

1 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









Starters are not included in our Happy Hour Special.

Shrimp Cocktail

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

Bang Bang Chicken

With each bite, experience the crunch, the soft center, and the bang of medium spices. \$12,49

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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 quacamole. Served with salsa. \$13.99 Add jalapeño \$0.50 Add extra chicken, beef or black beans \$2.50

Calamari

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

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. \$11.99

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. \$12.49 Add jalapeño \$0.50

Mozzarella Sticks

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



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. \$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. \$13.49 with vegetables \$14.49 with grilled chicken \$15.49 with shrimp \$16.49

Crab ROS 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

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

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

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









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

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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. 6oz \$13.99 / 8oz \$15.99 Add a slice of cheddar or swiss for only \$1.50 extra!

Dishes

\$4,99 each

Plantainc

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

GreenHouse Burger

Our all beef patty, with melted cheddar cheese, crispy bacon strips and bbg sauce served on our house hamburger bun with all the trimmings and a side of fries. 6oz \$15.49 / 8oz \$16.99

Crab Salad Wran

Delicious lump crab meat with cucumber, roasted red peppers and seasonings mixed with mayonnaise and wrapped with lettuce and tomatoes in a flour tortilla. \$16.49

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

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. \$19.99

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, \$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 Shrimd Wrad

Shrimp in authentic Jamaican jerk spice and rolled up in a flour tortilla wrap with fresh lettuce, tomatoes and ranch dressing. \$15.49











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 romano and parmesan cheese with garlic bread. \$15.40

Add Grilled Chicken breast \$18.49
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. \$19.49

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

Greek Salad

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

Add tender, Grilled Chicken \$18.49

Add Shrimp \$19.99

Add Blackened Mahi or Salmon \$19.49



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

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 \$22.49

Add Blackened Mahi or Salmon \$27.49 Add Shrimp \$23.49

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. \$19.99

Homemade Soups

French Onion

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

West Indies Black Bean Soup

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

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

Lobster Bisque

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











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. \$14.49

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 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. \$14.49

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

Grilled Cheese Sandwich

Your choice of american, tillamook cheddar, goat cheese or swiss cheese. white or rye bread. \$12.49

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. \$15.49

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

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. \$15.49

Grilled Chicken Sandwich

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

Classic Reuben

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

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 Add cheese and bacon for just \$3.00 more!

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. \$19.99





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



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. \$33.99



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

Ribeve Steak

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

T-Bone Steak 10% off

The only fresh T-Bone served on the island, Certified Angus Beef.

ask your server for availability and prices.

Porterhouse Steak 10% off

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, tangy bbg or plain. Full rack \$24.99

Wednesday Steak Specials

New York Strip \$27.90 Filet Mignon \$30.60

Ribeye \$32.40

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

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 Shrimp only \$26.99, Lobster only \$34.99

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 \$19.99

with Grilled Chicken Breast \$24.99 with Shrimp \$26.99

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 sizes. Market price. 60z to 120z.





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. \$25.49

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

Baked Stuffed Grouper

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

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. \$31.99

Creole Shrimp

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

A Greenhouse original. \$25.49

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. \$26.49









Soft Drinks

Bottle Water

Spring or Sparkling Bottled Water .5 liter

Coke / Diet Coke Coke Zero

Sprite / Ginger Ale

Shirley Temple

ked Tea

Virgin Daiquiri

Virgin Colada

Fruit Punch

Pineapple Juice

Cranberry Juice

Orange Juice

Pink Lemonade

Pink Lemonade with fresh mint

Ginger Beer

Coffee

Regular/Decaf
Freshly ground to order
Italian beans by Lavazza

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 \$8.50.

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! \$8.50.

Ice Cream

French vanilla or flavor of the day \$8.49.

Hot Fudge Sundae

Traditional hot fudge sundaes, with your choice of ice cream \$8.50.
Add shredded coconut, mango, or nuts

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 \$8.49.

Brioche Bread Pudding

Treat yourself with our homemade bread pudding. Served warm with crème anglaise and complimented with whipped cream \$8.49.

Frozen Coffee

Caramel Latte

Mocha Latte













Smoothies

Chocolate | Strawberry Banana | Mango Raspberry | Passion Fruit Cappuccino | Caramel Latte Caffe Latte | Mocha Latte

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 Lemonage

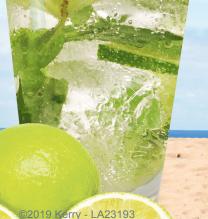
Pink | Banana Mango | Strawberry Pineapple | Raspberry **Passion Fruit**

Flavored Iced Teas or Lemonades

Watermelon

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







Daiguiris

Rum mixed with your choice of flavor

Strawberry Raspberry Banana Mango Passion Fruit



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 Nutmeq.

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

Margarita Margarita

Island Oasis Strawberry, Margarita mix and Gold Tequila.

Mango Margarita Island oasis Mango, margarita mix and tequila.

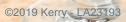
Original Margarita
Sweet and Sour, Tequita, Triple Sec
and Lime Juice.

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

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

Patron Tequilas

Patron Silver, Patron Resposado, Patron Anejo, Patron Café



Weekly Specials



All Entrees Served With Two Side Dishes

Prime Rib Monday

12pm Till Close Queen Cut \$21.99 | King Cut \$29.99

Lobster Mania Tuesday

All Day and All Night
6oz \$19.99 | 7oz \$24.99 | 8oz \$27.99 | 9oz \$30.99
10oz \$34.99 | 11oz \$37.99 | 12oz \$40.99



Wednesday Steak Specials All Day And All Night

All Day And All Night
New York Strip \$27.90 | Filet Mignon \$30.60 | Ribeye \$32.40



Prime Rib Thursday

12pm Till Close Queen Cut \$21.99 | King Cut \$29.99

Lobster Mania Friday

All Day and All Night
6oz \$19.99 | 7oz \$24.99 | 8oz \$27.99 | 9oz \$30.99
10oz \$34.99 | 11oz \$37.99 | 12oz \$40.99

Happy Hour

4:30-7:00 pm





Free WiFi for Customers



