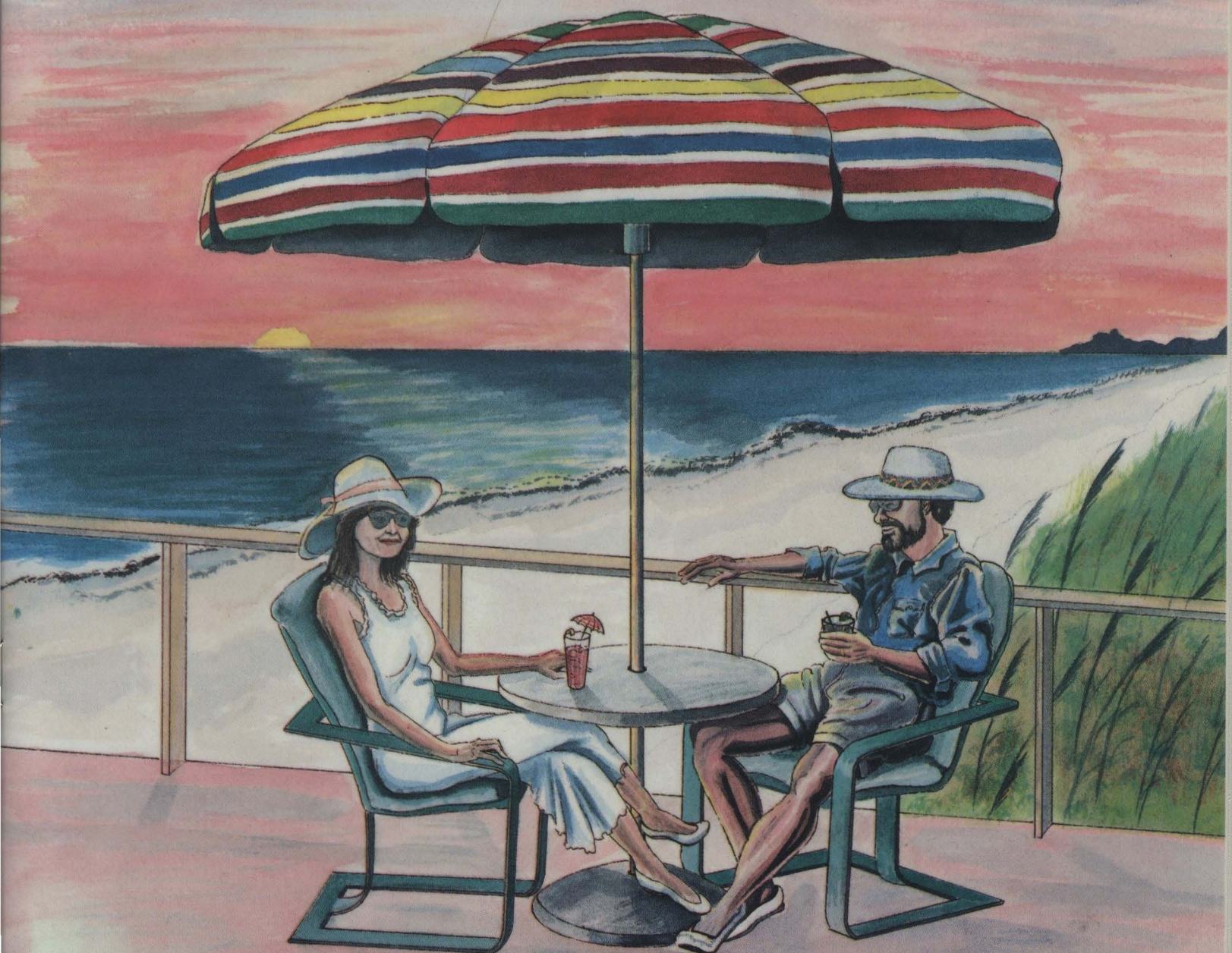


CABANA CAFE.®



C. JAMES JOHNSON



Soups & Starters

LOW COUNTRY CAROLINA CHICKEN & SHRIMP GUMBO

Loaded with chicken, shrimp, spices, okra, and corn topped with Cabana rice.

