAF 75.58 | 12oz \$45.99 NAF 82.78

Wednesday Steak Specials

All Day And All Night

New York Strip \$27.90 NAF 50.22 | T-Bone \$26.99 NAF 48.58
Filet Mignon \$30.60 NAF 55.08
Ribeye \$32.40 NAF 58.32 | Porter House \$31.99 NAF 57.58

Prime Rib Thursday

5pm Until Supplies Last

Queen Cut \$21.99 NAF 39.58 | King Cut \$29.99 NAF 53.98

Lobster Mania Friday

All Day and All Night

6oz \$19.99 NAF 35.95 | 7oz \$25.99 NAF 46.98
8oz \$29.99 NAF 53.38 | 9oz \$33.99 NAF 61.18 | 10oz \$37.99 NAF 68.38
11oz \$41.99 NAF 75.58 | 12oz \$45.99 NAF 82.78

Happy Hour

4:30-7:00 pm

All Drinks - 2 for 1
Appetizers - Reduced Price



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Mojitos

Cuban Mojito

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

Mango Mojito | Pineapple Mojito

Strawberry Mojito | Passion Fruit Mojito

Raspberry Mojito | Grand Melon Mojito

Smoothies

Chocolate | Strawberry

Banana | Mango

Passion Fruit | Raspberry

Caipirinha

Wedges of fresh lime, brown sugar, Brazilian Cachaca and Ice Cubes.

Frozen Lemonade

Pink | Banana | Pineapple

Mango | Strawberry

Passion Fruit | Raspberry

Ask your waiter for our wine list.

Check out the great deal at our retail counter on t-shirts.



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Daiquiris

Rum mixed with your choice of flavor

Strawberry
Raspberry
Banana
Mango
Passion Fruit

Coladas

Rum mixed with your choice of flavor

Original Piña
Strawberry
Raspberry
Banana
Mango
Passion Fruit



THE PATRÓN

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, Tequila, Triple Sec and Lime Juice.

Ultimate Margarita

Souza 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 Reposado, Patron Anejo, Patron Café

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!

Tropicolada

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



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Starters

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

Shrimp Cocktail

Chilled large shrimp with cocktail sauce and a lemon wedge. \$11.49 NAF 20.68

Escargot

Broiled in lemon-garlic butter and served with toasted garlic bread. \$11.49 NAF 20.68

Bang Bang Chicken

With each bite, experience the crunch, the soft center, and the bang of medium spices. \$12.49 NAF 22.48

Bang Bang Calamari

With each bite, experience the CRUNCH, the soft center, and the bang of medium spices. \$12.99 NAF 23.38

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. \$12.99 NAF 23.38

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 NAF 25.18.

Calamari

Seasoned ringlets of calamari, lightly fried and served with marinara sauce. \$11.99 NAF 21.58

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. \$11.99 NAF 21.58

Mozzarella Sticks

Breaded and served golden brown with our zesty marinara sauce. \$11.99 NAF 23.38



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. \$12.99 NAF 23.38

Quesadilla *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. \$13.49 NAF 24.28

With Vegetables \$14.49 NAF 26.08

With Grilled Chicken \$15.49 NAF 27.88

With Shrimp \$16.49 NAF 29.68

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 chili sauce. \$14.99 NAF 26.98

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. \$12.99 NAF 23.38

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 NAF 21.58

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

All American Burger

An all beef patty served with all the trimmings on our house hamburger bun. \$12.99 NAF 23.38

Add cheese for only \$1.50 extra! (NAF 4.14)

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 NAF 25.18



Sliders

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

\$12.99 NAF 23.38

Mushroom Burger

A mushroom lovers favorite, a mountain of sauteed mushrooms on top of your burger. \$13.99 NAF 25.18

Add a slice of cheddar or swiss for only \$1.50 extra!

Side Dishes

\$4.99 NAF 8.98 each

Plantains

Rice

Homemade French Fries

Garlic Bread

Tossed Side Salad

Baked Potato

Mac N' Cheese

Mashed Potato

French Fries

Cole Slaw

Sweet Potato Fries

Black Beans

Fresh Vegetable of the Day



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.

\$15.49 NAF 27.88 / 8 OZ 16.99 NAF 30.05

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.

\$14.49 NAF 25.43

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. \$15.99 NAF 28.78

Chicken Caesar Wrap

Grilled chicken breast slices, tossed in a flour tortilla with fresh lettuce, parmesan cheese and caesar dressing. \$13.99 NAF 25.18

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. \$15.49 NAF 27.88



DISCOVER NETWORK



AMERICAN EXPRESS

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

Sandwiches

All sandwiches come with two side dishes with the exception of pork sandwich and all sliders

Greenhouse BBQ

Chicken Melt

Chicken breast topped with cheddar, lettuce, pickles, tomato, onion, bbq sauce and bacon.
\$14.49 NAF 27.88

Fish Sandwich

Mahi or grouper served on a sandwich roll, with tartar sauce, lettuce and tomato.
\$15.99 NAF 25.78
Pan blacken it for just \$1 extra!

