

RUMBA

Island Inspired Cuisine & Rum Bar

Starters

GRILLED ARTICHOKE ^G	11
Served with rémoulade sauce	
DOUBLE DIP ^G	11
Guacamole & jalapeño, pimento cheese, fresh chips	
DUCK EMPANADAS	12
Duck, peppers, spicy queso inside crispy pastry	
SEARED AHI TUNA * ^G	13
Grade A tuna, island slaw, ginger soy vinaigrette	
CRABITIZER	13
Fresh lump crab cake, arugula, stone-ground mustard sauce	
CARIBBEAN WINGS	14
Sriracha coconut sauce, Danish blue cheese	
DOMINICAN RIBS ^G	14
Sweet chili ginger soy glaze, fresh herbs	
MUSSELS	14
Local mussels, mango sriracha rum reduction sauce, toasted ciabatta, roasted garlic, green onions	

Salads

AHI TUNA SALAD * ^G	18
Grade A tuna, ginger soy vinaigrette, field greens, champagne vinaigrette, mango, avocado, red onion, sesame seeds	
SUNSET CRAB CAKE SALAD	20
Jumbo lump crab cake, avocado, mango, red onion, arugula	
JUMBO SCALLOP & PAPAYA SALAD * ^G	24
Day boat scallops, arugula, papaya, avocado, tomatoes, corn, champagne vinaigrette, croutons	

BARBADOS CREAMY ROASTED GARLIC CAESAR ^G	14
Romaine, jack cheese, reggiano cheese, roasted garlic dressing, croutons	
ORGANIC GREENS & CHAMPAGNE VINAIGRETTE ^G	14
Mixed greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheese	

ADD TO YOUR SALAD:

Jerk Chicken 4 | Shrimp (Choice of Grilled or Fried)* 6 | Calypso Steak* 10
Soy and Sugar Cane Salmon* 10 | Grilled Mahi* 10 | Ahi Tuna* 10

Tacos

RASTAMAN'S TACO ^G	4.5
Panéed avocado, island slaw, corn salsa, rasta cream	
FISH TACO ^G	4.5
Sage-breaded fish, island slaw, rémoulade sauce	
SHRIMP TACO ^G	5
Fried shrimp, island slaw, mango sriracha aioli, eel sauce, green onions	
CARNITAS TACO	5
Braised pork shoulder, avocado lime crema, pickled red cabbage, cotija cheese, lime wedge, cilantro	
BUFFALO SOLDIER TACO	5
Sriracha coconut chicken, Danish blue cheese, island slaw	
SMOTHERED PULLED RIB TACO ^G	5.5
Slow-roasted pork, BBQ sauce, crispy onions, cilantro	
CALYPSO STEAK TACO *	6
Island-marinated steak, guacamole, sour cream	

Sides

— \$6 EACH —

COCONUT RISOTTO • ISLAND SLAW ^{GF} • FRIED PLANTAINS
ROASTED SWEET POTATOES WITH PISTACHIOS ^{GF}
FRENCH FRIES • VEGGIE OF THE DAY

Lil' Islanders 12 and Under Only Please

Served with a drink, fries or fruit, and ice cream

— \$7 EACH —

CHEESEBURGER *^G • JAMMIN' FINGERS ^G
PAN-FRIED FISH ^G • FRIED SHRIMP ^G • CALYPSO STEAK *
SOY AND SUGAR CANE SALMON (5OZ)*^G +3

Signature Entrées

JERK CHICKEN PLATTER ^G	21
Coconut risotto, mango papaya honey salsa	
CHILI-RUBBED PORK TENDERLOIN	24
Apricot ginger glaze, coconut risotto, plantains	
LOCAL SCALLOPS	29
Blackened day boat scallops, banana coconut rum reduction sauce, coconut risotto, mango papaya honey salsa	
SOY AND SUGAR CANE SALMON * ^G	27
Coconut risotto, veggie of the day	
JUMBO CRAB CAKES	28
Stone-ground mustard sauce, fries, veggie of the day	
DOMINICAN RIBS ^G	27
With roasted sweet potatoes with pistachios, fresh herbs	
CARIBBEAN MAHI *	27
Blackened mahi, plantains, banana coconut rum reduction, mango, red peppers, red onions, avocado, arugula	
ISLAND RIBEYE *	32
Ginger pineapple soy marinade, roasted sweet potatoes with pistachios	

Add a Small Salad Before Your Entrée

BARBADOS CREAMY ROASTED GARLIC CAESAR ^G	7
ORGANIC GREENS & CHAMPAGNE VINAIGRETTE ^G	7


Burgers + Sandwiches

CHEESEBURGER IN PARADISE * ^G	14
CAB chuck, cheddar, mayonnaise, mustard, lettuce, tomato, red onion	
ISLAND BURGER * ^G	15
Island-glazed CAB chuck, jack cheese, lettuce, grilled pineapple, pineapple aioli	
TRENCHTOWN BURGER * ^G	15
CAB chuck, jack and cheddar cheeses, spicy crema, charred poblano, crispy onions, lettuce, tomato	
TUNA BURGER * ^G	14
Freshly ground tuna, wasabi mayonnaise, rémoulade sauce, lettuce, tomato, red onion	
SHRIMP BOAT ^G	15
Sage-breaded shrimp, rémoulade sauce, lettuce, tomato, guacamole	


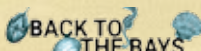
Sweet Endings

AWARD WINNING KEY LIME PIE	11
Graham cracker crust, pecans, whipped cream	
HOT FUDGE SUNDAE	12
Homemade Belgian fudge, whipped cream, sugared pecans	
SEASONAL DESSERT	Q

Coffee

ULTRA PREMIUM FRENCH PRESSED COFFEE	
SMALL POT/LARGE POT	5/9
 SAIL AWAY NITRO HORCHATA	
COLD BREW COFFEE CANS	5

LOVE YOUR FOOD? BUY THE KITCHEN A ROUND FOR \$5

 Portion of Local Mussels Sale Supports Cornell Cooperative Extension's Marine Program's 

^G Gluten Free Available Upon Request • ^{GF} Gluten Free

If you have a food allergy or dietary restriction, please inform your server and our chefs will be happy to accommodate your needs. * The FDA advises consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne related illness.

