

FLAMINGO MENU

Lunch Menu

ENTRÉE

Please select three items to be offered to the guest

MAHI - MAHI SANDWICH

Grill, Blackened or Fried (Please choose one)

GROUPE SANDWICH

Grilled, Blackened or Fried. Served with lettuce and tomato

NEW YORK STRIP STEAK SANDWICH

Served with melted provolone cheese, sautéed peppers and onions

CHICKEN SANDWICH

Choice of grilled or blackened, swiss cheese, lettuce and tomato with a lemon aioli

TRADEWINDS ANGUS BEEF BURGER

Grilled sirloin burger with lettuce, tomato and American cheese

SHRIMP SALAD SANDWICH

Shrimp blended with mayonnaise, dill & parmesan cheese, piled high in a New England style roll

GREEK SALAD

Bed of Romaine lettuce with tomatoes, cucumber, red onions, green bell peppers & kalamata Olives with Feta Cheese all tossed in a Greek dressing

CHICKEN CAESAR SALAD

Served with croutons & parmesan cheese, with creamy Caesar dressing on the side with grilled chicken

CHICKEN SPINACH SALAD

Baby Spinach leaves tossed with mushrooms, red onion & egg tossed in a chili lime dressing

SIDE

Please select one to be served only with Sandwiches

COLE SLAW

FRENCH FRIES

DESSERT

KEY LIME PIE

Soft drink and Ice Tea are included
\$15.95

Consumption of raw & undercooked poultry, beef, seafood and eggs increases the risk of foodborne illness

SUNSHINE MENU

SEATED MENU

SALAD

CAESAR SALAD

Crispy Romaine Hearts chopped and tossed in our creamy Caesar dressing topped with Parmesan

ENTRÉE

Please select two items to be served

SALMON FILET

Choice of Grilled or Blackened

MAHI MAHI FILET

Mahi filet Grilled or blackened

FRIED SHRIMP

Golden fried jumbo shrimp, served with cocktail & Tarter sauce

MOJITO CHICKEN

Grilled Chicken breast sautéed in a blend of citrus juices

NEW YORK STRIP STEAK

Served with Chimichurri sauce

SIDES

Please select two items to be offered as an option with their meal

MASHED POTATO & GRAVY

WHITE RICE & BLACK BEANS

FRENCH FRIES

Soft Drinks and Ice Tea are included
\$20.00

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TROPICANA MENU

LUNCH SEATED MENU

SOUP

Please select one soup to be served

NEW ENGLAND CLAM CHOWDER

CHICKEN NOODLE

SEAFOOD CHOWDER

BEEF VEGETABLE

CHICKEN TORTILLA

SALAD

Please select one item to be served

CAESAR SALAD

Crispy Romaine Hearts chopped and tossed in our creamy Caesar dressing topped with Parmesan

GREEK SALAD (v)

Bed of Romaine lettuce with tomatoes, cucumber, red onions, green bell peppers & kalamata Olives with Feta Cheese all tossed in a Greek dressing

CHICKEN SPINACH SALAD

Baby Spinach leaves tossed with mushrooms, red onion & egg tossed in a chili lime dressing

SANDWICHES

Please select two items to be served
All sandwiches served with French Fries

MAHI MAHI SANDWICH

Choice of grilled or blackened (please selected one preparation) served with Lettuce and tomato

TRADEWINDS ANGUS BEEF BURGER

Grilled sirloin burger with lettuce, tomato and American cheese

CHICKEN SANDWICH

Choice of grilled or blackened, swiss cheese, lettuce and tomato with a lemon aioli

SHRIMP SALAD SANDWICH

Shrimp blended with mayonnaise, dill & parmesan cheese, piled high in a New England style roll

DESSERT

KEY LIME PIE

Soft Drinks and Ice Tea are included
\$22.00

Consumption of raw & undercooked poultry, beef, seafood and eggs increases the risk of foodborne illness

