



Cha Cha's Tropical Refreshers

HAVA' HAVANA MOJITO

Since the hay-days of Havana, Cuba, people have enjoyed this flavorful & refreshing beverage with our twist... or should we say shake! Our hand shaken Mojito is made with **Captain Morgan Silver Rum**, mint and fresh lime juice. \$8.95
The shaker is yours to keep- a permanent reminder of a temporary feeling!

RUMRUNNER

Our special frozen delight made with imported brandy, **Bacardi 151 Proof Rum**, banana liqueur, blackberry brandy, grenadine and pineapple juice. Guaranteed to make you smile. \$7.50

THE CHA CHA-RITA

Let the warmth of the Florida Keys stir your senses as you savor this sunny mix of **Margaritaville Gold Tequila**, **Gran Gala Liqueur** and fresh lime juice. \$6.95

CHA CHA COCONUTS

Made famous in Havana, Cuba by the bar of the same name now located throughout Florida. Coco Lopez, guava nectar, pineapple juice, **Bacardi Select Rum** and grenadine. \$6.95

HURRICANE

Tropical blend of juices with **Bacardi Superior Rum** and **Bacardi Select Rum**. Enough kick to make you think that you weathered the storm. \$6.95

CHA CHA FRUITY COOLER

An Island-Style Wine Cooler!
White wine blended with your choice of banana, mango, piña colada, peach, raspberry or strawberry with a splash of sparkle! \$6.50

SHIVER ME TIMBERS

Sailor Jerry Spiced Navy Rum and **Parrot Bay Coconut Rum** combined with pineapple, cranberry and orange juices. This drink made with 92 proof rum is sure to have you talking like a sailor! \$7.50

LAVA FLOW

A Cha Cha twist on the classic Piña Colada. Made with **Bacardi Select Rum**, Coco Lopez cream of coconut with an eruption of tropical fruit. Your choice: Banana, Mango, Peach, Piña Colada, Raspberry or Strawberry \$6.95

JAMAICA ME CRAZY

Come to the islands and relax with **Captain Morgan's Spiced Rum**, **Parrot Bay Coconut Rum**, **Bacardi Select Rum**, Crème de Banana, pineapple juice and a touch of the Keys. \$6.95

THE ORIGINAL MARGARITA

A blend of classic golden ingredients. **Jose Cuervo Gold Tequila**, **Cointreau** and lime juice, just like you would get in Mexico. \$7.95

BAHAMA MAMA

Tropical fruit juices and **Bacardi Select Rum** will make this the Mama you want to get next to! \$6.95

PATRON PLATA MARGARITA

The end all and be all of Margaritas! **Patron Silver Tequila** combined with smooth **Gran Gala Liqueur**, finished with a splash of fresh lime juice. Need we say more?? \$8.95

MAKE IT A TROPICAL LUSH

Make it a tropical lush and add a **Bacardi 151 Proof Rum** floater to any of our frozen concoctions!!

A SHOT OF 151 FOR \$1.51

OTHER REFRESHERS

TROPICAL FRUIT SMOOTHIES

A cool addition to any hot island afternoon. Your choice of Banana, Mango, Peach, Piña Colada, Raspberry or Strawberry. **A frozen treat for any age!** \$4.95

- Coca-Cola Products** \$2.25
- Fresh Brewed Iced Tea** \$2.25
- Coffee** \$2.25
- Bottled Water** \$2.25
- Perrier Sparkling Water** \$3.25



Desserts

COCONUT ON THE 1/2 SHELL

Refreshing Coconut Sorbet served in half of a coconut shell! \$4.95

KEY LIME PIE

A Florida Favorite!! \$4.95

GUSSY-MAE'S PINEAPPLE SORBET

Tasty pineapple sorbet served in half a pineapple! \$4.95

Wine and Beer

CHA CHA FRUITY COOLER

White wine blended with your choice of banana, mango, peach, piña colada, raspberry or strawberry with a splash of sparkle! \$6.50

La Terre White Zinfandel	\$5.95	\$24.00
La Terre Pinot Grigio	\$5.95	\$24.00
BV Century Cellars Chardonnay	\$5.95	\$24.00
Beringer Chardonnay	\$7.95	\$32.00
Blackstone Pinot Grigio	\$7.95	\$32.00
Blackstone Merlot	\$7.95	\$32.00
Chateau St. Jean Merlot	\$8.95	\$36.00
BV Century Cellars Cabernet	\$5.95	\$24.00
Chateau St. Jean Cabernet	\$8.95	\$36.00

DOMESTIC BEER

Budweiser, Bud Light, Bud Select, Coors Light, Landshark, Michelob Light, Michelob Ultra, Miller Light, O'Douls, Sam Adams

IMPORTED BEER

Amstel Light, Corona, Corona Light, Guinness, Heineken, Red Stripe

DRAFT BEER

Amberbock, Budweiser, Bud Light, Michelob Ultra, Yuengling

For additional beers available by the bottle and on draft, please ask our wait staff

LOADED CERVEZA

Who needs a lime? Top off a Corona or any other favorite beer with **Margaritaville Island Lime Tequila**

Domestic \$4.95
Imported \$5.50

Children's Menu Available for the Little Coconuts

Not Your Typical Tropical Bar!

