

Appetizers

Calamari

\$9.5

Tender calamari morsels coated in a cornmeal batter and lightly fried. Served with jalapeño cilantro sauce

Chicken and Mango Quesadilla

\$8.75

Grilled, diced chicken breast, mangos, melted jack and cheddar, folded in a jalapeño cheese tortilla with lettuce and salsa

Nachos

\$7

Tortilla chips served warm with black beans, jalapeños, melted cheese, lettuce and salsa
Add chicken, beef or blackened fish \$1.75

Cravo

\$9.5

Delectable crab meat mixed with peppers and onions, and shrimp, stuffed in an avocado half, deep fried and drizzled with mango aioli sauce

Avocado Bruschetta

\$8

Avocado, roasted red peppers, grilled onions on grilled garlic bread with feta cheese and a sweet hot peach sauce.

Smoked Salmon Bruschetta

\$8.5

A mixture of cold smoked salmon, pine nuts, manchego cheese and tomatoes on grilled garlic bread

Salads

Lemon Pepper Crusted Ahi Tuna Salad

\$12.5

Delicately encrusted ahi tuna seared and served upon a bed of mixed greens, with red onions, tomatoes, green olives, capers, avocado and a basil garlic vinaigrette.

Blackened Salmon Salad

\$12.5

Blackened wild caught salmon on a bed of mixed greens with mangos, red onions, feta and roasted red pepper dressing.

Cobb Salad

\$12.5

Chopped romaine, avocado, roasted red peppers, red onions, sheep's milk feta, corn salsa, grilled chicken breast, chorizo with basil garlic vinaigrette.

Mahi Salad

\$12.5

A Mahi Mahi fillet on mixed greens with tomatoes, pineapples, red onions, feta and roasted red pepper dressing.

Tropical Salad

\$10

Mixed greens with mandarin oranges, pineapples, red onions, almonds, feta and raspberry dressing.

Ranchera Salad

\$11

Romaine lettuce, black beans, avocado, shredded cheese, salsa and spicy ranch dressing
Add chicken, beef, or blackened fish fillet. \$2

Consuming raw or uncooked meats, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. Canopy Grill is not responsible for an individual's allergic reaction to any food prepared from our menu or ingredients used in food items***An 18% gratuity will be added to parties of 6 or more

Dinner Entrees

Blackened Fish Tacos

\$13.5

Blackened tilapia with rice and beans, served with pico de gallo, guacamole and corn or flour tortillas

Shrimp Habanero

\$16.5

Shrimp with habanero peppers, mangos and pineapples in a ginger and coconut milk sauce, served with penne pasta

Arrachera

\$16

The original spicy steak, served with crema, salsa, mushroom sauté, and a side of rice and beans.

Chipotle Chicken Pasta

\$14.75

Chicken breast, peppers, onions, black beans, with a chipotle cream sauce with penne pasta
Replace chicken with shrimp, add \$2

Ahi Tostadas

\$13.5

Start with crispy corn tortillas covered with black beans, romaine, seared ahi with a jalapeno cilantro sauce. Served with rice

Carne Asada Tostadas

\$13.75

Crispy corn tortillas covered with black beans, grilled marinated sirloin, grilled onions, crema and a hot sauce. Served with rice

Portabella Mushroom Tostadas

\$13.5

Crispy corn tortillas covered with beans, avocado, grilled marinated portabellas, topped with roasted red peppers, grilled onions, and sprinkled with creamy feta and a hot sweet sauce. Served with rice.

Ribs

\$16.25

Basted with tangy barbecue sauce and served with french fries

Coconut Mahi

\$16.5

Topped with mango salsa and served with manchego cheese mashed potatoes and vegetables

Blue Steak Pasta

\$16.5

Sirloin steak with garlic, mushrooms and onions in a bleu cheese cream sauce served with penne pasta

Stuffed Salmon

\$17.75

Salmon fillet stuffed with crab, onion, and peppers with a white wine pineapple sauce. Served with rice and vegetables

Island Tilapia

\$16.75

Tilapia & shrimp in a chipotle cream sauce, served with manchego cheese mashed potatoes and vegetables

Grilled Salmon

\$16.75

8oz fillet of wild caught salmon with a mandarin buerre blanc sauce. Served with mashed potatoes and sauteed vegetables.

Favorites

Fish and Chips **\$12.75**

Beer battered tilapia fish fillets. Served with french fries and a tartar sauce

Grilled Chicken Alfredo **\$14.75**

Chicken breast and vegetables in an alfredo cream sauce with linguini pasta

Chicken Scallopini **\$15.25**

Chicken breast in a marsala wine sauce served with manchego cheese mashed potatoes and vegetables

Sandwiches

Choice of fries, pasta salad or salad

Spicy Philly **\$9.75**

Thinly sliced rib eye topped with grilled onions, peppers, pepperjack cheese, chipotle mayonnaise.