Cup 2.50
Bowl 3.95

JACK'S STEAK SOUP

Our original recipe: tender chunks of tenderloin, a hint of onion, sour cream, burgundy and egg noodles, capped with melted cheddar cheese.

Cup 2.50
Bowl 3.95

ONION SOUP AU GRATIN

A rich beef stock loaded with fresh onion topped with a toasted crouton and melted provolone cheese

Cup 1.85
Bowl 2.50

SHRIMP COCKTAIL

Spicy boiled shrimp atop shredded lettuce topped with homemade cocktail sauce.

5.95

CHIPS AND SALSA

Homemade salsa and fried corn tortilla chips.

2.95

CHEESE TOAST

A toasted hoagie roll brushed with garlic herb butter topped with melted Swiss and cheddar cheese.

2.50

PEEL & EAT SHRIMP

Boiled in beer and spices. 1/2 lb. served with cocktail sauce.

6.95

It's been over ten years since I started work on our first menu here at Cabana Cafe. Well times and taste change. The times for me reflect a wife, a child, and another child on the way. And my tastes have changed. Those changes are reflected in new items and new flavors but I haven't forgotten the old favorites either.

Putting together a menu can't be called work, its fun. But no matter how good a menu reads if the quality and taste are not there, it fails. That's were the most important ingredient comes in, the staff of Cabana Cafe. People like Linda, Terry, Freida, Marion and Sol, who have worked and grown in our kitchen together over the last eight years. And our managers, Larry, Glenn, Tommy and Tim who strive daily to improve every aspect of our operation.

But the real reason we have succeeded is because of you – our customers. We thank you for helping us to grow, for your loyalty and patronage. Because without you we are nothing. Your suggestions, comments, criticism and praise are always welcome.

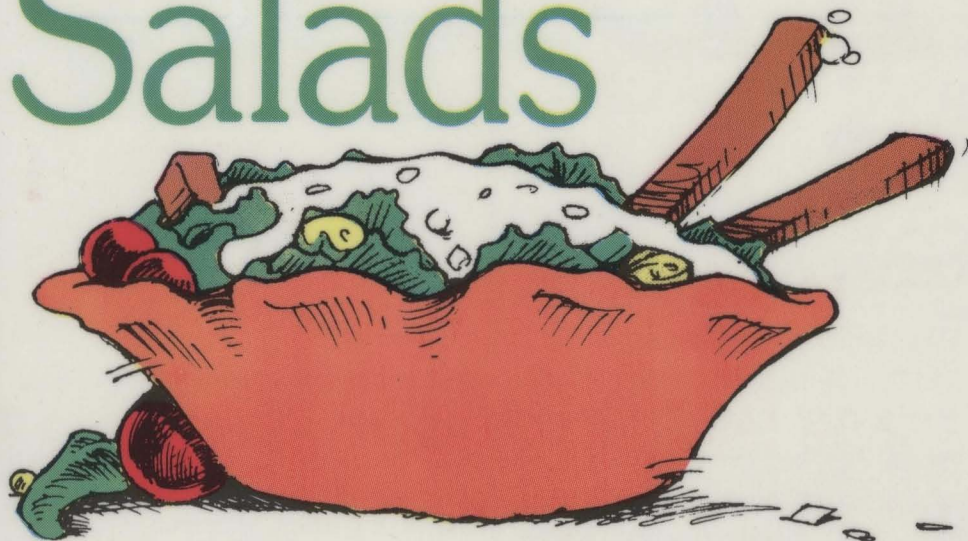
Jack E. Prater
President
Cabana Cafe, Inc.

Parties of five or more with separate checks: a 15% gratuity will be included.

To better serve you, please no separate checks for parties larger than 6.