Takeout available- just call ahead!
St. Petersburg - on the Pier overlooking Tampa Bay
727-822-6655
Sarasota - on St. Armands Circle
941-388-3300



Dine to a Different Beat!



Starters

CALYPSO CHICKEN WINGS

Fried chicken wings covered with our Calypso Wing sauce and served with bleu cheese and celery.

10 Spicy Wings \$ 7.95
20 Spicy Wings \$13.95

BAHAMIAN CONCH FRITTERS

Voted the best by us. Fried Caribbean Queen conch cakes. Served with spicy coconut mustard for dipping. \$8.95

CHICKEN FINGERS

Five tender strips of seasoned and fried chicken. Served with our spicy coconut mustard sauce. \$6.95

FRIED ONION STIX

Fresh sweet onions cut into thin strips, spicy battered and fried. Served with Caribbean Rose sauce and Ranch. \$3.95

FRIED CARIBBEAN SWEETS

Lightly battered island sweet potatoes fried up crispy. Served with Apple-Butter and spicy Coconut Mustard. \$3.95

POPCORN SHRIMP

One 1/2 pound of bite size shrimp, breaded and fried. Served with Remoulade and Caribbean Rose sauce. \$6.95

PEEL & EAT SHRIMP

We boil our shrimp in Red Stripe beer with vegetables, lemon and a secret blend of tropical spices for the best shrimp around. Served super cold with Remoulade and Cocktail sauce.

Half Pound \$ 7.95
Whole Pound \$13.95

Salads & Soups

TONY SALAD

It's an old family recipe of Tony Churchill, our favorite waiter at the Jamaican Grand Hotel in Kingston, Jamaica and now it's our house salad. Iceberg and Romaine lettuce, julienne of ham and Swiss cheese, tomatoes, olives, celery, onions, cucumbers and a garlic Gorgonzola cheese dressing. \$7.95
Served with entrée \$3.95

CAESAR SALAD

Crisp Romaine lettuce tossed with Caesar dressing, Romano cheese and croutons. \$6.95

Served with entrée \$2.95

Caesar with Chicken \$8.95

Caesar with Big Bamboo Shrimp \$9.95

CHA CHA SPLIT

Choice of two: 1/2 Cuban Mixed sandwich, 1/2 Tony Salad, Black Beans & Yellow Rice or Black Bean Chili. \$7.95

BURRITO BOWL SALAD

Hold the Tortilla! Crisp Iceberg and Romaine lettuce topped with our fresh Roasted Corn & Black Bean Salsa, Jack & Cheddar cheeses, black olives, Jalapeño peppers and Tortilla Chips. Served with Caribbean Mango Vinaigrette or Ranch dressing.

Vegetarian \$7.95
Chicken \$8.95
Popcorn Shrimp \$9.95

BLACK BEAN CHILI

Ground beef prepared with a spicy Caribbean flair. Topped with Cheddar cheese and diced onions. Served with Tortilla chips. \$3.95

WILLIE'S GUMBO

A bowl of rich spicy gumbo combined with chicken, Andouille sausage, shrimp, and vegetables. Served with crackers. \$4.95

CHA CHA'S TASTY TROPICAL PLATTER

A combination of our bite size **Popcorn Shrimp**, tender meaty **Voo Doo Ribs** and **Calypso Chicken Wings**. Serves 2 to 4 people. \$13.95

SAN JUAN NACHOS

Tortilla chips with black bean chili, Jack & Cheddar Cheese, shredded lettuce, onions, tomato and Jalapeño peppers. Served with sour cream and black bean-corn salsa. \$8.95

CHIPS AND SALSA \$3.95

SOCA COCONUT SHRIMP

A half order of our Soca Coconut Shrimp. Served with spicy coconut mustard. \$6.95

OASIS FISH SPREAD

A secret recipe from the Southcoast's fishing legend Otis Jones. Smoked Mahi, Amberjack and Marlin blended with Otis's secret spices. One bite & you're sure to be hooked! \$6.95

BIG BAMBOO GARLIC SHRIMP

Speared and seared shrimp basted with a garlic marinade served over fried onion stix served with Caribbean Rose sauce. \$7.95

ISLAND FRIES

Our famous battered fried potatoes. A little spice but nice. Served with ketchup and Caribbean Rose sauce. \$3.95

BLACK BEANS & YELLOW RICE

Cuba's famous Black Beans over yellow rice topped with onions. \$3.95

Island Delights

VOO DOO RIBS

Our house specialty. This recipe comes from the **Blue Mountains** of the island of Jamaica. Lean tender meaty pork ribs slowly roasted and basted with **Guava Barbecue sauce**. Served with Island fries and cole slaw. They might just cast a spell on you they're so good!