Blackened Grouper **\$9.75**

Blackened wild grouper, lettuce, tomatoes, red onions, with sun dried tomato mayonnaise.

Mahi-Mahi B.L.T. **\$9.75**

Mahi, bacon, lettuce, tomato, avocado and sun dried tomato mayonnaise.

Hamburger **\$9.75**

Grilled 8 oz beef patty with choice of: lettuce, tomatoes, onions, pickles, Swiss, cheddar, pepperjack. Add bacon, green chili, mushrooms, roasted red peppers, avocado or guacamole for \$.50 each.

St Lucia Chicken Sandwich **\$9.75**

Grilled chicken breast with roasted red peppers, red onions, bacon, green chili, avocado and chipotle mayonnaise.

Cuban **\$9.75**

Pork loin, ham, swiss, pickles and grilled onions served on a grilled roll.

Pulled Pork Sandwich **\$9.75**

Slow cooked pork carnitas with a barbecue sauce and plenty of red onions.

Side Dishes

Spicy Fries	\$5
Black Beans	\$3.5
Red Coconut, Pineapple Rice	\$3.5
Beans and Rice	\$6.5
Mashed Potatoes w/Manchego Cheese	\$4.5
Chips and Salsa	\$3.75
Chips, Salsa and Guacamole	\$6
Guacamole	\$4.5

Beverages

Coffee	\$2
Iced Tea	\$2
House blend that is made locally	
Tea	\$2
A wide variety of our favorite selections	
Soft Drinks	\$2
Coke, Diet Coke, Mr. Pibb, Sprite and Lemonade	
Juices	\$2
Pineapple, cranberry, apple, V8 and orange juice	

Desserts

Ice Cream	\$3.5
Per Scoop	
Crème Brûlée	\$5
Key Lime Pie	\$5.25
Grilled Banana Split	\$8.5
Chocolate Chocolate Torte	\$8.5
Served a la mode with a chocolate sauce	
Chocolate Hazelnut Raviolis	\$8
Served with sweet cream, chocolate and caramel sauce	

Cocktails

House Margarita \$6.5

Sweet and sour, triple sec and tequila

Gold Margarita \$8.25

Repasado tequila, Grand Marnier, sweet and sour orange juice

Doody's Margarita \$8.25

Don Julio Silver, Citrone, sweet and sour and a squeeze on lime

Margatini \$8

Tequila, Grand Marnier, orange juice, sweet and sour served up

Mojito \$7.5

Mint leaves, sugar, limes, soda water and lemon rum

Pomegranate Mojito \$8

Mint leafs, sugar, light rum, pomegranate liqueur, soda water

Larry's Beverage \$8

Orange vodka, cranberry juice and soda water

Bahama Mama \$7.75

Coconut rum, light rum, dark rum, banana liqueur, pineapple juice, orange juice and Sprite

Drunken Monkey \$8.25

Dark rum, coconut rum, banana liqueur, amaretto, Grand Marnier, pineapple and orange juice with grenadine

Mai-Tai \$7.5

Light rum, pineapple juice and orange juice topped with Meyers grenadine

Rum Runner \$7.25

Dark rum, grenadine, banana liqueur, blackberry, sweet and sour and orange juice

Long Island Iced Tea \$8.5

Vodka, gin, rum, triple sec, tequila, sweet and sour and coke.

Belize Rum Punch \$7.25

Dark rum, grenadine, pineapple juice, orange juice, and Sprite

Caribbean Lemonade \$7.25

Amaretto, limon rum and lemonade

Florida Rum Cooler \$7.25

Limon rum, triple sec, orange juice and sprite

Goombay Smash \$7.25

Spiced rum, banana liqueur, pineapple and orange juice

Island Quencher \$7

Vodka, triple sec and cranberry juice.

Malimbo Breeze \$7.25

Light rum, triple sec, pineapple, orange, and cranberry juice.

Bay Breeze \$6.5

Vodka, pineapple juice and cranberry juice

Shark Bite \$6.25

Dark rum, orange juice, grenadine

Tropical Margarita \$6.75

Tequila, triple sec, pineapple juice and grenadine

Frozen Cocktails

Mango Margarita \$7.25

Tequila, triple sec, sweet and sour and mangos served frozen

Piña Colada \$7.25

Banana Daiquiri \$7.25

Strawberry Daiquiri \$7.25

Lava Flow \$7.25

Light rum, bananas, coconut mix and strawberry mix