Mon-Fri 11am - 2pm

Salads



CHEESE TOAST

To make a great salad even better.
2.50

HOUSE SALAD

A garden fresh tossed salad with your choice of dressing.
2.95

SOUP AND SALAD

A small garden salad and the soup of your choice.
Cup 4.95
Bowl 5.95

THE CLASSIC CHEF SALAD

Crisp greens, ham, turkey, Swiss and cheddar cheeses.
Small 5.50
Large 6.95

SPINACH SALAD

Fresh spinach covered with mushrooms, crisp bacon, chopped eggs and croutons, served with our special house dressing.
6.50

MEXICAN SALAD

Spicy beef, over garden-fresh greens topped with homemade guacamole and salsa and cheddar cheese served with crisp corn chips.
7.50

SHRIMP, ARTICHOKE & THREE PASTA SALAD

Tomato, spinach, and egg pasta swirls in a herb vinaigrette dressing topped with marinated shrimp and artichoke hearts.
6.95

CHICKEN SALAD

Mom's Southern-style chunky chicken, with chopped egg, celery and spices, stuffed in a vine ripe tomato and topped with pecans.
Small 5.95
Large 7.95

AN HONEST SHRIMP SALAD

Our specially seasoned Gulf shrimp salad, served on a bed of greens, with tomato wedges, boiled egg and lemon.
7.95

OUT ISLAND SEAFOOD SALAD

Cold boiled shrimp, sea legs and our honest shrimp salad atop garden fresh greens with our Louie Dressing.
8.95

OUR HOMEMADE DRESSINGS ARE...

Poppyseed

A vinaigrette with honey and poupon mustard (our house dressing)

Louie

A Thousand Island with a touch of horseradish and black olives

Bleu Cheese

Thick with chunks of bleu cheese

Ranch Italian

Creamy-Style Italian

Honey French

A tangy, low calorie favorite

EGGS-CELLENT QUICHE



Served with a garden salad and hot apple cobbler.

SEAFOOD

Shrimp, scallops and crab meat, baked with imported Swiss cheese in an egg custard.
7.50

QUICHE LORRAINE

The classic French pie: crisp bacon, imported Swiss cheese and rich egg custard.
6.95

QUICHE & SOUP

Both of the best. Your choice of quiche and a cup of soup (instead of salad).
7.95

FRIED F • U • N

CHICKEN FINGERS

Tender white chicken, fried to perfection, served with our own special sauce.

Half-dozen 5.95

CHEESE FINGERS

Swiss cheese strips, battered and fried, served with our own special sauce.

Half-dozen 4.95

CHEESE AND CHICKEN

A half-order each of cheese and chicken fingers.

5.50

BEER BATTERED MUSHROOMS

A full half-pound of fresh mushrooms, hand battered and deep fried, served with tangy horseradish sauce.

5.95

CRAB CLAWS

Fresh crab claws deep fried, served with tangy cocktail sauce.

6.95

ONION RINGS

We make the Best! Slices of fresh onion, dipped in buttermilk beer batter and fried golden brown.

Half-order 2.95

Full-order 4.95

POTATO SKINS

Deep fried and filled with:

LOADED - Cheese & Bacon 5.95

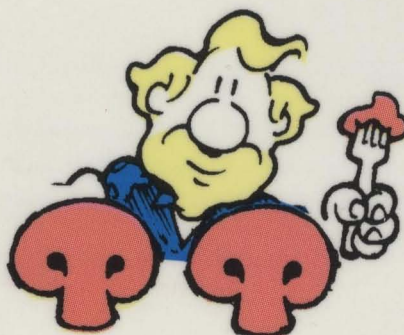
CHEESE - Swiss & Cheddar 5.95

MEXI - Spicy Beef, Salsa & Cheddar Cheese 6.95

FRIED SAMPLER BASKET

A delicious assortment of two fried cheese fingers, two chicken fingers, six mushrooms, eight crab claws, six shrimp, four onion rings and french fries.

(No substitutions please) **8.95**



SOUTH o f t h e BORDER

CHEESE NACHOS

A platter of fried corn chips, grated cheddar cheese, jalapeno peppers and a side of salsa.

