

# APPETIZERS, SANDWICHES AND SALADS

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## APPETIZERS

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to share or not to share...

### **CAPTAIN'S PLATTER** 21

Selection of chicken wings, crispy calamari, mozzarella sticks, jalapeno poppers and spring rolls, served with ranch or blue cheese dressing

### **DOCKIN' SHRIMP BITES** 12

Lightly battered, tossed in a creamy chipotle mayonnaise

### **DOCKIN' CHICKEN BITES** 9

Lightly battered, tossed in a creamy chipotle mayonnaise

### **NACHOS** 10

Decadent nachos served with refried beans, pico de gallo, Cheddar cheese, guacamole, sour cream and jalapenos

Chicken 13

Beef 15

### **SIR HENRY MORGAN'S CALAMARI** 10

Crispy calamari bites tossed in a chipotle mayonnaise and served with the house aioli sauce

### **WINGS**

Served with a creamy blue cheese dressing, celery and carrots

Sauces: BBQ - Buffalo - Hot

Six wings 11

Twelve wings 19

### **CEVICHES** 11

Choose from our variety of delicious and freshly prepared Sea Bass ceviches, served with crispy plantain chips

Traditional

Passion fruit

Coconut delight

### **JALAPEÑO POPPERS** 10

Lightly battered jalapeno bites filled with cheese and served with a creamy cilantro dip

*Order of six*

### **HERB CRUSTED MOZZARELLA STICKS** 9

Served with a balsamic-tomato dip

*Order of six*

### **VEGETARIAN SPRING ROLLS** 9

Crispy veggie spring rolls served with a sweet and spicy dip and soy sauce

*Order of six*

### **FRENCH FRIES** 6

Sprinkled with Parmesan cheese, garlic and parsley



## BURGERS & SANDWICHES

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*All sandwiches are served with French fries or a small salad*

### **HAMBURGER** 13

*Your choice of American or Cheddar cheese on the house!*  
1/2 pound burger grilled to order served with lettuce, tomato, red onions, our house dressing and coleslaw

Bacon +2

Fried egg +2

### **BEEF HOT DOG XL** 10

With tomato, onions, sauerkraut, pickles, coleslaw and Dijonnaise

### **CHICKEN WRAP** 11

Flour tortilla filled with a lightly battered chicken breast with sesame seeds, BBQ sauce, tomatoes, lettuce and red onions

### **VEGGIE WRAP** 8

Lettuce, tomatoes, sautéed eggplant, zucchini, onions and sweet peppers with a honey mustard dressing, wrapped in a flour tortilla

### **CLUB SANDWICH** 11

Three layers of toasted bread, filled with ham, turkey, egg, bacon, cheese, lettuce, tomato and onions, served with the house mayonnaise and coleslaw

### **QUESADILLAS** 9

Flour tortillas filled with cheddar cheese, accompanied by guacamole and pico de gallo

Chicken 12

Shrimp 15



## DESIGN YOUR OWN SALAD

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Base + 4 veggies + 2 toppings + 1 dressing = 10

### **BASE**

A generous base of fresh greens

### **CHOOSE 4 VEGETABLES**

Tomato, cucumber, red onion, sweet peppers, celery, shredded carrots, sweet corn and mushrooms

### **CHOOSE 2 TOPPINGS**

Bacon bits, granola, croutons, blue cheese, cheddar cheese, sesame seeds, plantain chips, black olives, almonds and raisins

### **CHOOSE A DRESSING**

Ranch, balsamic vinaigrette, blue cheese, Caesar and honey mustard

### **BOOST YOUR SALAD**



Grilled Chicken Breast +5

Dockin' Chicken Bites +6



Battered Calamari +7

Dockin' Shrimp Bites +7

# MAIN DISHES

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## FISH AND SEAFOOD

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### **CAPTAIN'S MAC N' CHEESE** 25

