

RHUM

ISLAND INSPIRED CUISINE & RUM BAR

EST ★ 2016

Starters

GRILLED ARTICHOKE ^G	10
Served with rémoulade sauce	
BUFFALO SHRIMP	13
Sriracha coconut breaded shrimp, Danish blue cheese, slaw	
DUCK EMPANADAS	11
Duck, peppers, spicy queso, spicy horseradish sauce	
DOUBLE DIP ^G	11
Guacamole & jalapeño, pimento cheese, fresh chips	
SEARED AHI TUNA * ^G	13
Grade A tuna, island slaw, ginger soy vinaigrette	
DOMINICAN RIBS ^G	13
Sweet chili ginger soy glaze, fresh herbs	
CARIBBEAN WINGS	14
Sriracha coconut sauce, Danish blue cheese	
CRABITIZER	13
Fresh lump crab cake, arugula, stone-ground mustard sauce	

Salads

AHI TUNA SALAD * ^G	18
Grade A tuna, ginger soy vinaigrette, field greens, champagne vinaigrette, mango, avocado, red onion, sesame seeds	
SUNSET CRAB CAKE SALAD	18
Jumbo lump crab cake, avocado, mango, papaya, red onion, arugula	
JUMBO SCALLOP & PAPAYA SALAD * ^G	22
Day boat scallops, arugula, papaya, avocado, tomatoes, corn, champagne vinaigrette, croutons	

BARBADOS CREAMY ROASTED GARLIC CAESAR ^G	14
Romaine, jack cheese, reggiano cheese, roasted garlic dressing, croutons	
ORGANIC GREENS & CHAMPAGNE VINAIGRETTE ^G	14
Mixed greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheese	

ADD TO YOUR SALAD:

Jerk Chicken 4 | Shrimp (Choice of Grilled or Fried)* 6
Soy and Sugar Cane Salmon* 10 | Grilled Mahi* 10 | Ahi Tuna* 10

Burgers + Sandwiches

CHEESEBURGER IN PARADISE * ^G	12
CAB chuck, cheddar, mayonnaise, mustard, lettuce, tomato, red onion, fries	
ISLAND BURGER * ^G	13
Island-glazed CAB chuck, jack cheese, lettuce, grilled pineapple, pineapple aioli, fries	
ST. MAARTEN BURGER * ^G	13
CAB chuck, gruyere cheese, dijonnaise, bibb lettuce, caramelized onions, fries	
SHRIMP BOAT ^G	13
Sage-breaded shrimp, rémoulade sauce, lettuce, tomato, guacamole, slaw	
VEGGIE BURGER	14
House-made quinoa, lentil, black bean burger with apricot glaze, guacamole, lettuce, tomato, slaw	
AHI TUNA BURGER * ^G	14
Freshly ground tuna, wasabi mayonnaise, rémoulade sauce, lettuce, tomato, red onion, slaw	

Sides

\$5 EACH

COCONUT RISOTTO • ISLAND SLAW ^{GF} • FRENCH FRIES
ROASTED SWEET POTATOES WITH PISTACHIOS ^{GF}
FRIED PLANTAINS • GARLIC MASHED POTATOES ^{GF}
VEGGIE OF THE DAY

Entrées

JERK CHICKEN PLATTER ^G	19
Coconut risotto, mango papaya honey salsa	
SOY AND SUGAR CANE SALMON * ^G	25
Coconut risotto, veggie of the day	
JUMBO LUMP CRAB CAKES	26
Stone-ground mustard sauce, garlic mashed potatoes, veggie of the day	
LOCAL SCALLOPS	27
White bean rum reduction sauce, capers, coconut risotto	
DOMINICAN RIBS ^G	26
Roasted sweet potatoes with pistachios, fresh herbs	
NOLA SHRIMP ^G	26
Worcestershire reduction sauce, garlic mashed potatoes, toasted ciabatta	
THE MAMPIE ^G	27
Cajun-grilled mahi, fried shrimp, Creole reduction sauce, garlic mashed potatoes, veggie of the day	
ISLAND RIBEYE *	29
Ginger pineapple soy marinade, roasted sweet potatoes with pistachios	
WAILER FILET * ^G	32
9oz CAB filet mignon, garlic mashed potatoes, worcestershire reduction sauce, veggie of the day. Add Blackened Shrimp (3)..... +6	