4.95

CABANA NACHOS

Spicy beef, cheddar cheese, shredded lettuce, chopped tomatoes, black olives, green onions, salsa, and jalapeno peppers.

6.95

CHIMACHANGA

A deep-fried flour tortilla, filled with spicy beef, cheddar cheese and onion, served with chili salsa, sour cream, lettuce and tomato.

6.95

CABANA RITO

Spicy beef and cheddar cheese wrapped in a flour tortilla, smothered with lettuce, tomato, mild chili salsa, black olives and green onions.

6.95

CHICKEN FAJITAS

Marinated chicken, grilled with onion and bell pepper, served with flour tortillas, shredded lettuce, cheddar cheese, guacamole, sour cream and homemade salsa.

8.95

BEEF FAJITAS

Grilled strips of marinated beef, onion and bell pepper, served with flour tortillas, shredded lettuce, cheddar cheese, guacamole, sour cream, and homemade salsa.

8.95

BEEF & CHICKEN FAJITAS

A perfect combination of beef and chicken.

8.95

The SANDWICH ISLANDS

Served with choice of two: steak fries, onion rings, cold pasta salad or cole slaw.

THE CABANA CLUB

Three layers of turkey, ham, bacon and American cheese, served on whole wheat toast.

6.95

CABANA POOR BOY

A hoagie roll filled with hot turkey breast, smoked ham, Swiss and American cheeses, lettuce, tomato, and mayonnaise.

6.95

FRIED SHRIMP SANDWICH

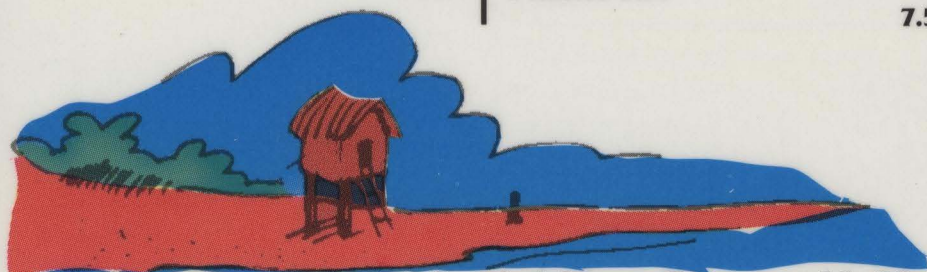
Gulf shrimp fried golden brown, served on a toasted bun with tartar sauce.

6.95

BLT CLUB

The classic, crisp bacon, cool lettuce and vine ripe tomatoes served on whole wheat toast, a triple decker.

6.50



Small garden salad with Sandwiches or Burgers add .99¢

OYSTER LOAF

A half dozen fresh oysters fried golden brown served on a toasted hoagie roll with cocktail sauce.

6.50

GRILLED AMBERJACK SANDWICH

With Cheddar cheese, sauteed green onions and tomatoes.

7.95

MARINATED CHICKEN SANDWICH

Grilled and topped with melted Swiss cheese and a pineapple ring.

6.95

DIJON CHICKEN SANDWICH

Farm fresh breast of chicken, grilled, Dijon mustard sauce.

6.95

THE CHICKEN CLUB

Grilled chicken breast, bacon, Swiss cheese, lettuce and tomato, served on a toasted bun.

7.50

BUR- GERS

Served with choice of two: steak fries, onion rings, cold pasta salad or cole slaw.

CABANA BURGER

Grilled onions, peppers and provolone cheese.

5.95

BACON CHEESEBURGER

Crisp bacon layered between Swiss and cheddar cheeses.

5.95

CHEESEBURGER

Topped with your choice of cheddar, imported Swiss, American or provolone cheese.

5.95

MUSHROOM BURGER

Topped with sauteed mushrooms and melted Swiss cheese.

5.95

THE PLAIN BURGER

Just as it is plain. No topping, no cheese, no anything.