Fresh whole lobster or salmon fillet over succulent mac & cheese

### **SIR FRANCIS FISH AND CHIPS** 19

Sea bass strips lightly battered and deep fried in a Panama beer tempura, served with a delicious garlic mayonnaise, accompanied by French fries and coleslaw

### **JULES VERNE FISH TACOS** 18

Fresh sea bass fillet, lightly battered, served in a flour tortilla, with pico de gallo, lettuce and drizzled with a decadent chipotle mayonnaise, accompanied by coleslaw

### **PANAMANIAN GARLIC SPECIAL**

Your choice of fresh seafood prepared with sautéed garlic, olive oil, white wine on steamed rice and fresh vegetables

Sea bass 19

Shrimp 21

Octopus 23

### **LOWER COAST SHRIMP** 20

Pan seared and smothered with curry, cilantro, sweet peppers and coconut, served with tropical rice and fresh vegetables

### **UPPER COAST OCTOPUS** 23

Inspired by Colon's Caribbean upper coast cuisine, prepared with coconut milk and served with sautéed vegetables and coconut rice

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## PASTA

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### **PASTA YOUR WAY!** 12

*Choose your pasta*

Penne or spaghetti

*Choose your sauce*

Alfredo, Bolognese or Pesto

### **MEAT LASAGNA** 14

Made with our homemade roasted tomato sauce, ground beef and mozzarella cheese

### **VEGGIE LASAGNA** 12

prepared with eggplant, zucchini, tomato sauce and Mozzarella cheese

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## PIZZA

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### **PEPPERONI** 12

**MEAT LOVERS** Sausage, beef & salami 12

**HAWAIIAN** Ham and pineapple 10

**VEGETABLES** Mushrooms, peppers, olives and onions 12

**Extra toppings** +2 per topping

Mozzarella cheese, mushrooms, black olives, onions, sweet peppers, broccoli and zucchini

**Additional meat** +3 per topping

Pepperoni, ham and chicken

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## MEAT

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### **GRILLED BEEF TENDERLOIN** 22

Topped with crispy onion rings or a creamy three pepper sauce over mashed potatoes and fresh vegetables

### **NEW YORK ANGUS STEAK** 29

Imported 8oz steak served with French fries tossed in Parmesan cheese, garlic and herbs and a mixed salad

### **GRILLED BEEF SKEWERS** 18

Served over rustic mashed potatoes

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## PORK

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### **CARIBBEAN PORK RIBS** 22

Tender pork ribs, glazed with our sugarcane and papaya BBQ sauce, served with potato wedges and corn on the cob

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## CHICKEN

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### **AFRO-ANTILLEAN HERITAGE**

Panamanian curry with coconut milk, accompanied by steamed white rice and

Chicken breast 15

Beef tenderloin 18

### **SANGOCHO SOUP** 9

Hearty Panamanian chicken soup served with yam root, corn on the cob and a side order of steamed rice

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## CHICKEN MEAT

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### **FAJITAS**

Served with refried beans, guacamole, pico de gallo, jalapenos, vegetables and flour tortillas

Chicken breast 15

Beef tenderloin 19

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## DESSERT

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### **RASPADO** 7

Shaved ice with condensed & malted milk and your choice of syrup

Red berries or Passion fruit

### **DULCE DE LECHE CHEESECAKE** 9

Traditional cheesecake, topped with dulce de leche

### **COCONUT CUSTARD** 8

Homemade with a Caribbean touch

### **ICE CREAM CUP** 6

Chocolate or vanilla ice cream topped with chocolate syrup and whipped cream

### **CHOCOLATE BROWNIE SANDWICH** 9

Delicious chocolate fudge brownies filled with vanilla ice cream, served with chocolate syrup and whipped cream

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## WE WILL COOK YOUR CATCH

After a day on the water, bring us your bounty to prepare. Your catch must be filleted, deboned, of legal size and in season. The cost to prepare your catch is only \$14 per person, which includes a small mixed salad and your choice of rice, mashed potatoes, French fries or patacones.