



Fresh Island Restaurant  
Seafood | Steaks | Pastas

1 N Lake Park Blvd  
Carolina Beach, NC 28428  
910.458.2822  
havasrestaurant.com



## HAVANA'S

### MENU SAMPLING

View our full menu online

Relax & Enjoy the Flavor of Havana's.

Havana's is a Beach Cottage Restaurant that serves the Freshest Seafood, Steaks and Pastas.

We are open every day for lunch, dinner and serve Brunch on the weekend.

### STARTERS

Hot Crab Dip for Two	12.00
<i>A local favorite full of back fin crab &amp; cream cheese.</i>	
Pub Chips	7.50
<i>Hot fresh seasoned potato chips served with BBQ ranch.</i>	
Volcano Shrimp	11.00
<i>Lightly fried shrimp tossed in our Thai chili Sriracha sauce.</i>	
BBQ Chicken Tenders	9.50
<i>Crispy hand breaded chicken tenders tossed in our Honey Chipotle BBQ Sauce.</i>	
Crispy Calamari	11.00
<i>Lightly fresh fried calamari served with Thai chili sauce.</i>	
Lemon Butter Mussels	12.00
<i>Pan roasted mussels in butter, white wine, fresh tomatoes, garlic &amp; lemon.</i>	
Largo Fritters	9.00
<i>5 fresh fried conch fritters on islands of cilantro aioli.</i>	
Cajun Shrimp	11.50
<i>Blackened bacon wrapped shrimp topped with creole mustard &amp; served over roasted corn salsa.</i>	

### SOUPS

Havana's Clam Chowder	
<i>Pleasure Island Chowder Cook-Off "Peoples Choice Winner" 2011-2016.</i>	
Cup 4.75   Bowl 5.75   Quart To-Go	11.00
French Onion Soup	5.75
Lobster Bisque	Cup 6.25   Bowl 8.75

### SEAFOOD CHILL BAR

Shrimp Cocktail	
<i>Fresh Steamed Iced Shrimp &amp; Cocktail Sauce.</i>	
Small 9.00   Medium 14.00   Large 19.00	
Blue Crab Cocktail	14.00
<i>Iced Jumbo Lump Blue Crab with Chilled Mustard Sauce.</i>	
Tuna Tartare	12.50
<i>Fresh raw yellowfin tuna tartare served with fried wontons.</i>	
Seared Tuna Hawaii	
<i>Seared &amp; Chilled Peppered Yellowfin Tuna, Seaweed Salad with Ginger Soy Sauce.</i>	
Small 12.00   Medium 18.00   Large 25.00	

### CAROLINA BEACH FAVORITES

Carolina Bison Burger	12.75
<i>Grilled fresh ground North Carolina Bison topped with lettuce, tomato, mayonnaise, applewood bacon &amp; American cheese. Served with French Fries.</i>	
Vegetable Estiva	16.75
<i>Sautéed peppers, onions, mushrooms &amp; artichokes tossed in a white wine lemon butter sauce &amp; served over spinach fettuccini. *Vegan available upon request.</i>	
BT's Chicken	17.75
<i>Romano cheese &amp; Panko bread crumb encrusted chicken topped with a lemon butter caper sauce. Served over smashed Yukon gold potatoes.</i>	
Pasta Carbonara	17.75
<i>Smoked bacon, fresh peas, wild mushrooms &amp; four cheese tortellini tossed in a parmesan cream sauce.</i>	
French Quarter Pasta	19.75
<i>Andouille sausage, grilled chicken, sautéed shrimp, peppers &amp; onions, tossed in a Creole cream sauce over spinach fettuccini.</i>	
Shrimp & Grits	19.75
<i>Sautéed shrimp &amp; Tasso ham tossed in a cajun cream sauce &amp; served over a fried lobster grit cake.</i>	
Cha-Cha Salmon	21.75
<i>Fresh blackened salmon topped with a fresh citrus salsa and served with sweet pea risotto and sautéed spinach.</i>	
Seared Duck	23.75
<i>Seared duck breast topped with a balsamic reduction &amp; served over a mini mixed green salad. Sided with smashed Yukon gold potatoes.</i>	
Fat Daddy Crab Cakes	24.75
<i>Havana's Signature Crab Cakes made with jumbo lump crab meat and a touch of curry. Served over wilted spinach risotto.</i>	
Crab Stuffed Salmon	24.75
<i>Fresh Salmon stuffed with a curried lump crab cake &amp; topped with a lemon caper sauce. Served with sweet pea risotto &amp; sautéed spinach.</i>	
Lobster Seafood Bake	24.75
<i>Lobster, scallops, shrimp and blue crab baked in lobster bisque. Served with sweet pea risotto and fresh sautéed spinach.</i>	

