

APPETIZERS

CHICKEN WINGS

Fried crisp and tossed with your choice of sauce \$9
BBQ • Spicy Papaya Buffalo • Jerk

WARM SPINACH AND ARTICHOKE DIP

Aged Gouda and artichoke dip served with
warm garlic naan \$11

TEQUEÑOS

Three cheese stuffed pastries served with garlic herb aioli \$11

BITTERBALLEN

Four beef croquette served with spicy mustard \$10

NACHOS

Tortilla chips layered with beef and bean chili, cheese,
pico de gallo, jalapeños, guacamole and sour cream \$12
Add Pulled Jerk Chicken \$4 Add Pulled Pork \$5

EMPANADA DE POLLO

Two chicken stuffed corn empanadas served
with pica di papaya aioli \$10

SEAFOOD CEVICHE

Corvina, calamari and shrimp with onions, mangoes, avocados,
aji amarillo, leche de tigre, cancha and sweet potatoes.
Served with plantain chips \$17

SALADS

5 O’CLOCK SALAD

Mixed greens, local cucumbers, mangoes,
crispy quinoa, red onions, red & yellow peppers,
passion fruit dressing and goat cheese beignets \$13
Add Pulled Jerk Chicken \$4

JERK CHICKEN COBB SALAD

Mixed greens, chilled pulled jerk chicken,
smoked bacon, avocados, tomatoes,
hard-boiled eggs and ranch dressing \$14

BURGERS & MORE

5 O’CLOCK BURGER

Choice Angus Beef, grilled ham, American cheese,
over easy egg and mayo served with French fries \$13

DOCKSIDE BURGER

Cheddar cheese, pickle, lettuce, tomato and
onion served with French fries \$12

ARUBAN CUBAN

Black Forest ham, pulled pork, pickles, cheese
and mustard pressed on local bread served with
plantain chips \$14

BBQ PORK SANDWICH

Pulled pork, BBQ sauce, citrus coleslaw, jalapeños
on brioche bun served with plantain chips \$14

STEAK TACOS

Grilled steak, pico de gallo, cilantro,
lettuce, guacamole and sour cream served
with tortilla chips \$16

FISH TACOS

Battered corvina, citrus slaw and aji amarillo sauce
served with tortilla chips \$16

PLATES

JALEA MIXTA

Fried mixed seafood, charred lemon, pickled onion and
aji amarillo sauce. Served with fried yuca \$21

CHICKEN KESHI YENA

Braised chicken with onions, peppers, olives and raisins topped
with aged Gouda. Served with tostones and crispy polenta \$13

FISH AND CHIPS

Dipped & fried in our saffron batter. Served with citrus coleslaw,
French fries and tartar sauce \$19

SWEETS

Guava Cheesecake \$7 • Key lime Pie \$7

MARGARITAS

WHO’S TO BLAME®

Margaritaville Gold Tequila, triple sec
and our house margarita blend \$7

UPTOWN TOP SHELF MARGARITA

Jose Cuervo Tradicional Reposado Tequila,
Cointreau Orange Liqueur, our house margarita blend
topped with a Grand Marnier float \$10

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée
and our house margarita blend \$8

LIVIN’ IT UP

Casamigos Blanco Tequila, Cointreau Orange Liqueur,
fresh lime and orange juices, agave nectar and
pasteurized egg whites \$9

LAST MANGO IN PARIS

Margaritaville Last Mango Tequila, Cointreau Orange Liqueur,
our house margarita blend and a splash of cranberry juice \$9

LICENSE TO CHILL

Margaritaville Silver Tequila, blue curaçao and
our house margarita blend \$7

PERFECT MARGARITA

Margaritaville Gold and Silver Tequilas, triple sec,
orange curaçao and lime juice served on the rocks...
for margarita aficionados only \$8

