



Caribbean Latin Fusion Cuisine

DINNER MENU

Appetizers

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|---|-----------------|--------------|--------------------|--------------|---------|
| Soup du Jour | | | | | \$6.95 |
| Agave Side Salad or Side Caesar | | | | | \$4.95 |
| Chips and Salsa Basket \$2.95 | | | + Guacamole | | \$2.95 |
| Crispy Spring Rolls – Sriracha spiced cream cheese, chicken, red cabbage and scallions | | | | | \$9.95 |
| Chili Cheese Dip served with multi-colored tortillas | | | | | \$8.95 |
| Buffalo Beach Fries – Waffle fries topped with buffalo chicken, blue cheese, tomatoes & green onions | | | | | \$9.95 |
| Spinach Queso Dip – Served with tortilla chips cheese dip served with multi-colored chips | | | | | \$8.95 |
| Lump Crab Cakes served with fruit salsa and jalapeño dipping sauce | | | | | \$17.95 |
| Calamari - Ginger fried calamari tossed with hot chili peppers with jalapeño dipping sauce | | | | | \$13.95 |
| Mahi Mahi Fish Tacos (2) - Your choice of blackened or grilled topped with our fresh fruit salsa and a ginger lime sauce in a soft flour tortilla with a side of Caribbean Cole-slaw | | | | | \$13.95 |
| Ahi Tuna Nachos – Chunks of fresh Ahi Tuna served over a bed of Wakame seaweed salad, placed on lightly fried Wontons and garnished with Wasabi and Sriracha sauce | | | | | \$19.95 |
| Sautéed Garlic Shrimp – Shrimp served with mixed bell peppers in a lemon butter sauce. Comes with grilled bread | | | | | \$11.95 |
| Nachos Supremo - Tortilla chips topped with cheese, jalapeños, tomatoes and sour cream | | | | | |
| Add grilled chicken or ground beef | \$12.95 | | Add grilled shrimp | | \$16.95 |
| Agave Wings (8) – Your choice: | | | | | \$9.95 |
| Asian | Tamarind glazed | Chipotle BBQ | Crispy fried | Honey garlic | Buffalo |
| Conch Fritters - (8) A local favorite with mama fry sauce | | | | | \$6.95 |

Quesadillas

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| Goopy cheese served between two flour tortilla served with lettuce, tomato, salsa, sour cream & your choice of filling | | | | | |
| Ground Beef | \$11.95 | Grilled chicken | \$12.95 | Grilled Shrimp | \$16.95 |
| Pulled Pork | \$12.95 | Garden Veggie | \$10.95 | Jerk Chicken (w/ jalapenos & corn) | \$13.95 |

Greens

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| Cranberry Almond Salad - Romaine lettuce, dried cranberries, toasted almonds, goat cheese and a grainy mustard vinaigrette | \$8.95 | Chicken | \$11.95 | Shrimp | \$14.95 |
| Patrice’s Taco Salad Basket – Cilantro lime rice, red beans, romaine and mixed greens, cucumbers, tomatoes, avocados and cheese | | Veggie | \$8.95 | Chicken | \$11.95 |
| | | Shrimp | | | \$16.95(*) |
| Southwestern Salad Romaine topped with red kidney beans, grilled corn, tomatoes, avocado chunks, radishes, cotija cheese and tortilla chips with chili lime vinaigrette | | Veggie | \$9.95 | Chicken | \$13.95 |
| | | Shrimp | | | \$16.95 |
| Agave Caesar Salad – Crisp romaine lettuce, tossed in a house-made spicy Caesar dressing and 5-colour tortilla chips: | \$9.95 | Fried Calamari | \$13.95 | Chicken | \$12.95 |
| | | Shrimp | | | \$16.95(*) |

Tacos

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| Buffalo Chicken Taco – Served with corn, avocado salsa & bleu cheese | \$7.95 |
| Bang Bang Shrimp Taco – Served with mango salsa and siracha crème | \$7.95 |
| Mojo Pork Taco – With shredded cabbage, avocado, sliced radish and jalapeno crème | \$7.95 |

Please join us for our DAILY HAPPY HOUR from 11am-2pm AND 4pm-7pm

Half price on ALL Mojitos, Margaritas, Martinis and Sangria!

