

# HUNGRY IGUANA DINNER MENU



## Appetizers

<b>CALAMARI</b> Served with picante salsa	8	<b>CRAB CAKE</b> Served with chipotle mayo	9
<b>CONCH BITES (seasonal)</b> Served with house made tartar sauce	9	<b>CONCH FRITTERS</b> Served with house made jerk mayo	9
<b>PORK POTSTICKERS</b> Served with sweet chili sauce	9	<b>CHICKEN-LEMON GRASS DUMPLING</b> Steamed & served with tamari-soy dipping sauce	8
<b>VEGETABLE SPRING ROLL</b> Served with tamari-soy dipping sauce	8	<b>SHRIMP COCKTAIL</b> Red onion, Jalapeno, cilantro in red sauce	9

## Soups

<b>IGGY CONCH CHOWDER</b> Fresh conch & garden vegetables in a delicious creamy broth	8	<b>BLOSSOM VILLAGE BLACK BEAN</b> A Caribbean classic served with sour cream & diced sweet onions	8
<b>CHICKEN OR VEGETABLE NOODLE</b>	8	<b>Cup size portion available</b>	6

## Salads

<b>CLASSIC CAESAR SALAD</b> Romaine Lettuce tossed in parmesan cheese with house made Caesar dressing & croutons	8	<b>HOUSE TOSSED SALAD</b> Mix of Lettuce, cucumber, tomato and carrots served with salad dressing of your choice	8
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**Dressing options:** Caesar, Balsamic Vinaigrette, Citrus, Honey Mustard, Blue Cheese or Ranch

**Add grilled or blackened:** Chicken Breast (5), Fish (8), Shrimp (8), or Avocado (3 - when available)

All Prices are in \$ CI/ USD converted @ 0.80  
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## Pasta Selection

<b>PENNE ALLA PESTO</b> Pasta & grilled vegetables served with our basil pesto sauce & Parmesan cheese	<b>18</b>	<b>STEAK POMODORO</b> Grilled sirloin steak strips & capellini in Pomodoro sauce & Parmesan cheese	<b>26</b>
<b>FETTUCINI ALFREDO</b> Topped with grilled chicken breast, Alfredo sauce & Parmesan cheese	<b>22</b>	<b>SHRIMP SCAMPI LINGUINI</b> Sautéed shrimp with garlic, herb, capers in a white wine sauce	<b>26</b>
<b>SHELLFISH LINGUINI</b> Shrimp & scallops served in a creamy sundried tomato sauce	<b>30</b>		

## From the Ocean

<b>GRILLED OR BLACKENED MAHI MAHI</b> Served with white rice or rice & beans, vegetables & a choice of fruit salsa or lemon cream sauce	<b>28</b>	<b>RED SNAPPER</b> Grilled Red Snapper served with white rice, vegetables & fruit salsa	<b>28</b>
<b>SEAFOOD MIXED GRILL</b> Scallops, shrimp & fish served with mashed potatoes, vegetables & a choice of garlic or lemon butter	<b>35</b>	<b>LOBSTER DINNER (Seasonal)</b> Locally caught Lobster Tail served with mashed potatoes, vegetables & a choice of garlic or lemon butter	<b>MP</b>

## Off the Land

<b>CARIBBEAN JERK COMBO</b> A traditional Island jerk marinated chicken & pork meal served with rice & beans and a choice of potato salad or coleslaw	<b>22</b>	<b>CERTIFIED ANGUS BEEF STEAK</b> <b>14 oz. T-Bone</b> <b>10 oz. Ribeye</b> <b>8 oz. Tenderloin</b>	<b>32</b> <b>34</b> <b>40</b>
<b>RACK OF LAMB</b> Grilled New Zealand lamb rack served with mashed potatoes, vegetable and mint jelly	<b>34</b>	Grilled steak served with your choice of mashed potatoes or baked potato & vegetables & your choice of red wine, green peppercorn or mushroom sauce.	

