



~ Starters ~

1981 Ceviche (Seasonal) 29

Ceviche made with fish, conch, lobster, and shrimp tossed with red onions, and cilantro marinated in fresh lemon juice served with homemade assorted chips

Conch Carpaccio (Seasonal) 28

Thinly sliced conch marinated in lime juice and olive oil with a hint of habanero served with red quinoa, roasted corn, diced papaya cilantro and avocado cream

Coconut Seafood Bisque (Seasonal) 26

Sautéed fish fillet, shrimp, conch, and lobster in a homemade coconut bisque

Smoked Fish Dip 25

Shredded smoked fish fillet puréed with cream cheese, parsley & smoked tomatoes, served with toasted garlic cassava biscuits

Habanero Honey-Lime Skewer

Honey and lime habanero glaze brushed onto your choice of succulent grilled chicken or shrimp skewers, served with a tropical green salad and our house dressing

- Grilled Chicken 22
- Grilled Shrimp 25

Seafood Cakes 23

Lightly breaded pan fried seafood cakes with fresh herbs, vegetables and potatoes, served with a spicy sweet and sour guava sauce

Coconut Shrimp Salad 28

Deep fried coconut shrimp on a bed of mixed greens, carrots, purple onions, diced mangoes, and pina colada vinaigrette

Naia Citrus Salad 19

Romaine lettuce with orange, cantaloupe, cucumber, beets, bell peppers, purple onions and tomatoes, served with a pineapple vinaigrette

Smoky Bell Pepper Soup 17

Smoked red peppers and onions, slowly simmered in a vegetable stock with cream and spices topped with pepper-infused flour tortilla strips

Seafood Sere` 25

Fish, shrimp, green plantains, potatoes, carrots, and okra simmered in a rich coconut broth, sprinkled with cilantro

~ Entrees ~

1981 Shrimp 42

Crunchy deep-fried shrimps served with tamarind sauce, mashed herb potatoes and sautéed vegetables

Pineapple Coconut Shrimp 44

Grilled shrimp skewers glazed with a coconut and pineapple sauce served with mashed herb potatoes, grilled beets and cho cho

Seafood Dukunu 45

Traditional homemade dukunu (corn tamale) topped with seafood in a creamy red sauce

Mayan Spiced Fish Fillet 44

Fish fillet spiced with local herbs and spices wrapped in a banana leaf and baked, served with rice and beans and pineapple slaw

Mango & Ginger BBQ Pork Ribs 49

Slow roasted pork ribs grilled and glazed with a homemade BBQ sauce served with pureed coco and roasted vegetables

Smoked Pork Crepes 40

Savory sweet corn crepe filled with smoked pork and served with a cucumber red curry salsa

Catch of the Day 44

Pan seared fish fillet served with a tropical salsa, Caribbean coconut rice and beurre blanc

Shrimp & Callaloo Linguine 42

Shrimp and callaloo linguine with sautéed zucchini, eggplant, peppers, onions, roasted garlic and fresh herbs

Shank Steak Risotto 40

Creamy al dente risotto made with braised shank steak, parsley and tomatoes topped with parmesan shavings

Herb Crusted Snapper Fillet 44

Herb crusted snapper fillet pan seared then baked and served with mashed herb potatoes, herb beurre blanc and garden salad

Habanero Chicken 39

Pan seared chicken in a spicy habanero and mushroom cream sauce, served with sweet potato cakes and grilled local vegetables

Blackened Fish 44

Blackened seasoned snapper fillet, served with sweet plantain, mashed potato and Greek salad

Chicken Milanese 39

Chicken breast deep fried in a mixture of parmesan and bread crumbs, topped with red sauce and mozzarella, served with a side of mashed coco and grilled vegetable medley.

Seafood Risotto 44

Creamy al dente risotto made with shrimp, clams, and fish, sprinkled with parmesan shavings and micro greens

Pastas

Al dente pasta served with your choice of sauces:

- Mushroom Alfredo 25 • Creamy Pesto 27 • Caribbean Jerk 25 • Rose Fettucini 25 • Spicy Arrabiatta Penne 27
ADD: • Chicken 9 • Fish 11 • Shrimp 13

Lobster How You Like It (Seasonal)

Ask your server for our Lobster specials or any particular way you'd like it.
Three of our favorites are:

- Coconut Curry and Ginger Lobster • Habanero Lime Cream Lobster • Herb Garlic Butter Lobster

*All prices are shown in Belize Dollars and are subject to 12.5% General Sales Tax. Gratuities are appreciated by our team.



Desserts

Molten chocolate cake served with vanilla ice cream	17
Profiteroles with vanilla custard and 'tapa de dulce' syrup	15
Caramelized orange and plantains with vanilla ice cream	15
Grilled fresh pineapple, coconut ice cream and tapioca pearls	15
Lime and ginger cheesecake	15
Banana bread pudding	14
Sorbet	7
Crème Brulee	19

Coffee

Cappuccino	9	Espresso	8
Latte	8	Americano	8
Mocha	8	Iced Coffee	8
Affogato	14	Brewed Coffee	6

Coffee Cocktails

Mudslide Coffee 20
Espresso, Baileys, crème de cacao

Carajillo 17
Double Espresso, Licor 43

Espresso Martini 19
Espresso, Kahlua, vodka

Irish Coffee 18
Brewed coffee, Irish whiskey, cream

Spanish Coffee 22
Brewed coffee, Kahlua, Licor 43

Chocolate

Mayan Chocolate 12
raw cacao, cayenne pepper, cinnamon, sugar, hot water