Sandy Toes

BEACH BAR & GRILL • AMBERGRIS CAYE, BELIZE

New Flavors

HARD SHELL TACOS
ADD Chicken $18, Beef $22, Fish $24 or Shrimp $24

BBQ CHICKEN GRILL CHEESE w/ Fries $25

PORK TENDERLION SANDWICH w/ Steak Fries $28

GRILLED BACON JALAPENO POPPERS $24

GRILLED CHEESE SANDWICH w/ Fries $22

MEGA BEEF BURRITO $35

CAN NACHOS
Chicken $18, Beef $22 or Shrimp $24

BACON GRILLED CHEESE w/ Fries $24, ADD Avacado $4

NACHO CHEESY FRIES
Chicken $18, Beef $22, or Shrimp $24

Ceviche single
CONCH (SEASONAL), SHRIMP, OCTUPUS $35 COMBO: $50 LOSBSTER CEVICHE: (SEASONAL) $55, COMBO: $60, MIX $80 Your choice of shrimp, conch (seasonal), Octopus, or lobster (seasonal). Our ceviche is prepared in freshly squeezed lime juice, with diced tomatoes, onions, cilantro, and seasoned to perfection without blend of seasoned salt, & black pepper. Served with a basket of crispy homemade tortilla chips and a side of habaneros (for the darling).

Belizean Salbutes $ 20
3 homemade corn tortillas fried, topped with chicken, and fresh lettuce, onion, tomato, and jalapenos.

Quesadilla
CHEESE $ 22, VEGGIE $24 CHICKEN $30, BEEF $32, SHRIMP $38, LOBSTER $45 Your choice of meat, smothered in beans, mozzarella cheese, onion & sweet peppers, grilled onions, refried beans & Pico de Gallo on the side.

★ Burger & French fries
VEGGIE $18, CHICKEN $22, BEEF $24, SHRIMP, $28, FISH $30
Choose from a grilled, fried or blackened, chicken breast, all-beef quarter pound patty, grilled fish, or a bed of shrimp, seasoned to perfection. Topped with lettuce, tomato, grilled onions, and pickles.

Nachos
VEGGIE $18, CHICKEN $20, BEEF $ 24, SHRIMP $28
Our crispy homemade tortilla chips are topped with a (very) generous portion of nacho cheese, freshly diced tomatoes onions, and your choice of chicken, beef, or shrimp. Served with a side or sour cream & jalapenos

Fajitas
VEGGIE $22, CHICKEN $25, BEEF $ 28, SHRIMP $30
Your choice of meat, served with freshly made flour tortilla, served with sweet peppers, grilled onion, refried beans & Pico de Gallo on the side.

Burrito
VEGGIE $18, CHICKEN $22, BEEF $24, SHRIMP $28
A classic favorite that needs no description. Your choice of meat wrapped in a homemade flour tortilla. Enough said.

Taquitos Cheese
$18, CHICKEN $22, BEEF $24, SHRIMP $28 Six homemade corn tortillas, STUFFED with your choice of meat and mozzarella, topped with lettuce and even more mozzarella, served w/ a side of sour cream & Pico

Fish Fingers
$28
Snapper or grouper fillet, battered & deep fried. Served with fries, tartar sauce and honey mustard.

Shrimp Cocktail
$38
Our cocktail sauce is made with love using tomato juice, house seasoning, onion, lime, tomatoes. Served with local jumbo shrimp.

Jalapeno Bean Dip
$18
A perfect blend of beans, Pico de Gallo, cheese & jalapenos served with fry jack strips & tortilla chips.

Jalapeno Poppers
$20
We stuff our battered &fried jalapenos w/ chicken & cream cheese, then serve with ranch on the side.

★ Island Famous Fry Chicken
$25
Our chicken in this entrée is treated overnight in a homemade Belizean marinade/brine, battered and fried to perfection. Served with fries & slaw. We prepare every order from scratch, so expect about 20 min. Trust us, it's worth the wait!

Grilled Sausage
$15
Sliced spicy sausages, grilled to perfection and served with fresh homemade tortillas & honey mustard.

Chicken Wings
10PC $20
10 wings, battered and deep-fried, smothered in your choice of buffalo, BBQ, spicy BBQ, honey mustard, chili strawberry, chili pineapple, chili mango, devil sauce (we dare you), or served naked with ranch and BBQ. Prefer a healthier option? Try our grilled lemon pepper wings.

Tostada
VEGGIE $12, CHICKEN $16, BEEF $18, SHRIMP $24
Three tostadas on homemade corn tortilla shells. Loaded with your choice of meat, refried beans, tomato, onion, salsa with a side of sour cream.

Conch Fritter
(SEASONAL) $24
A local favorite served with honey mustard or ranch.
Seasons- Lobster: Jun 15 - Feb 14, Conch: Oct 15 - Jun 1

Fish Tacos
GRILLED, FRY OR BLACKEND $25
3 homemade corn tortilla with local fresh fish fillet (grouper/snapper), served grilled or fries with cabbage and our homemade tarter sauce, sour cream & Pico de Gallo.