Please visit us at www.facebook.com/agavelucaya and click like!



DINNER ENTREES

SEA

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| Red Snapper Fillet – Fresh local snapper pan seared and topped with a fresh pineapple salsa peas & rice and Caribbean slaw | \$29.95 |
| Under the Sea Pasta - Lobster, conch, shrimp, mussels and snapper with spinach and mushrooms in a creamy garlic sauce | \$31.95 |
| <i>*Can also be done with Grilled Chicken ONLY</i> | \$18.95 |
| Lobster & Shrimp Fusion - Sautéed local lobster and shrimp with onions and bell peppers served with peas & rice and fried plantains | \$31.95 |
| Seafood Grille - Local lobster, shrimp, mussels and snapper served with a lemon butter sauce and potato Lyonnaise and sautéed veggies | \$34.95 |
| Agave Salmon – Fresh grilled salmon served with scallion-mashed potato and sautéed veggies with a sherry mushroom sauce | \$33.95 |
| Seafood Bowl – Fish, conch, mussels and shrimp in a jalapeno crème served with Lyonnaise potatoes and seasonal veggies | \$29.95 |

LAND

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| Certified Angus Beef© 18 oz. Rib-eye – Prime cut of bone in rib-eye cooked to perfection and served with potato mash and seasonal veggies and topped with a chipotle butter | \$48.95 |
| Guava Infused BBQ Baby Back Ribs - Slow baked with a dry rub and served with conch and mushroom macaroni and seasonal vegetables | ½ Rack \$25.95 Full rack \$33.95 |
| Certified Angus Beef© NY Strip – 12 oz. steak topped with sherry mushroom sauce and served with potato Lyonnais and sautéed veggies | \$34.95 |
| With Grilled Lobster | \$47.95 |
| Agave Molcajete Bowl – Spiced rubbed steak, Serrano ham, roasted pork and mixed peppers topped with melted cheese and flour tortillas served in a lava bowl | \$26.95 |
| Agave Stuffed Chicken - Bacon wrapped and stuffed with mushroom chicken breast with scallion mashed potatoes, seasonal veggies and a roasted corn and jalapeño sauce | \$23.95 |
| Sizzling Fajitas - Seared skirt steak sautéed with bell peppers and onions in a chipotle BBQ sauce served with a cheese filled flour tortilla | \$21.95 |
| Grilled Veggie \$13.95 Chicken \$19.95 Shrimp \$22.95(*) | |

BURRITOS

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| Bahamian Burrito – Cracked conch or lobster, peas n’ rice & Cole slaw topped house made hot sauce & plantains | \$14.95/\$18.95 |
| Caribbean Jerk Burrito - Your choice of filling with rice, black beans, roasted corn, bell peppers in our own creamy jerk curry sauce. Served with tortilla chips. (Spicy!) | |
| Grilled Veggie \$15.95 Chicken \$17.95 Shrimp \$18.95 | |
| Agave Grande Burrito - Flour filled tortilla with rice, beans and cheese and your choice of filling. Served with lettuce, tomato, salsa and sour cream on the side with freshly made tortilla chips. | |
| Chicken or Beef \$17.95 Shrimp \$18.95(*) | |
| Smothered Chicken Burrito – Chicken, rice, beans & chili smothered with cheddar & mozzarella | \$15.95 |

BURGERS

(All burgers and sandwiches served with our house made potato chips) (** Gluten free "Bowl" available)

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| "Da Bomb" Chicken Sandwich - Served blackened or grilled with fresh guacamole, crispy bacon and fried japs and our house made spicy sauce | \$11.95 |
| Latin Burger** – Certified Angus© beef burger topped with fresh guacamole, crispy bacon and fried jalapenos served on a Brioche bun | \$13.95 |
| Agave Classic Burger** - Grilled Angus© beef burger topped with shredded lettuce, tomato and onion on a toasted Brioche bun | (Add cheese or bacon for \$1.00) \$11.95 |