



BREAKFAST

Start your morning off right!

PIRATE REEF BREAKFAST

Hashed lionfish fillet served with refried beans, fry jacks and habanero onion sauce.
\$26.00

STUFFED FRENCH TOAST

Sliced homemade bread filled with cream cheese, scented with cinnamon and dusted with confectioners sugar
\$23.00

TUTTI FRUTTI

A great tasting, nutritious plate of fresh fruits, homemade granola and local Mr. Natural's Yogurt
\$23.00

HUEVOS RANCHEROS

Two crispy corn tortillas topped with two eggs over-easy, refried beans, queso fresco, salsa ranchera and fruit.
\$23.00

BREAKFAST BURRITO

Warm flour tortilla filled with fluffy scrambled eggs, refried beans and melted cheddar cheese with a side of salsa verde.
\$23.00 / Roll in ham or bacon for \$5

CLASSIC OATMEAL

Oatmeal cooked to your liking and served with brown sugar, Belizean honey, butter and bananas.
\$20.00

TRADITIONAL PANCAKES

Three fluffy pancakes - plain, chocolate chip or banana, served with maple syrup or Belizean honey.
\$22.00

EGGS YOUR WAY

Two eggs made your way and served with bacon or ham, house toast and homemade jam.
\$24.00

{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!

All prices are in Belize currency and includes 12.5% General Sales Tax and 10% service charge.



LUNCH

Starters

LIONFISH CAKES

Perfect little lionfish cakes rolled in breadcrumbs and served on a bed of island-grown arugula salad, drizzled with African basil aioli \$25.00

PEEL & EAT SHRIMP

Caribbean shrimp sautéed in garlic butter and served with house cocktail sauce
Half dozen \$22.00 / Dozen \$32.00

RAY CAYE CEVICHE

Chef Cri's choice of seafood marinated in lime juice, mixed with vegetables, island-grown cilantro and habanero pepper, served with corn chips \$28.00

CHOPPED SALAD

Romaine lettuce, cherry tomato, roasted sweet corn, avocado, and bacon tossed in a warm bacon dressing and topped with crumbled goat cheese
\$22.00 Add Chicken +\$8 / Grilled Shrimp +\$10

CLASSIC CAESAR SALAD

Crispy local romaine lettuce tossed in our creamy house Caesar dressing, freshly grated Parmesan cheese and crunchy garlic croutons \$22.00
Add Chicken +\$8 / Grilled Shrimp +\$10

CITRUS ARUGULA SALAD

Island-grown arugula, shaved red onion, cheery tomato, toasted pine nuts and Parmesan cheese drizzled in house citrus vinaigrette \$21.00
Add Chicken +\$8 / Grilled Shrimp +\$10

Sammys

ROTISSERIE CHICKEN PANINI

Homemade bread brushed and grilled with herb-infused olive oil and filled with pulled chicken, vegetables and mozzarella cheese, served warm \$25.00

JALAPEÑO INFUSED CHEESEBURGER

Grilled 8 oz. steak patty, melted cheddar cheese served on a homemade bun with tomato, local romaine lettuce, pickles and caramelized onions \$29.00

REEF BURGER

Tempura fish fillet served on a homemade bun with tomato, local romaine lettuce, pickles and tartar sauce \$30.00

RAY CAYE CLUB

Homemade wheat bread grilled with Swiss cheese and bacon, layered with herb mayo, lettuce, tomato, onion rings and sliced avocado and deli style turkey \$26.00

Lunch Plates

PIBIL BURRITO

Traditional Mayan style pulled pork and cilantro pesto wrapped in a warm flour tortilla and served with sides of pico de gallo and guacamole \$26.00

WORLD FAMOUS LIONFISH TACOS

Fresh corn tortilla filled with golden fried lionfish strips and topped with cabbage cilantro slaw and pico de gallo \$27.00

CORAL REEF BASKETS

Freshly caught fish fillet strips or shrimp, deep fried until crispy, served with house tartar sauce and chips of the day \$25.00 / \$29.00

BELIZEAN LUNCH SPECIAL

Coconut rice and beans, Belizean stewed chicken and fried ripe plantain \$22.00

Desserts

HOUSE MADE GELATO

Creamy specials made daily - ask for flavors \$12.00

PASTRY OF THE DAY - ask for options \$15.00

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