★ Shrimp Fry Tacos
with Honey Chipotle $30
Deep fried Shrimp, drown in chipotle honey glaze sauce and **homemade Belizean slaw.**

Chiken Fingers
$22
Chicken breast strips battered and deep fried. Served with French fries

Tuna Sandwich
$24

Popper Burger & Onion Rings
$28

Corn Dog Bites
$15
We batter hot dog slices in our homemade corn meal batter & deep fry this American favorite to perfection served w/ honey mustard.

Cheese Sticks
$ 28

Onion Rings Basket
$10

Local Delight
CHICKEN $ 35, FISH FILLET $38, SHRIMP $38, LOBSTER (MARKET PRICE)
Served with your choice of meat either grilled, blackened or fried! Includes green salad and your choice pf Belizean rice and beans or coconut white rice

Grilled Lobster Tail
(MARKET PRICE)
Local grilled lobster tail, served with garlic butter, a green salad, and your choice of Belizean rice & beans our coconut white rice. Lobster season: June 15- February 14

Sandy toeS

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Signature Cocktail

ON THE ROCKS

SEA BREEZE $12
vodka, cranberry, grapefruit juice

CAIPERINHA $16
white rum, sugar, & triple sec, muddle lime & crush ice.

BANANA HAMMOCK $12
banana liquer, coconut rum, pineapple juice & orange juice

TROPICAL RUM PUNCH $16
coconut rum, dark rum, orange juice, pineapple juice and grenadine

ISLAND STUMBLER $15
one barrel, coconut rum, cranberry juice, pineapple juice

★ **BROKEN DOWN GOLF CART $16**
amaretto liquer, melon lequer, lime juice

CAMPECHANA $6
ìthe locals drinkî local rum, soda water & splash of coke

AMARETTO SOUR $18
amaretto liquer, fresh lime juice & sugar

MAI ISLAND TIA $15
coconut rum, dark rum, pineapple juice, orange juice, topped with mayers rum

HIGH TIDE "ON THE ISLAND" $15
coconut rum, amaretto, pineapple & cranberry

TURTLE CRAWL $16
white rum, coconut rum, lime juice, sugar & topped with myers rum

MICHELADA $9
ìrememdy drinkî ñ the best local cure for a hangover. beer, lime, spices and hot sauce.

ISLAND FAMOUS PANTY RIPPER $9
coconut rum, pineapple juice garnish with a cherry.

BLOODY MARY $18
vodka, lime juice, tomato juice & spices

MIDORI SOUR $16
midori liqueur, fresh lime juice & sugar

MARGARITA $16
jose cuervo tequila, simple syrup, fresh lime juice.

CUBA LIBRE $6
local rum & coke, lime

Shooters

BUTTERY NIPPLE $10
★ KAMAKAZI / BATCH $10 \ 25
JOSE CUERVO TEQULIA $10
FIREBALL $10
JAGERMEISTER $10
RED HEADED SLUT $10
SLIPPERY NIPPLE $10
B-52 $10
BRAIN HEMORRAGE $10

Frozen Drinks

PINACOLADA $16
★ COCONUT MOJITO $18
SANGRIA $18
DAIQUIRI $18
MARGARITA $18
BAILEYS COLADA $20
DIRTY BANANA $20
BEERITA
(Choose your favorite beer) $24

Beers

BELIKIN REGUALR LAGER $6
BELIKIN LIGHT $6
LAND SHARK LAGER $6
LIGHT HOUSE LAGER $6
RED STRIP LAGER $9
HEINEKIN $7
STOUT $6
GUINNESS $7
SMIRNOFF $9

Top Shelf

WHISKEY \ BOURBON \ RUM

ZACAPA RUM $18
BLACK LABEL $18
JAMESON $18
JACK DANIEL $18
DEWARS $18
CROWN ROYAL $18
MAKERS MARK $18
CHIVAS $18
JIMBEAM $18
HENNESSY $20
BUFFALLO TRACE $20
CAMPARI $18
BUCHANANS $18
GRAN MARNIER $18

Top Self Tequila

DON JULIO SLIVER $25
PATRON REPOSADO $25
1800 REPOSADO $25
PATRON SILVER $25
1800 SILVER $20

Vodka

TITOÍS $15
ABSOLUTE $15
KETEL ONE $16
GREY GOOSE $18
HPYER $7

Gin

TANQUERAY $ 15
BOMBAY $ 15
BEEFFEATER $ 15
HENDRICK $ 18

Fresh Juices

MADE FREASH DAILY

ORANGE JUICE $8
WATERMELON JUICE $8
LIME JUICE $8
PINEAPPLE JUICE $8
ASK FOR OTHER SEASONAL FRUITS.

Smoothies

VIRGIN COCONUT MOJITO $10
CHOCOLATE BANANA SHAKE $10
VIRGIN PINACOLADA $10
STRABERRY $10
PINEAPPLE $10
BANANA $10
MANGO $10

Non-Alcoholic

WATER $2
SHIRLEY TEMPLE $4
CHERRY COKE $4
COKE $3
COKE LIGHT $3
SPRITE $3
ORANGE FANTA $3
RED FANTA $3
GINGER ALE $3
SODA WATER $3
TONIC WATER $3
RED BULL $10

I want my

TOES IN THE WATER &
MY ASS IN THE SAND