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## Indian Flavors

### IGGY'S OWN CURRY

Mouthwatering combination of Indian & Caribbean spices. Served with white rice, naan bread, mango chutney, poppadum & raita

Vegetable	22
Chicken	26
Fish or Shrimp	28
Lobster (Seasonal)	34

### VINDALOO

Cooked in our special vindaloo sauce with a blend of aromatic spices and potato. Served with mixed vegetable rice pulao or butter naan

Chicken	24
Pork	26
Lamb	26
Lobster (Seasonal)	34

### BUTTER CHICKEN 26

Tender pieces of chicken breast in our special blend of spices cooked with sweet creamy sauce made with cashew nut. Served with mixed vegetable rice pulao or butter naan

### CHICKEN TIKKA MASALA 24

Cubes of tandoor spiced marinated chicken made with bell peppers, onion & tomato in a spicy thick gravy. Served with mixed vegetable rice pulao or butter naan

### GOPIMANCHURIAN 20

Cauliflower tossed in Indian seasoning, breaded, fried and finished with sweet and spicy tomato & soya sauce gravy and fresh cilantro. Served with mixed vegetable rice pulao or butter naan

## Additional Sides to any of the Above Options

Side Rice	2.5
Side Fries	3.5
Side Coleslaw or Potato Salad	4
Basket of Bread or Garlic Bread	4
Basket of regular or sweet potato fries	5

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## Wine

### House Wines

	Glass	Bottle
Cavit Pinot Grigio (Italy)	8	27
Cavit Chardonnay (Italy)	8	27
Twin Islands Sauvignon Blanc (New Zealand)	9	32
Beringer Founders Estate Merlot (USA)	8.5	29
Beringer Founders Estate Cabernet (USA)	8.5	29
Portillo Malbec (Argentina)	8.5	29
Graham Port Six Grapes (2oz)	5	

### Champagne and Bubbly

Fantinel Prosecco Brut 200ml (Italy)	10	
Lunetta Prosecco (Italy)		34
Fantinel Rose Prosecco (Italy)		38
Taittinger Brut Reserve 375ml (France)		42
Taittinger Brut Reserve (France)		80
Veuve Clicquot Yellow Label Champagne (France)		86
Taittinger Prestige Rose (France)		88

### White Wines

<b>Villa Maria Sauvignon Blanc (New Zealand)</b>	34
Bursting Fruity flavors, delicate zing of Gooseberries while keeping its grassy roots for a fresh dry after taste	
<b>Oyster Bay Chardonnay (New Zealand)</b>	36
Pure incisive ripe fruit flavors, balanced with subtle oak, and a creamy finish	
<b>Santa Margherita Pinot Grigio (Italy)</b>	36
An excellent aperitif with green apple flavours and a bone dry finish	
<b>Chateau Fuisse Macon-Villages (Unoaked Chardonnay- France)</b>	38
A beautifully rounded and balanced wine, very clean and direct on the palate with a brace of acidity	
<b>Frog's Leap Chardonnay (Bio-Dynamic - USA)</b>	42
Hints of slate, lemongrass and stone fruit. Perfect with seafood	
<b>Chateau d'Esclans Whispering Angel Rose (France)</b>	34
Lots of peaches and strawberries, bright and lively acidity. A wonderful beach wine	

### Red Wines

<b>Chianti Ruffino Reserva (Italy)</b>	36
Complexe & deep wine, well balanced on the palate with notes of sweet cheery & red berry fruits	
<b>Achaval Ferrer Malbec (Argentina)</b>	38
Medium to full bodied wine with blackberry, black currant and spice flavors	
<b>Villa Maria Pinot Noir (New Zealand)</b>	40
Cherry plum and berry flavours are enhanced by spicy savoury characters and fine tannins	
<b>Marques de Riscal Rioja Reserva (Spain)</b>	42
Full bodied yet smoothly polished and embellished with complex aromas of vanilla and toasted oak	
<b>Decoy by Duckhorn Cabernet Sauvignon (USA)</b>	44
Rich and concentrated with abundant dark berry flavors, savory black olive, earth and spice notes	
<b>Decoy by Duckhorn Merlot (USA)</b>	42
Aromas of ripe plum and red cherry, with hints of caramel and white pepper	

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