

Lunch



Salads

CHOPPED SALAD - \$26.00

Add Chicken +\$8 / Grilled Shrimp +\$10

Romaine lettuce, cherry tomato, roasted sweet corn, avocado, and a bacon bits tossed in a warm bacon dijon mustard dressing and topped with goat cheese

CLASSIC CAESAR SALAD - \$23.00

Add Chicken +\$10 / Grilled Shrimp +\$12 / Lobster +\$16

Crispy local romaine lettuce tossed in our creamy house Caesar dressing, freshly grated Parmesan cheese and crunchy garlic croutons

CITRUS ARUGULA SALAD - \$23.00

Add Chicken +\$8 / Grilled Shrimp +\$10

Island-grown arugula, shaved red onion, cherry tomato, toasted local cashew nuts and Parmesan cheese drizzled in house citrus vinaigrette

Salmys

SKIRT STEAK SANDWICH - \$32.00

Seared beef strips on a homemade baguette bread brushed with garlic aioli, island arugula, caramelized onions & pepperjack cheese

JALAPEÑO INFUSED CHEESEBURGER - \$30.00

Grilled 8 oz. steak patty, melted cheddar cheese served on a homemade bun with tomato, local romaine lettuce, pickles and grilled onions

REEF BURGER - \$32.00

Fresh fish fillet served on a homemade bun with tomato, local romaine lettuce and tartar sauce. Have it fried or grilled

RAY CAYE CLUB - \$30.00

Grilled chicken breast served warm on a homemade wheat bread with Swiss cheese and bacon, layered with herb mayo, lettuce, tomato, and sliced avocado

Kids Menu \$22

MACARONI AND CHEESE

SPAGHETTI CHOICE OF POMODORO OR AL BURRO

CHICKEN FINGERS WITH CHIPS OF THE DAY SERVED WITH MARIE ROSE DRESSING

GRILLED CHEESE SANDWICH CHOICE OF FRUITS OR CHIPS OF THE DAY

Add Ham +\$3

Lunch Plates

CONCH FRITTERS (SEASONAL) - \$25.00

Fresh, golden fried conch fritters served on a bed of greens with a mild spicy chipotle dipping sauce

SMOKED FISH DIP - \$28.00

Shredded dry rubbed smoked fish fillet in a mayo cream cheese based dip with finely chopped shallots, celery, parsley & fresh jalapenos. served with homemade corn tortilla chips

LIONFISH CAKES - \$25.00

Perfect little lionfish cakes rolled in breadcrumbs and served on a bed of island-grown arugula salad, drizzled with African basil aioli

PEEL & EAT SHRIMP

Half dozen \$22.00 / Dozen \$32.00

Caribbean shrimp sautéed in garlic butter and served with house cocktail sauce

RAY CAYE CEVICHE - \$29.00

Chef's choice of seafood marinated in lime juice, mixed with vegetables, island-grown cilantro and habanero pepper, served with corn chips

PIBIL BURRITO - \$30.00

Traditional Mayan style pulled pork and cilantro pesto wrapped in a warm flour tortilla and served with choice of pico de gallo or guacamole

WORLD FAMOUS LIONFISH TACOS - \$29.00

Fresh corn tortillas filled with golden fried lionfish strips and topped with cabbage cilantro slaw and pico de gallo

CORAL REEF BASKETS

FISH \$26.00 / SHRIMP \$29.00

Freshly caught fish fillet strips or shrimp, deep fried until crispy, served with house tartar sauce and chips of the day

BELIZEAN LUNCH SPECIAL

CHICKEN - \$23.00 / FISH FILLET - \$30

Belizean stewed chicken or fish fillet served with coconut rice and beans, fried plantain and cole slaw. Choice of grilled or fried fish

SAUSAGE BOLOGNESE - \$30.00

Rigatoni pasta with flavourful sausage bolognese, topped with fresh parmesan cheese and served with garlic toast

Desserts

GELATO OR SORBET - \$12.00

Creamy specials made daily - ask for flavors

*Lionfish are decimating native fish in the Caribbean. In an effort to share in the protection of our reef fish, consuming lionfish is an excellent way to clean the reef and spread awareness.

Please Join us in this Effort



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