

Green Iguana Menu

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APPETIZERS

Loco Coconut

You'll go crazy over a half-dozen large shrimp or tender chicken breast strips, coconut-battered and served up with orange cilantro sauce.

Shrimp \$6.95 Chicken \$5.95

Best of the Breast

Fried fresh tenders served with your choice of sauce - BBQ, Ranch, Honey Mustard or one of The Iguana's Signature Sauces. (specify tossed or on the side.)

1/2 Basket \$5.95

Full Basket \$9.95

Pieces of Eight

A pirate's dream of crispy fish served with your choice of avocado mayo, Caribbean remoulade or tartar sauce.

\$6.95

Crab Rangoon

Crisp Wontons filled with crabmeat, cream cheese, cilantro and a little chili kick. \$5.95

Bimini Conch Fritters

Filled with the tenderest meat found this side of Havana, fried golden and served with Caribbean remoulade or avocado mayo. \$6.45

Moroccan Hummus

Chick Pea and Tahini spread served with grilled pita, fresh tomato and kalamata olive.

\$4.95

Seafood Basket

Shrimp, scallops, fish and conch fritters fried crispy. Served up with tarter and cocktail sauce. \$9.95

Luau Shrimp

Fried crispy and tossed in the Iguana Lava sauce, Mild or Hot Buffalo. 1/2 Order \$7.95 Full Order \$13.95

Artichoke Spinach Dip

Fresh spinach blended with artichoke and mild cheeses. Served with fried tortilla chips. \$5.95

Macho Nachos

A mountain of crispy corn tortillas, piled high with warm Queso, black bean chili, scallions, tomato, lettuce and jalapeños. Served with a side of black bean corn salsa and sour cream. \$6.95

Smokin' Fish Spread

The best you've ever had. Made from the freshest Gulf white fish available, smoked, spread out and served with assorted crackers. Kick it up with a dash of Green Iguana hot sauce. \$6.95

St. Bart's Bread

A tall island loaf brushed with garlic butter, shredded parmesan, fresh basil and vine ripe tomatoes. \$5.95

Add guacamole \$1.00

Add Chicken \$1.45

Cali Calamari

Sweet and tender squid, dusted in our secret blend seasoning and lightly fried, served with Caribbean pepper sauce. \$6.95

Key West Shrimp

Chilled and served with Caribbean remoulade and cocktail sauce. U peel 'em.

1/2 lb. \$6.95

1lb. \$11.95

Tuna Sashimi

Sesame seared Ahi paired with Asian cucumber, pickled ginger and wasabi. \$7.95

Wings

Jumbo Wings

1 lb. \$6.95 2 lbs. \$10.95

The Iguana's Signature

Sauces

Island Chili

Lava Sauce

Sweet Caribbean BBQ

Jamaican Jerk

Spicy Honey Dijon

Southwest Chipotle BBQ

Mild Buffalo

Hot Buffalo

PIZZAS

Crisp and thin as a lizard.

Classic Margherita Pizza

Extra virgin olive oil, fresh basil, crushed vine ripe tomatoes, mozzarella, fontina and parmesan cheeses. \$6.95

Designer Pizza

Choose from pepperoni, sausage, chicken, sun-dried tomato, peppers and onion, anchovies, ham, shrimp, portabello mushrooms and fresh mozzarella. Begin with cheese pizza \$5.95

Each item \$.95

SIZZLIN' FAJITAS

Grouper, Sirloin, Chicken or Vegetable

The best for miles around. Dusted with our secret blend seasoning, then grilled to order with peppers and onions. Served with crisp, shredded lettuce, ripe tomatoes, cheddar, sour cream, roasted corn black bean salsa and warm flour tortillas.

Vegetable \$6.99

Chicken \$7.99

Grouper \$9.99

Sirloin \$8.99

Combo - Pick any two \$11.99

Add Guacamole \$1.00

Add shrimp skewer \$3.99

SALADS

Capri Salad

Mixed greens and romaine tossed with feta cheese, olives, cucumber, tomato, onion and mild peppers in herb vinaigrette. Served with driftwood toast. \$6.95

Chicken... grilled, fried or blackened \$7.95

Salmon or Mahi... grilled or blackened \$8.95

Grilled Shrimp... \$8.95

Grouper... market price

Grilled Salmon Salad

With baby field greens, egg, tomato, cucumber, sweet onion and mustard dill dressing. Served with driftwood toast. \$8.45