Add a Small Salad Before Your Entrée

ORGANIC GREENS & CHAMPAGNE VINAIGRETTE ^G	7
BARBADOS CREAMY ROASTED GARLIC CAESAR ^G	7

Tacos

JERK CHICKEN TACO ^G	4.5
Topped with mango papaya honey salsa	
RASTAMAN'S TACO ^G	4.5
Panéed avocado, island slaw, corn salsa, rasta cream	
BUFFALO SOLDIER TACO	5
Sriracha coconut chicken, Danish blue cheese, island slaw	
FISH TACO ^G	5
Sage-breaded fish, island slaw, rémoulade sauce	
SHRIMP TACO ^G	5
Fried shrimp, island slaw, mango sriracha aioli, eel sauce, green onions	
CARNITAS TACO	5
Braised pork shoulder, avocado lime crema, pickled red cabbage, cotija cheese, cilantro	

Lil Islanders

Served with a drink, fries or fruit, and ice cream

\$7 EACH

CHEESEBURGER * ^G • PAN-FRIED FISH * ^G
FRIED SHRIMP ^G • JAMMIN' FINGERS ^G
SOY AND SUGAR CANE SALMON (5OZ) * ^G +3

{ 12 & under only please }

Sweet Endings

AWARD-WINNING KEY LIME PIE	10
Graham cracker crust, pecans, whipped cream	
HOT FUDGE SUNDAE	11
Homemade Belgian fudge, whipped cream, sugared pecans	
SEASONAL DESSERT	MKT

Coffee

ULTRA PREMIUM FRENCH PRESS COFFEE	
SMALL POT / LARGE POT	5/9



NITRO SAIL AWAY HORCHATA	
COLD BREW COFFEE CANS	5

{ G = Gluten Free Upon Request | GF = Gluten Free } If you have a food allergy, please speak to the owner, manager, chef, or your server.

* The FDA advises consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of foodborne related illness. These items noted can be cooked to your liking.

RHUM

ISLAND INSPIRED CUISINE & RUM BAR

EST ★ 2016

Rhum Cocktails

CARIBBEAN RUM PUNCH	11 • CARAFE	39
Cruzan light and dark rum, orange curacao, pineapple, orange, lime juices		
RUM SANGRIA	11 • CARAFE	39
Fresh pineapple, granny smiths, merlot, Cruzan dark rum		
PASSION FRUIT PIÑA COLADA		12
Served on the rocks. Don Q Coco rum, passion fruit, pineapple, coconut, Myers's dark rum floater		
DARK AND STORMY		11
Gosling's Black Seal rum, ginger beer, lime		
HOT AND STORMY		11
House-made banana vanilla rum, jalapeño, ginger beer		
KEY LIME MARTINI		11
Cruzan vanilla, crème de cocoa, lime, graham cracker		
COCONUT MARTINI		11
Don Q coconut rum, white cream de cacao, cream of coconut, pineapple juice		
CLASSIC DAIQUIRI		11
Cruzan light rum, lime juice, simple syrup		
RUMBA FUEL Our version of the summer classic, Rocket Fuel		13
House-made banana vanilla rum, amaretto, Bailey's, coconut and pineapple purée, floater of Gosling's rum...it'll fuel your fire!		