HAVANA MENU

SEATED MENU

APPETIZERS

Please select one item to be served

FRESH GARDEN SALAD

Spring Mix, cucumbers, diced tomato, red peppers, red onions in a Balsamic Vinaigrette dressing

HAM CROQUETAS

Three baked ham croquetas per person

ENTRÉE

Please elect two to be served

CHICKEN FRICASSÉE

ROPA VIEJA

OAXTAIL STEW

SIDE

Please select two to be offered, only one will be served with entrée

CONGRI

A blend of white rice and black beans

MADUROS

Sweet Platains

YUCA

DESSERT

Please select one to be served

TRES LECHES

FLAN

Soft Drinks and Iced Tea are included
\$24.00

Consumption of raw & undercooked poultry, beef, seafood and eggs increases the risk of foodborne illness

KEY WEST MENU

SEATED MENU

SALAD

FRESH GARDEN SALAD

Spring Mix, cucumbers, diced tomato, red peppers, red onions in a Balsamic Vinaigrette dressing

ENTRÉE

Please select two to be served

HALF CARIBBEAN ROASTED CHICKEN

Chicken marinated in Caribbean spices and island flavors served on a bed of Jasmine rice

SESAME CRUST SALMON

Served in a Soy - Miso sauce accompanied with stir fry vegetables

SHRIMP SCAMPI

Tender shrimp sautéed in garlic butter & served on a bed of Linguine pasta; available with Alfredo or Marinara sauce

DESSERT

Please select one to be served

KEY LIME PIE

NEW YORK STYLE CHEESE CAKE

Soft Drink and Ice Tea are included
\$24.00

Consumption of raw & undercooked poultry, beef, seafood and eggs increases the risk of foodborne illness

ATTENTION GUEST

Thank you for your interest in considering TRADEWINDS WATERFRONT BAR & GRILL for your event; the following procedures are necessary to reserve your event date.

1. Fill out our Special Event Inquiry Form and email it to events@tradewindsbarandgrill.com
2. Within 24 to 48 hours you will be contacted by our Event Coordinator to follow up with any specific questions you might have about the food and event. We will send you our Event Order to signed with all details requested.
3. Upon receiving the Event order form and acceptance of the terms of the proposal, please sign our Credit Card Authorization Form for reservation purposes. The amount of \$200.00 is required to secure your reservation
4. A final BEO will be sent to you once payment is received. This will be you confirmation of the event.

*Please note that until you received confirmation from our event coordinator, the date you are trying to reserve is not guarantee.

IMPORTANT INFORMATION

IS THERE A ROOM RENTAL FEE

No room rental fee, we are an outdoors restaurant with a semi-private area for events

CAN I BRING MY OWN ALCOHOL

Due to insurance regulations we cannot allow outside alcoholic beverages into the restaurant for group events. Please ensure all of your guests refrain from bringing any outside alcoholic beverages into your event or an automatic \$200.00 fee will be charge to your bill. We provide with a drinks package with a variety of options for alcoholic beverages.

CAN I BRING A CAKE?

Yes, we will eliminate desserts option from the menu and take \$1.00 off the price per person. We will cut and serve your cake

WILL THE TABLES HAVE LINENS?

If you would like to add linen, we can provide you with cloth linen for an extra \$10.00

CAN I HAVE A CAKE/GIFT TABLE?

Yes, if needed. At the time you give your final number of guest we will discuss setup and special needs (i.e. cake/gift table and set up requirements)

HOW IS LIQUOR & WINE CHARGED?

Either on consumption or a choice of one of our drink packages.

WHAT IF IT RAINS AND MY PARTY IS SCHEDULED?

Our outside venue is covered with roof. In case of severe weather we will reschedule the event at no extra fee

CAN I DECORATE?

Yes, you have 1 hour before your reservation for decoration/set-up. No hanging anything on the walls or windows

HOW LONG WILL I HAVE THE AREA FOR?

Parties are typically schedule for 3 hours

WHERE CAN I PARK?

Bayside Marketplace has cover parking available at an hourly rate.