NORTH OF THE BORDER

Tito’s Handmade Vodka, triple sec, simple syrup,
lemon and lime juices \$8

NON-ALCOHOLIC BEVERAGES

COCA-COLA • DIET COKE • SPRITE

AWA BOTTLED WATER \$3

AQUA PANNA BOTTLED WATER • SAN PELLEGRINO
BLACKBERRY LEMONADE • RASPBERRY TEA
ESPRESSO CASTAWAY • CINNAMON STICK LATTE \$5

BOAT DRINKS

5 O'CLOCK SOMEWHERE®

Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan Hurricane Proof Rum, orange and pineapple juice, our house sweet & sour and a splash of grenadine \$8

MELON MIXER

Tito's Handmade Vodka, watermelon purée and our house sweet & sour. Topped with soda water \$7

INCOMMUNICADO

Margaritaville Gold Tequila and Silver Rum, triple sec, vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine \$8

ARUBA Ariba

Tito's Handmade Vodka, 151 Proof Rum, crème de banana, coecoei, orange, pineapple and cranberry juices. Topped with a grenadine and Grand Marnier float \$7

TRANQUIL WATERS

Cruzan Mango Rum, blue curaçao, pineapple juice and mango \$7

STRAWBERRY MOTITO

Tito's Handmade Vodka, fresh strawberries, lime juice, simple syrup, sparkling water and mint \$8

BAHAMA MAMA

Margaritaville Spiced and Coconut Rums, Cruzan Aged Dark Rum, crème de banana, pineapple and orange juices with a splash of grenadine \$7

STRANDED ON A SANDBAR

Margaritaville Paradise Passion Fruit Tequila, peach schnapps, orange and cranberry juices \$8

HELLO TEXAS MULE

Tito's Handmade Vodka, lime juice and ginger beer \$8

FROZEN CONCOCTIONS

HAVANAS AND BANANAS

Havana Club Añejo Clásico Rum, Baileys Irish Cream, crème de banana, coconut purée and a float of Myers's Original Dark Rum. Served frozen \$7

DON'T STOP THE CARNIVAL

Margaritaville Silver Rum blended with strawberry, banana and mango purées. Served frozen \$7

DAIQUIRI'S TOO FRUITFUL

Conch Republic Light Rum and your choice of any all-natural fruit purée: Piña Colada, Strawberry, Raspberry, Mango, Banana or Wildberry \$7

BEER

Draft

BALASHI CHILL

12oz \$5.5 20oz \$9

BUCKET OF 6 12oz LOCAL BEERS \$29

Bottles

BALASHI • CHILL \$5.5

BUD LIGHT • CARIB CORONA • PRESIDENTE \$6.5

ABITA PURPLE HAZE ABITA TURBO DOG ABITA HOP-ON \$7.5

WINE

White

Chardonnay, Terra Pura	\$7
Sauvignon Blanc, Terra Pura	\$7
Pinot Grigio, Fiordaliso	\$7
Chardonnay, 19 Crimes	\$9.5
Sauvignon Blanc, Matua	\$9.5
Pinot Grigio, Riff	\$9.5

Rosé

White Zinfandel, Douglas Hill	\$7
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Sparkling

Sparkling, Pol Remy	\$7
Prosecco, La Marca	\$10

Red

Cabernet Sauvignon, Terra Pura	\$7
Merlot, Terra Pura	\$7
Shiraz, House	\$7
Pinot Noir, House	\$7
Blend, 19 Crimes	\$9.5
Cabernet Sauvignon, Founders Estates	\$9.5
Noble Vines Merlot	\$9.5
Lindemans Shiraz	\$9.5
Noble Vines Pinot Noir	\$9.5
Red Wine	\$7
White Wine	\$7

SMOOTHIES

PEACH PIE

Peach purée and ice cream topped with graham cracker crumbles \$5

LEMON WILDBERRY

Wildberry purée and lemon with non-fat yogurt \$5

STRAWBERRY BANANA

Strawberry and banana purées with non-fat yogurt \$5