Half Rack \$12.95 Full Rack \$16.95

CARIBBEAN STEAK

Filet of sirloin marinated in Caribbean spices and grilled, served with fried onion stix and cole slaw. \$14.95

EMILY'S SOCA COCONUT SHRIMP

Crisp fried coconut shrimp with Island fries, cole slaw and spicy Coconut Mustard sauce. \$12.95

SUNTANNED CORVINA

There isn't any sunblock here! Grilled Corvina dusted with Cajun spices, served on a "beach blanket" of our Caribbean Rose sauce. Served with yellow rice, black beans and plantains. \$13.95

TROPICAL MAHI MAHI

Boneless fillet of Mahi seasoned and grilled, topped with our fresh Roasted Corn & Black Bean salsa. Served with yellow rice, black beans and plantains. \$13.95

PORK CHOP BOONOO

Grilled tender, bone-in pork loin chop that has been marinated in a blend of tropical spices and a hint of lime juice and topped with Mango Chutney. Served with yellow rice, black beans and plantains. \$10.95

CHA CHA-CHEESY QUESADILLA

Jack and Cheddar cheeses, onions, green peppers and your choice of filling on a flour tortilla. Served with sour cream and salsa.

Black Bean \$7.95 Chicken \$8.95 Shrimp \$9.95

YUCATAN FISH TACO

Two soft flour tortillas filled with grilled Corvina dusted with Cajun spices, caramelized onions, peppers, Jack & Cheddar cheeses and our fresh Roasted Corn & Black Bean Salsa. Served with sour cream, salsa, yellow rice & black beans \$9.95

BRAZILIAN CITRUS CHICKEN

Boneless chicken breast, marinated in a blend of citrus juices, grilled and topped with freshly sliced bananas and mango. Served with black beans, yellow rice and plantains. \$10.95

CHA CHA MAMBO COMBOS

LAND & SEA MAMBO COMBO

Satisfy all of your cravings with this combo that features our **Caribbean Steak** and our **Big Bamboo Garlic Shrimp**. Served with fried onion stix and cole slaw. \$16.95

SOMETHING'S FISHY MAMBO COMBO

Surf's up with this combination of breaded and fried fillets of Corvina, and our **Soca Coconut Shrimp** served with our spicy Coconut Mustard sauce and classic Tartar sauce for dipping. Served with Island fries and cole slaw. \$14.95

Island Sandwiches and Burgers served with your choice of Cole Slaw or Island Fries.

Under a Bun

LIME GARLIC CORVINA "COZUMEL"

Fillet of Corvina basted with lime juice, garlic, and grilled. Served with garlic mayonnaise. \$8.95

KEY WEST MAHI SANDWICH

Put a little zest in your life! Grilled Mahi Mahi dusted in Cajun seasonings. Served with garlic mayonnaise. \$9.95

FROM THE PRESS

CUBAN MIXED SANDWICH

An old island favorite made with roast pork, ham, salami, Swiss cheese, pickles, mustard on toasted Cuban Bread. \$7.95

CURT'S MASHED MEATLOAF

A twist on the classic meatloaf sandwich, the way that Mama Wendy made it in Negril, Jamaica for our buddy Curt. Meatloaf topped with Swiss Cheese, yellow mustard, pickles and then pressed between Cuban bread. \$8.95

HAVANA HAM & CHEESE

Thin slices of smoked ham and cheddar cheese served on pressed Cuban bread with our Havana dressing \$6.95

CORVINA CURACAO

Tender white fish, breaded, fried and served with tartar sauce. \$8.95

ISLAND PO-BOY

Popcorn shrimp topped with tomatoes, lettuce and melted Swiss cheese. Served with our zesty Remoulade sauce. \$9.95

CHICKEN & CHEESE BLT

Boneless breast of chicken grilled and topped with melted Monterey Jack cheese, bacon, lettuce and tomato. Served with garlic mayonnaise. \$8.95

SMOTHERED CHICKEN

Thinly sliced chicken grilled, topped with sautéed mushrooms, onions and melted Swiss cheese on an Island Roll. \$8.95

JAMAICAN "JERK" CHICKEN

Boneless breast of chicken basted with a spicy jerk marinade and grilled. \$7.95

OHNI BURGER

Just like it says, no more, no less, just a grilled half pound burger. \$6.95

BIMINI BURGER

You choose the cheese, we'll do the rest. Cheddar, Swiss or Monterey Jack. \$7.50

DIVI DIVI BURGER

Topped with sautéed mushrooms, onions and Swiss cheese. \$7.95

ANTIQUA BURGER

Crisp bacon and Cheddar Cheese. \$7.95

UNCLE FREDDY'S BURGER

Just the way Fred, our favorite Jamaican, likes it. Two quarter pound burgers with bacon, Swiss cheese, Dijon mustard and mango chutney. \$7.95

*Consumption of raw or under cooked meat poses an increased risk of food-borne illness.