Black and Bleu Salad

Pepper-seared Sirloin tossed with crisp romaine, bleu cheese, tomato and onion with balsamic vinaigrette and balsamic syrup. \$8.95

Caesar Salad

Traditional mix of crisp Romaine tossed with the Iguana's own Caesar dressing, topped with herb croutons and fresh, shredded Parmesan cheese. Served with driftwood toast. \$5.95

Chicken... grilled, fried or blackened \$7.95

Salmon or Mahi... grilled or blackened \$8.95

Grilled Shrimp... \$8.95

Grouper... market price

Crab Avocado Salad

The lizard picks 'em himself. Avocado stuffed with Lump crab and garnished with shredded lettuce, tomato and driftwood toast. \$8.95

Fresh Mozzarella Salad

Vine ripe tomatoes, sweet red onion, fresh mozzarella and mixed greens with balsamic vinaigrette. \$6.95

SOUPS

Our World Famous

Caribbean Conch Chowder So good the natives insist we serve it every day.

Cup \$2.95

Bowl \$3.95

Freshest Creation Soup of the Day

Could be anything...always delicious!

Cup \$2.95

Bowl \$3.95

SANDWICHES AND STUFF

Tuscan Melt

Classic chicken melt with fresh mozzarella, grilled tomato, tuscan mayo, basil on a toasted Ciabatta roll. \$7.95

Turkey Artichoke Melt

Roast turkey, tomato, onion, spinach artichoke cheese spread and mozzarella on a toasted Ciabatta roll. \$6.95

Chicken Sandwich

Blackened with red pepper mayo, jerked with mango salsa, grilled or fried with classic mayo. Served on a toasted bun with fries. \$6.25

Baja Chicken Sandwich
Citrus marinated, grilled with Caribbean spices. Served on a toasted bun with red pepper mayo, roasted tomato and onion, pepperjack cheese and cool avocado. With Fries. \$7.25

Classic Cuban
Served with roasted plantains and fries. \$6.50

Sebastian's Grouper Sandwich
Get it blackened with red pepper mayo, jerked with mango salsa, grilled or fried with tartar sauce. Served with fries. Market Price

WRAPS

The Iguana loves wraps...you won't find a more delicious combination of fillings than these. Served with fries, Caesar salad or fresh fruit cup.

Chicken or Fish Tacos
Fresh pieces of chicken or fish blackened, grilled or fried, rolled up in soft tacos with pico, shredded lettuce, tomato, avocado mayo and spring onion. Served with fried chips.

Fish \$6.95
Chicken \$5.95
add guacamole \$1.00

Southwest Chicken
Caribbean-spiced chicken with seared peppers, onions, tomatoes, cilantro, pepperjack cheese and red pepper mayo, in a southwestern chili wrap. \$6.95

Caesar Salad
The Lizard King's own Caesar salad with grilled or blackened chicken breast in a warm tortilla. \$6.95

Turkey Club
Sliced turkey breast, honey ham and crispy bacon, lettuce, tomato, onion and avocado mayo. \$6.95

Buffalo Chicken Wrap
Crispy Buffalo tossed chicken tenders with bleu cheese and chopped romaine in a warm tortilla. \$6.75

Gourmet Chicken Salad
The lizard's own chicken salad with golden raisins and walnuts, shredded lettuce, onion and tomato. \$6.50

SIDE ORDERS

Chips and Salsa
\$3.95

Chips and Queso
\$3.95

Roasted Plantains
\$1.95

French Fries Basket

\$2.50

Pan-Fried Potatoes

\$1.95

Stir Fry Vegetables

\$1.95

Coconut Rice

\$1.50

Steamed Vegetables

\$1.95

Side Salads

House \$2.95

Caesar \$3.95

Fresh Fruit Cup \$1.95

DESSERTS

Roasted Plantain Brownie Sundae

Vanilla bean ice cream surrounded with warm brownie and roasted sweet plantains in Jamaican hot rum caramel sauce. \$3.95

Fried Sundae

Cinnamon spiced and fried tortilla-wrapped cheesecake over vanilla bean ice cream drizzled with hot chocolate and hot caramel sauce. \$4.50

Coconut Flan

It's the favorite in lizard land...light, cool and elegant, with a breeze of sweet coconut and caramel. \$3.95

Classic Key Lime Pie

Made the traditional Island way, with real Key Lime juice. \$3.95

AWARD WINNING BURGERS

The Iguana prides himself on his burgers - and why not?- voted Best of the Bay year after year, not to mention a special award from South Tampa Magazine for Best Burger in the South. Not bad...soon you'll know why. All of our burgers are 8 ounces of only the finest, freshest hand-formed U.S.D.A. choice ground chuck, seasoned with our secret blend, served on our own baked-daily bun.