Philly 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. \$14.99 NAF 26.98



Grilled Cheese Sandwich

Your choice of american, tillamook cheddar, goat cheese or swiss cheese. white or rye bread.
\$12.49 NAF 22.48
Add bacon strips and fresh tomato for only \$2 extra!
NAF 3.60

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.
\$15.49 NAF 27.88

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.
\$12.49 NAF 22.48



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. \$15.49 NAF 27.88

Grilled Chicken Sandwich

Seasoned breast of chicken on a deli bun with dijon mayonnaise, pickles, lettuce and tomato.
\$14.49 NAF 26.08
Blacken it for just \$1 extra! NAF 1.80

Classic Reuben

Thinly sliced tender corned beef smothered with swiss cheese, sauerkraut and our house 1000 island dressing on rye bread. \$14.49 NAF 26.08

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.
\$12.49 NAF 22.48
Add cheese and bacon for just \$3.00 more!



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Salads

All salads are served with your choice of dressings: Honey Mustard, Bleu Cheese, Italian, 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.

\$15.49 NAF 27.88

Add Grilled Chicken \$18.49 NAF 33.28

Add Chilled Shrimp \$19.99 NAF 35.98

Blackened Mahi or Salmon Salad

Filet of mahi or salmon, pan-blackened with spices and served over our caesar salad. \$19.49 NAF 35.08

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 tomato salsa. \$15.49 NAF 27.88

Greek Salad

Feta cheese, kalamata olives, onions, tomatoes, carrots and cucumber on a bed of mixed greens, with Greek dressing \$15.49 NAF 27.88

Add Tender Grilled Chicken \$18.49 NAF 33.28

Add Shrimp \$19.99 NAF 35.98

Add Blackened Mahi or Salmon \$19.49 NAF 33.28

Homemade Soups

French Onion

Caramelized onions with beef broth, vermouth and croutons. \$7.99 NAF 14.38

West Indies Black Bean Soup

Made from scratch and topped with diced onions and sour cream. \$8.99 NAF 16.18



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. \$18.49 NAF 33.28

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 NAF 35.98
with chicken \$22.49 NAF 40.48
with mahi or salmon \$23.49 NAF 42.28
with shrimp \$23.49 NAF 42.28

Caribbean Conch Chowder

Chunks of conch slowly simmered with potatoes, carrots, onions and celery. Mixed with coconut milk and spices. Creamy and delicious. \$10.99 NAF 19.78

Lobster Bisque

A Caribbean lobster broth blended with cream, saffron and sherry wine, then topped with Caribbean lobster meat. \$10.99 NAF 19.78



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"Only 1 in 4 Angus cattle meets the brand's high standards."



Steak & Ribs

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



.....
Add to your steak! \$2.25
Mushrooms • Sautéed Onions
Peppercorn Brandy Cream Sauce
.....

Filet Mignon

A filet of Certified Angus Beef®, cooked your way. \$33.99 NAF 61.18



New York Strip

A strip of Certified Angus Beef®, cooked your way. \$30.99 NAF 55.78

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 \$24.99 NAF 44.98

Ribeye Steak

Our hand cut Certified Angus Beef® ribeye steak. Served two ways: grilled or blackened. \$35.99 NAF 64.78

Fresh Porterhouse Steak

The only fresh Porterhouse served on the island, Certified Angus Beef.

Ask your server for availability and prices.

BBQ Combination Platter

Half a rack of our baby back ribs and a quarter of our wood smoked chicken! \$25.99 NAF 46.78

Weekly Specials

New York Strip \$27.90 NAF 50.22

Filet Mignon \$30.60 NAF 55.08

Ribeye \$32.40 NAF 58.32

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. \$30.99 NAF 55.78

Shrimp only \$26.99 NAF 48.58

Lobster Only \$40.99 NAF 73.78

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 \$19.99 NAF 35.98

With Grilled Chicken Breast \$24.99 NAF 44.98

With Shrimp \$26.99 NAF 48.58

Topped with freshly grated Romano and Parmesan Cheese



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.