5.25

Stir Fry

Skillet Stir Fry

A medley of carrots, mushrooms, snow peas, red cabbage, broccoli and water chestnuts, cooked with light teriyaki seasonings, served over seasoned rice with fresh baked bread and butter.

6.50

With your choice of:

Strips of chicken breast 7.50

Sauteed Gulf shrimp 7.95

Chicken and shrimp combination 8.50

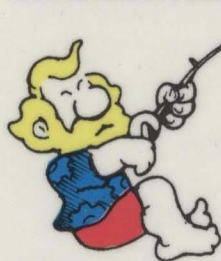
Small garden salad with Stir Fry add .99¢

ENTREES*

All entrees include choice of house salad or homemade cole slaw, fries or rice,
and a mini-loaf of fresh-baked whole wheat bread.

Substitute jumbo baked potato for rice or fries with entree.

.99 extra



SEAFOOD

We offer the following fresh fish every day (based on availability),
prepared as you wish. Fair market price.

FRESH FLORIDA AMBERJACK

GULF GROUPER

RED SNAPPER

MAHI-MAHI

FARM RAISED CATFISH

Grilled with choice of:

Herbed Butter
Tomato Ginger Sauce
Pineapple Salsa

Blackened

Coated with cajun spices and
pepper then sauteed in cholest-
erol free canola oil.

Fried Southern Style

Dipped in buttermilk batter
coated with corn meal flour and
spices fried golden brown in
canola oil served with homemade
tartar sauce.

PLATTERS

FRIED FISHERMAN'S

Shrimp, oysters, scallops and catfish coated with our southern style
breading mix and deep fried golden brown.

12.95

GRILLED FISHERMAN'S

Skewered shrimp and scallops and amberjack filet grilled and topped
with herbed butter.

12.95

SOS PLATTER

Shrimp, oysters and scallops, fried golden brown, served with homemade
tartar & cocktail sauce

11.95

SHRIMP 3 WAYS

Fried, boiled and grilled

12.95

SHELL FISH

JUMBO GULF SHRIMP

A half dozen.

FRIED southern style 10.50

BLACKENED in Cajun
spices 10.95

SCAMPI, sauteed in garlic
and herbs 10.95

SEA SCALLOPS

FRIED southern style 10.95

BLACKENED in Cajun
spices 11.50

SCAMPI, sauteed in garlic
and herbs 11.50

GULF OYSTERS

Fried southern style

1/2 doz. 7.95

3/4 doz. 9.50

GRILLED GULF SHRIMP

Twenty skewered medium gulf
shrimp rubbed in olive oil and
spices then grilled.

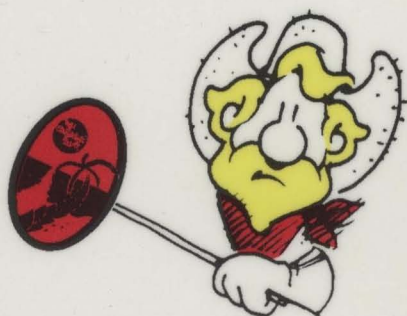
9.95

CAPTAIN CABANA'S CATCH

Only the freshest seafood
and chef's specials.
Check the chalkboard or
ask your server.

*All lunch catches include choice of two:
Steak Fries, Cole Slaw,
Pasta Salad or Onion Rings

BEEF



RIBEYE STEAK

12 oz. cut of choice Black Angus beef, grilled to perfection.

12.95

BLACKENED RIBEYE

12 oz. Black Angus ribeye, covered with Cajun spices and grilled.

13.50

FILET

A chargrilled 8 oz. cut of choice Western beef.

13.95

HAMBURGER STEAK

A full pound of choice ground chuck, seasoned and grilled to order.

8.95

CHICKEN

GRILLED TERIYAKI CHICKEN

Covered with smoked ham and melted Swiss cheese.

9.95

DIJON CHICKEN

Grilled chicken breast marinated and topped with our Dijon mustard sauce.

9.50

CHICKEN FINGER DINNER

Strips of seasoned fried chicken breast, served with our special sauce.