All burgers are served with french fries, crisp lettuce, onions, vine ripe tomato and thick garlic dill slices.

The Original Burger

Where it all starts - cooked to your specs, garnished and served with mayo. \$5.95

The Mambo King's Bacon and Cheese Burger Deluxe

This masterful concoction is crowned with two lean strips of sizzlin' bacon, a slice of cheddar, a slice of provolone and tangy Thousand Island dressing. \$6.95

Lava Burger

Caution! Contents extremely explosive - a Caribbean-spiced grilled burger with the Lizard's Lava BBQ sauce and tobacco onions. \$6.50

Portabello Cheeseburger

Our original burger with grilled portabello mushroom, caramelized onion, melted provolone and Thousand Island dressing. \$7.50

Baja Burger

The lizard's favorite. A Caribbean-spiced, grilled burger with red pepper mayo, roasted tomato and onion, a smother of spicy pepper cheese and cool avocado. \$7.50

Cheesiest Cheese Burger

Nobody - but nobody - puts more cheese on a burger than the Green Iguana. Triple-cheesed with American, Cheddar, Provolone and mayo. \$6.50

Black and Bleu Burger

Take a whiff of this! Caribbean spices, bleu cheese, mayo and tabacco onions. \$6.95

Southwest Turkey Burger Feta Burger

Fresh ground turkey blended with peppers, onion and southwest spices, spiked with pepperjack cheese and black bean corn salsa. Avocado mayo. \$7.95

Chunks of feta cheese, olives, tomato, onion, Mediterranean spices and sun-dried tomato mayo on the lizard's half-pound classic. \$7.50

Santa Fe Burger

One more for the lizard's classic collection. Jalapeño and cheddar cheese, smoked black bean chili, avocado mayo and pico. \$7.50

Mean Green Florentine Burger

The masterpiece of melts. A roasted blend of spinach, twin Italian cheeses, herbs and artichoke poured over our grilled burger. Finished with crumbled smoked bacon and bleu cheese. \$7.95

Substitute salad, fresh vegetables or fruit cup for french fries...\$.75

IGUANA FAVORITES

Add choice of soup, House or Caesar salad to any entrée for \$1.95

Add shrimp skewer, grilled or blackened \$3.99

Artichoke Chicken

Sautéed chicken breast with spinach, artichoke, and mozzarella. Served with steamed vegetable and pan-fried potatoes. \$8.95

Key West Mahi

Fresh Key West Mahi grilled or blackened with mango salsa and caramelized plantains. Served with steamed vegetable and coconut rice. \$8.95

Tortilla Crusted Talapia

Fresh Florida tilapia crusted with tri-color tortilla chips, cilantro and southwest spices. Served with avocado pico and yellow rice. \$8.45

Sugar Cane Shrimp

Basted with citrus ginger sauce and served with coconut rice and stir fry veggies. \$10.95

Smothered Steak

Chargrilled aged New York Strip Steak smothered with caramelized onions, portabello mushrooms and rich demi-glaze. Served with vegetables and pan-fried potatoes. \$12.95

FROM THE BAR

Rowdy Reptile

Bacardi O and Barcardi Razz mixed with pineapple juice and sprite, topped with Coruba or Bacardi Select.

Cherry Drop Martini

Red Bull, Three Olives Cherry Vodka and a splash of grenadine.

Iggy Cosmo

Stoli Raz Vodka, triple sec and lime juice.

Iguanatini

Grey Goose Orange, triple sec, lime juice and cranberry.
Grey Goose Citron, sour mix topped with sprite.

Ultimate Green Iguana Cosmo

Absolut Citron, Cointreau, a splash of cranberry juice and a squeeze of lime.

The Eclipse

Malibu Coconut Rum, orange and pineapple juice.

Beach Lizard

Broaden your horizons with Absolut, Peach Schnapps, cranberry and pineapple juice..

Beer

Great Assortment of Beer

Wine By The Glass

Green Iguana Martini

Level Vodka, Sour Apple Schnapps and a splash of sweet & sour.
Garnished with a Granny Smith apple slice.

Blew Out Your Flip Flop Margarita

Cabo Wabo Tequila, Blue Curacao, sweet & sour and a splash of Cointreau.

The Iguana's Favorite Margarita

Featuring premium Patron Tequila, Citrus, Sweet and Sour and Rose's Lime Juice.