\$24.49 NAF 44.08



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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. \$24.99 NAF 44.98

Coconut Shrimp

Shrimp dipped in beer batter and rolled in coconut, golden fried and served with a fresh orange marmalade sauce. \$25.49 NAF 45.88

Fish

Fish & Chips Platter

A white flaky fish battered in our own beer batter. Served with fries, cole slaw and a side of tarter. \$20.99 NAF 37.78

Baked Stuffed Grouper

Grouper, stuffed with crab meat. Topped with garlic cream sauce. \$31.99 NAF 57.58

Conch Creole

Conch sauteed in our home made creole sauce with tomatoes, onions, peppers and spices. A Greenhouse original. \$25.99 NAF 46.78



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. \$31.99 NAF 57.58

Creole Shrimp

Shrimp sauteed in our home made creole sauce with tomatoes, onions, peppers and spices. A Greenhouse original. \$25.49 NAF 45.88

Choose a sauce with your favorite fish:

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

Salmon Filet

A moist fish. \$26.99 NAF 48.58

Mahi Mahi

A light white fish prepared your way. Grilled, blackened or jerk seasoning. \$26.49 NAF 47.68

Grouper Filet

Premium quality grouper filet. Grilled, blackened or Jamaican jerk. \$26.49 NAF 47.68



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Soft Drinks

Panna Bottled Water

1 liter or 1/2 liter

San Pellegrino

1L or 250ml

Perrier 330ml

Coke / Diet Coke / Coke Zero

Sprite / Ginger Ale / Ginger Beer

Shirley Temple

Iced Tea

Virgin Daiquiri/Colada

Juice

Apple, Cranberry, Orange or Pineapple

Pink Lemonade

Pink Lemonade with fresh mint

Fruit Punch

Ginger Beer

Coffee

Regular/Decaf

freshly ground to order Italian beans by Illy

Espresso

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.

\$8.49 NAF 15.30.



Brownie Delight

A chocolate brownie sundae, topped with creamy hot fudge, whipped cream and hand chopped nuts.

Served with a side of Gelato. A great way to beat the heat! \$8.49 NAF 15.30.

Ice Cream

Vanilla or flavor of the day. \$8.49 NAF 15.30.

Hot Fudge Sundae

Traditional hot fudge sundaes, with your choice of gelato flavors. \$8.49 NAF 15.30.

Add shredded coconut, mango, or nuts for only \$1.00 extra!



Apple Crumble Pie

Golden delicious apples mixed with brown sugar and cinnamon, baked in a tender crust and buttery crumb topping. \$8.99 NAF 16.18. Add Ice Cream for only \$2.29 extra! (NAF 3.60)

Brioche Bread Pudding

Treat yourself with our homemade bread pudding.

Served warm with crème anglaise and complimented with whipped cream \$8.49 NAF 15.30.

Chocolate Moltten Cake

Rich chocolate cake with melted chocolate fudge filling \$8.49 NAF 15.30.



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Tito's



Handmade

VODKA

AUSTIN ★ TEXAS

\$20

INCLUDES

Tito's Cocktail

&

Copper Mug

(Copper Mug only \$12)

The  HOUSE

**SIGNATURE COCKTAIL
TITO'S AMERICAN MULE**



AMERICAN MULE \$8,95
Tito's Handmade Vodka mixed with Ginger Beer
and Fresh Lime Juice,
Garnished with a Mint Sprig



TITO'S CLASSIC COSMO \$9,95
Tito's Handmade Vodka, Triple sec,
Lime Juice and Cranberry Juice



TITO'S ICE PICK \$8,95
Tito's Handmade Vodka,
Ice Tea and Lemonade



MANGO TITO \$8,95
Tito's Handmade Vodka,
Mango Juice and Sweet & Sour



MOTiTo \$8,95
Tito's Handmade Vodka,
Brown Sugar, Fresh Lime
and Club Soda

AMERICAN MADE ★ AMERICAN OWNED

★ **TitosVodka.com** ★
Crafted to be savored responsibly.

DISTILLED & BOTTLED BY FIFTH GENERATION INC. 40% ALC./VOL. © 2018 TITO'S HANDMADE VODKA.

Beer List

Miller Lite	\$3.75 NAF 6.75
Non Alcoholic O'Doul's	\$3.75 NAF 6.75
Budweiser	\$3.75 NAF 6.75
Budweiser Light	\$3.75 NAF 6.75
Carib	\$4.00 NAF 7.20
Coors Light	\$3.75 NAF 6.75
Corona	\$4.25 NAF 7.65
Heineken	\$3.25 NAF 5.85
Desperados Red	\$4.75 NAF 8.55
Presidente	\$4.00 NAF 6.30
Red Stripe	\$4.00 NAF 7.20
Hoegaarden	\$4.75 NAF 8.55
Leffe Blond	\$4.75 NAF 8.55
Stella Artois	\$4.75 NAF 8.55
Amstel Bright	\$3.75 NAF 6.75
Dutch Blonde	\$4.75 NAF 8.75
San Martin	\$3.25 NAF 5.85

Draft

Heineken Half Pint	\$3.25 NAF 5.85
Heineken Pint	\$6.50 NAF 11.70

Ask your waiter for our wine list.