8.50

HONEY MUSTARD CHICKEN

A grilled marinated breast of boneless, skinless chicken, topped with honey mustard.

8.95

STUFFED BREAST OF CHICKEN

Filled with smoked ham, potato, swiss & cheddar cheeses, sour cream and garlic topped with Dijon Sauce

9.50

PASTA

Served with garden salad & fresh baked bread

Served after 4 pm

ANGEL HAIR PASTA PARMESAN WITH SHRIMP & SCALLOPS

Shrimp and sea scallops sauteed with onion and zucchini, over pasta with parmesan butter sauce.

11.95

SHRIMP AND PASTA

A dozen medium Gulf shrimp, sauteed with green onions and tomatoes in lemon garlic butter, served over angel hair pasta.

11.50

CHICKEN PARMESAN

A grilled boneless, skinless breast of farm-fresh chicken over angel hair pasta with marinara sauce.

10.95



DESSERTS

Our desserts are outstanding. Please ask for a dessert menu.

Parties of five or more with separate checks: a 15% gratuity will be included.

BEVERAGES

**Iced or Hot Tea, Fresh Brewed Yuban Coffee, Fresh Brewed Sanka
(Free Refills) \$.95**

Fountain Drinks

Pepsi, Diet Pepsi, 7-Up.....(One Free Refill) \$.95

Bottle Drinks

Perrier, Classic Coke, Diet Coke, Ginger Ale, Mountain Dew and Dr. Pepper.....\$1.25

Juices

Cranberry, Apple, Grape, Grapefruit, Orange, Pineapple, Tomato and V-8.....(Each Glass) \$.95

Milk

Plain or Chocolate.....(Pint) \$.95

Great Shakes

Vanilla, Chocolate, or Strawberry Milkshake, made with soft serve ice cream \$1.95

WINE LIST

Champagne

Korbel Brut, Sonoma, California	Bottle \$ 18.95
House Champagne	Glass \$ 2.75
	Bottle \$ 10.50

White Wines

Bolla Soave, Ferona, Italy	Glass \$ 2.95
	Bottle \$ 11.50
Parducci Chenin Blanc, Mendocino, California	Glass \$ 2.75
	Bottle \$ 10.95
Glen Ellen Chardonnay, Sonoma, California	Glass \$ 3.50
	Bottle \$ 13.50
Robert Mondavi: Sauvignon Blanc	
Woodbridge, California	Glass \$ 3.00
	Bottle \$ 12.00
House White	Glass \$ 2.25
Geyser Peak	1/2 Carafe \$ 5.50
	Full Carafe \$ 8.95

Blush Wines

Sutter Home White Zinfandel, Napa, California ...	Glass \$ 2.75
	Bottle \$ 10.95
House Blush	Glass \$ 2.25
Geyser Peak	1/2 Carafe \$ 5.50
	Full Carafe \$ 8.95

Rose Wines

House Rose, Taylor California Cellers	Glass \$ 2.25
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Red Wines

Beaujolais Village Maison Thorin	
Burgundy, France	Glass \$ 3.25
	Bottle \$ 12.95
House Red	Glass \$ 2.25
Walnut Crest Cabernet Sauvignon	1/2 Carafe \$ 5.50
	Full Carafe \$ 8.95

Beers of the World

Amstel Light	Holland
Beck's	Germany
Beck's Dark	Germany
Budweiser	America
Bud Dry	America
Bud Light	America
Coors	America
Coors Light Bottle and Draft	America
Dos Equis "xx"	Mexico
Fosters	Australia
Grolsch	Holland
Heineken	Holland
Killian Red	America
Labatt's	Canada
Labatt's Light	Canada
Michelob	America
Michelob Light	America
Michelob Dry	America
Miller	America
Miller Light	America
Molson	Canada
Moosehead	Canada
O'Douls (non alcoholic)	America
Rolling Rock	Penn, USA
Sol	Mexico
Stroh's Light Draft	America