



LUNCH

THE BUNKER BAR

STARTERS

CRAB & AVOCADO TOWER..... 17
Layered lump crab meat, fresh avocado, cucumber and mango salsa, drizzled with Sriracha mayo, served with tortilla chips

BEEF EMPANADAS..... 12
Six empanadas served with chipotle ranch

BANG BANG SHRIMP..... 12
Fried shrimp tossed in a creamy, spicy sauce, garnished with scallions

SMOKED FISH DIP..... 8
Served with assorted crackers

CHIPS & DIP..... 7
Tri-colored tortilla chips, served with house-made guacamole or pico de gallo

8 JUMBO WINGS..... 13
Garlic Lemon Pepper, Hot, Medium, Mild, Jamaican Jerk, Teriyaki, Bang Bang, BBQ and Garlic Parmesan

ISLAND NACHOS..... 14
Tri-colored tortilla chips piled with house-roasted mojo pork, corn, black beans, mango salsa, tomato, onion, olives, lettuce and house-made guacamole

SOUPS

CLAM CHOWDER..... 6 | 7

SOUP OF THE DAY..... 5 | 6

ISLAND GREENS

CLASSIC CAESAR..... 11
Crisp romaine lettuce tossed in a zesty Caesar dressing, with shredded Parmesan cheese and croutons

TUNA POKE SALAD..... 16
Crisp romaine lettuce topped with seared ahi tuna, fresh avocado, grilled pineapple, cucumber, watermelon radishes, scallions, ponzu sesame drizzle and crisp wontons

WEDGE SALAD..... 12
Iceberg lettuce wedge topped with blue cheese crumbles, bacon, tomatoes and buttermilk ranch dressing

TROPICAL SALAD..... 12
Crisp romaine and arugula topped with grilled chicken breast, fresh strawberries, Mandarin oranges, blueberries, crumbled goat cheese and candied pecans, served with your choice of dressing

HOUSE SALAD..... 10
Crisp romaine lettuce topped with cucumbers, tomatoes and watermelon radishes with your choice of dressing

Additions: grilled or blackened chicken +6, shrimp +7 or mahi mahi +9

Dressings: buttermilk ranch, blue cheese, chipotle ranch, balsamic vinaigrette, golden Italian, raspberry vinaigrette or citrus vinaigrette



Please ask your server about vegetarian, vegan and gluten-sensitive options.

For your convenience, an 18% gratuity is included for all parties. Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.

HANDHELDS

Served with one side and a garlic pickle spear

BUNKER BURGER..... 16
Half-pound Angus beef patty topped with choice of cheese, lettuce, tomato and onion, served on a toasted brioche bun
Add bacon +2

SOUTHERN BLT..... 14
Bacon, fried green tomatoes, arugula and Creole remoulade, served on toasted sourdough bread

HOT HONEY FRIED CHICKEN SANDWICH..... 15
Fried chicken breast tossed in hot honey, topped with creamy coleslaw and pickle chips, served on a toasted brioche bun

MAHI MAHI SANDWICH..... 15
Grilled or blackened, served on a toasted brioche bun with mango salsa, lettuce, tomato, onion and lemon wedge

STREET TACOS..... 14
Three soft tacos with your choice of jerk chicken, shrimp or mahi mahi (grilled or blackened), topped with shredded cabbage, fresh pico de gallo, mango salsa and chipotle ranch sauce

6 COCONUT SHRIMP..... 15
Served with pineapple-jalapeño compote

FISH & CHIPS..... 16
Beer-battered fish served with French fries

PANINIS & FLATBREADS

ITALIAN PANINI..... 15
Ham, salami, prosciutto, provolone, roasted red peppers, banana peppers and garlic aioli

CALIFORNIA PANINI..... 14
Turkey, bacon, fresh avocado, tomato, Swiss cheese and pesto aioli

CUBAN PANINI..... 14
Sliced house-roasted mojo pork, smoked ham, Swiss cheese, pickles and mustard

PANINI OF THE MOMENT
Ask your server about today's selection

3 CHEESE & PESTO FLATBREAD... 13
Ricotta, mozzarella and goat cheese

PEPPERONI FLATBREAD..... 12

BBQ CHICKEN FLATBREAD..... 13
Grilled chicken, mozzarella, BBQ sauce, red onion, banana peppers and micro cilantro

PROSCIUTTO & FIG FLATBREAD... 13
Prosciutto, fig jam, blue cheese crumbles, balsamic glaze and arugula

SIDES

BLACK BEANS & RICE • FRENCH FRIES
FRESH FRUIT • ISLAND SLAW
TOSTONES & CILANTRO LIME CREMA
SIDE SALAD +5 • ONION RINGS +2.50
SWEET POTATO WAFFLE FRIES +2.50
Gluten-free fries available upon request

DESSERTS

HOUSE-MADE KEY LIME PIE..5.50
Topped with whipped cream

MANGO SORBET.....4

PINEAPPLE UPSIDE-DOWN CAKE.....6.50
Topped with a brown sugar glaze

MANGO & GUAVA CHEESECAKE9



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