

FLATBREADS

(Served with salad)

- **FRESH MOZZARELLA - \$22.20**
Fresh mozzarella with basil w/heirloom tomato sauce, topped with roma tomatoes on a micro green salad.
- **ROASTED CHICKEN - \$22.20**
Roast chicken, basil-nut pesto, mozzarella cheese, topped with farm grown tomatoes, shaved parmesan, on a micro green salad.
- **JERK CONCH & LOBSTER - \$23.45**
Smoked bacon, bell peppers, red onions, fresh mozzarella, topped with a micro green salad.
- **PULLED BRAISED BEEF - \$22.20**
Pulled braised beef, onion jam, cilantro, yogurt aioli, Topped with micro green salad.



MANUELO'S

Lettuce Eat Fresh

MENU

SOUPS

- **CREAMY CONCH CHOWDER**
\$11.10 (SMALL) \$18.50 (LARGE)
- **PUMPKIN SOUP**
\$11.10 SMALL \$18.50 LARGE

SALADS

- **MANUELO'S SIGNATURE CAESAR \$17.25 (w/o meat) \$20.95 (with chicken)**
Tender baby kale & romaine served with our house Parmigiano Reggiano dressing w/grape tomatoes, olives, oversized garlic Johnny cake croutons.
- **CRACKED CONCH COBB - \$25.90**
Fresh local conch meat lightly battered and fried, romaine lettuce, mixed baby greens, grape tomatoes, hard boiled eggs smoked bacon, Wisconsin blue cheese, crispy onions and avocado (seasonal).
- **BAHAMIAN GREEK - \$21.35**
Baby Spinach leaves, feta cheese, cucumbers, red onions, Kalamata olives, for a Bahamian twist we added curry pigeon pea hummus w/pita chips and grilled chicken.
- **CARNIVAL - \$21.35**
Wild rice, pumpkin, banana peppers, roasted corn, blue cheese & grilled chicken on a bed of kale, arugula & romaine lettuce w/ balsamic vinaigrette.
- **GRILLED WILD SALMON - \$25.90**
- **HAND BREADED COCONUT SHRIMP - \$24.65**
- **CARIBBEAN SPICE GRILLED CHICKEN BREAST - \$22.20**

WAFFLES & CREPES (Served with salad and cassava chips)

DOUBLE CRUNCH FARM RAISED CHICKEN & WAFFLES - \$19.75

A Must Try. Grade A. Corn Fed Chicken Breast dipped in our special double crunch batter, fried, served atop homemade waffles laced with maple syrup.

JEWELS OF THE SEA - \$24.65

Conch, Shrimp & lobster sautéed with shaved fennel and toasted cumin seeds married with a light creamy sauce over savory waffles and maple syrup.

FROM THE VEGETABLE GARDEN - \$19.75

A variety of fresh seasonal sautéed vegetables, wrapped in a paper-thin crepe, finished with a pesto basil or creamy garlic

FARMHOUSE CREPE - \$19.75

This thin pancake is filled with loads of chicken, mushrooms and spinach with a hint of roast garlic-cream essence.