Mojitos

"EL ORIGINAL" MOJITO		11
Don Q Limon rum, lime, mint		
MANGO, PASSION FRUIT MOJITO		12
Our signature mojito with the addition of fresh mango and ripe passion fruit		
COCONUT MOJITO		12
Don Q Coco rum, house piña colada mix, lime, mint		
BAYA MOJITO		12
Don Q Limón, fresh blackberries, mint		

Margaritas

RHUM'S HOUSE MARGARITA *		11
Hornitos Silver tequila, triple sec, fresh squeezed juices		
PRICKLY PEAR MARGARITA		12
Prickly pear infused Hornitos Silver tequila, Cointreau, fresh squeezed juices		
SWEET HEAT MARGARITA		13
Hornitos Silver tequila, Chambord, muddled jalapeño, blackberries, fresh squeezed juices		
MR. BIG'S TOP SHELF		13
Don Julio Silver 100% blue agave tequila, Cointreau, fresh squeezed juices		

Beer

DRAFT (SEASONAL SELECTIONS)		
CRAFT / IMPORTED 6		
KONA BIG WAVE	AUSTIN EAST CIDER	
CORONA	RED STRIPE	
DOS EQUIS	HEINEKEN	
OTHER SEASONAL BOTTLES AVAILABLE. ASK FOR SELECTIONS.		
DOMESTIC 5		
BUD LIGHT	COORS LIGHT	MILLER LITE

White Wines & Rosés

CAPOSALDO <i>pinot grigio</i> , VENETO	10/34
CASA JULIA <i>sauvignon blanc</i> , CHILE	10/34
CHÂTEAU DE BRIGUE <i>rosé</i> , PROVENCE	11/36
PALMER VINEYARDS <i>chardonnay</i> , LONG ISLAND	11/36
DIERBERG <i>chardonnay</i> , SANTA MARIA	60

Red Wines

PENDULUM <i>cabernet sauvignon</i> , COLUMBIA VALLEY	11/38
LA FLOR <i>malbec</i> , MENDOZA	11/38
CAMBIATA <i>pinot noir</i> , MONTEREY COUNTY	12/42
PALMER VINEYARDS <i>old roots merlot</i> , LONG ISLAND	54
OVIS <i>cabernet sauvignon</i> , NAPA VALLEY	65

Sparkling

MASCHIO <i>prosecco</i> , VENICE, 1/4 BOTTLE	11
GRUET <i>sparkling rosé</i> , NEW MEXICO	36
TATtinger <i>brut cuvée prestige</i> , FRANCE	60

Reserve Rhums (Sipping Nectar)

MOUNT GAY 1703 CASK, BARBADOS	26
A blend of 10-to-30-year old rums, aged in used American bourbon barrels. Flavors of candied fruit, nuts, and smoke	
RON CENTENARIO FUNDACION 20YR, COSTA RICA	16
Flavors of caramel, nutmeg, cinnamon, and butterscotch	
APPLETON ESTATE 21YR, JAMAICA	20
Dark copper distilled, aged in Jack Daniel's whiskey barrels. Tastes of baked walnut, brown sugar, molasses, and pecans	
RHUM CLEMENT CUVÉE, MARTINIQUE	24
Spice and wood flavors that build slowly in intensity, opening up to a complex symphony of fine notes	
EL DORADO 21YR, GUYANA	24
Creamy texture with a bit of heat and spice. Flavors of cinnamon and nutmeg	
FACUNDO EXQUISITO 23YR, PUERTO RICO	20
Flavors of vanilla, dark cherry, solid oak, brown sugar, and raisins	
PUSSER'S 15YR "NELSON'S BLOOD," BRITISH VI	20
Notes of syrupy spice and fruit, vanilla cream, and espresso	
DON PANCHO 30YR, PANAMA	60
Lovely dark dried fruit, cane honey, spice, vanilla, and orange peel	

BRING ISLAND TIME TO YOUR NEXT EVENT! ASK US ABOUT OUR ON- AND OFF-SITE CATERING OPTIONS.

RHUM is proud to display and make available for purchase the beautiful artwork of Carol Gold and Francisco Joseph. For more information, please ask.