RUMBA

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GET HERE FAST THEN,
Take it Slow

Rum Specialty Cocktails

CARIBBEAN RUM PUNCH
Cruzan light and dark rums, orange curaçao, pineapple, orange and lime juices

• BEENIE 12 • BIGGA 17 • PITCHER 42

RUM SANGRIA
Fresh pineapple, granny smiths, merlot, Cruzan dark rum

• BEENIE 12 • BIGGA 17 • PITCHER 42

PASSION FRUIT PIÑA COLADA 12
Served on the rocks. Don Q Coco rum, passion fruit, pineapple, coconut, Myers's dark rum floater

DARK AND STORMY 12
Gosling's Black Seal rum, ginger beer, lime

HOT AND STORMY 12
Homemade banana vanilla rum, jalapeño, ginger beer

KEY LIME MARTINI 12
Cruzan vanilla, crème de cocoa, lime, graham cracker

COCONUT MARTINI 12
Don Q coconut rum, white cream de cacao, cream of coconut and pineapple juice

CLASSIC DAIQUIRI 12
Cruzan light rum, lime juice, simple syrup

RUMBA FUEL Our version of the summer classic, Rocket Fuel 14
House-made banana vanilla rum, amaretto, Bailey's, coconut and pineapple purée, floater of Gosling's rum...it'll fuel your fire!

Mojitos

"EL ORIGINAL" MOJITO 12
Don Q Limón rum, lime, mint

MANGO, PASSION FRUIT MOJITO 13
Our signature mojito with the addition of fresh mango and ripe passion fruit

COCONUT MOJITO 13
Don Q Coco rum, house piña colada mix, lime, mint

BAYA MOJITO 13
Don Q Limón, fresh blackberries, mint

Margaritas

RUMBA'S HOUSE MARGARITA 12
Hornitos Silver tequila, triple sec, fresh squeezed juices

MR. BIG'S TOP SHELF 14
Don Julio Silver 100% blue agave tequila, Cointreau, fresh squeezed juices

SWEET HEAT MARGARITA 13
Hornitos Silver tequila, Chambord, muddled jalapeño, blackberries, fresh squeezed juices

PRICKLY PEAR MARGARITA 13
Prickly pear-infused Hornitos Silver tequila, Cointreau, fresh squeezed juices

Reserve Rums

MOUNT GAY 1703 CASK, BARBADOS 26
A blend of 10-to-30-year old rums, aged in used American bourbon barrels. Flavors of candied fruit, nuts, and smoke

RON CENTENARIO FUNDACION 20YR, COSTA RICA 16
Flavors of caramel, nutmeg, cinnamon, and butterscotch

APPLETON ESTATE 21YR, JAMAICA 20
Dark copper distilled, aged in Jack Daniel's whiskey barrels. Tastes of baked walnut, brown sugar, molasses, and pecans

RHUM CLEMENT CUVÉE, MARTINIQUE 24
Spice and wood flavors that build slowly in intensity, opening up to a complex symphony of fine notes

EL DORADO 21YR, GUYANA 24
Creamy texture with a bit of heat and spice. Flavors of cinnamon, nutmeg

FACUNDO EXQUISITO 23YR, PUERTO RICO 20
Flavors of vanilla, dark cherry, solid oak, brown sugar, and raisins

PUSSEYER'S 15YR "NELSON'S BLOOD," BRITISH VI 20
Notes of syrupy spice and fruit, vanilla cream, and espresso

DON PANCHO 30YR, PANAMA 60
Lovely dark dried fruit, cane honey, spice, vanilla, and orange peel

ANGOSTURA NO. 1, TRINIDAD & TOBAGO 22
Flavors of deep vanilla, caramel, and toasted marshmallow

White Wines

CAPOSALDO *pinot grigio*, VENETO 10/34

PALMER *chardonnay*, LONG ISLAND 11/38

LE FIGUIER *rosé*, PROVENCE 11/38

RAPHAEL *sauvignon blanc*, LONG ISLAND 11/38

PAUMANOK *semi dry riesling*, LONG ISLAND 42

Red Wines

LA FLOR *malbec*, MENDOZA 11/38

PENDULUM *cabernet sauvignon*, COLUMBIA VALLEY 11/38

CAMBIATA *pinot noir*, MONTEREY COUNTY 12/42

OVIS *cabernet sauvignon*, NAPA VALLEY 65

AU CONTRAIRE *pinot noir*, SONOMA VALLEY 70

Sparkling Wines

MASCHIO *prosecco* 1/4 BOTTLE 11

GRUET *sparkling rosé*, NEW MEXICO 36

TAITTINGER *brut*, CHAMPAGNE, FRANCE 68

Share the Love!!!

RUMBA GIFT CARDS AVAILABLE

We Love to Cater!

Ask about our on- and off-site options.