Horseradish Tuna	26.75
<i>Seared horseradish encrusted yellowfin tuna with ginger soy sauce &amp; wasabi aioli. Served with sweet pea risotto &amp; fresh sautéed spinach.</i>	
Scallops Casino	27.75
<i>Seared Jumbo Sea Scallops topped with applewood bacon roasted red pepper butter over sautéed spinach &amp; sweet pea risotto.</i>	

### STEAKS

Coca-Cola Steak Tips	21.75
<i>Grilled Coca-Cola marinated steak tips served with smashed Yukon gold potatoes &amp; sautéed green beans.</i>	
Pleasure Island Filet	32.75
<i>8oz Grilled beef tenderloin topped with bleu cheese bacon butter &amp; onion straws. Served with smashed Yukon gold potatoes &amp; sautéed green beans.</i>	

### STEAK ADDITIONS

Marinated Mushrooms	3.50
Grilled Garlic Butter Shrimp	7.50
Lump Crab Cake	8.50
Blue Crab Oscar	10.50

### FRESH SEAFOOD PLATTERS

Crispy Shrimp Platter	18.75
<i>Fresh fried Gulf shrimp.</i>	
Crispy Catfish Platter	18.75
<i>Fresh fried North Carolina catfish.</i>	
Crispy Flounder Platter	20.75
<i>Fresh fried East Coast flounder.</i>	
Crispy Oyster Platter	21.75
<i>Fresh fried Virginia oysters.</i>	
Super Seafood Combo	26.75
<i>Our BIG combination platter of fresh fried Gulf shrimp, Virginia oysters &amp; North Carolina catfish.</i>	

### TODAY'S FRESH FISH

Havana's Fresh Catch	Market Price
<i>Each day our Chef shops for the freshest seasonal fish. He prepares it Grilled, Blackened or Carolina Style &amp; serves it with sweet pea risotto &amp; fresh vegetables.</i>	

### LILY'S GARDEN SALADS

Dinner Salad	3.75
<i>Enjoy a tossed salad or Caesar salad with any meal.</i>	
Baja Chicken Salad	12.75
<i>Chopped lettuce, fire roasted corn, black beans, fresh tomatoes, cheese, tortilla strips &amp; grilled chicken tossed in a Chipotle ranch dressing.</i>	
Salmon Caesar Salad	14.75
<i>Fresh blackened Salamon atop our fresh tossed Caesar salad.</i>	
Key West Chicken Salad	12.75
<i>Grilled chicken, candied pecans, fresh strawberries, oranges &amp; bleu cheese crumbles over mixed greens.</i>	
Chopped Cobb Salad	12.75
<i>Chopped lettuce, blackened shrimp, egg, fresh tomato, mixed cheese, blackened chicken &amp; applewood bacon.</i>	
Niçoise Salad	14.75
<i>Fresh peppered seared tuna, green beans, baby red potatoes, boiled egg and shaved red onions served over mixed greens tossed in Feta vinaigrette.</i>	
Chef Salad	12.75
<i>Top shelf chef salad with tomatoes, cucumbers, bacon, black forest turkey, smoked ham &amp; Swiss cheese. Served with honey mustard dressing.</i>	
Boardwalk Salad	14.75
<i>Marinated grilled tenderloin steak tips atop mixed greens, applewood bacon, tomatoes, bleu cheese &amp; croutons. Topped with fried onion straws.</i>	
<b>SIGNATURE DESSERT</b>	
<b>Hot Rum Bananas Foster for Two</b>	
<i>It was 1952 in a New Orleans restaurant where the Bananas Foster was born! A chef by the name of Chef Paul Blange was challenged to make a signature dessert using bananas. With New Orleans being the major port for incoming Central American bananas, the resources were endless. So, Chef Paul created Bananas Foster. Chef Paul's dessert was named for Richard Foster, who, as chairman, served on the New Orleans crime commission, a civic effort to clean up the French Quarter. Havana's has taken on the tradition of Chef Paul's famous dessert and serves it hot to order. We hope you enjoy this dessert as much as we do!</i>	