



BREAKFAST



DINNER

HATCHET CAYE PANCAKES \$18.00

Your choice of butter milk, banana or chocolate chip homemade pancakes.

HUEVOS RANCHEROS \$18.00

2 Sunny Side eggs topped with homemade Salsa and cheese, served on crispy corn tortillas and beans.

JUMBO BREAKFAST \$22.00

3 Eggs "HOW YOU LIKE EM!" Sausage and Bacon, refried beans, home fries and your choice of flour tortillas, fried jacks or toast.

ISLAND STYLE BREAKFAST \$20.00

Fried Lionfish Fillet, home-fries, refried beans and your choice of flour tortilla or fried jacks.

BREAKFAST BURRITO \$18.00

Flour tortilla filled with beans, scrambled eggs, ham, sausage, cheese and salsa, served with home fries.

CARIBBEAN FRUIT PLATE \$15.00

An assortment of tropical fruits.

HATCHET CAYE OMELETTES

Served with your choice of flour tortillas, fried jacks or toast.

Lionfish	\$18.00
Seafood	\$20.00
Ham & cheese	\$14.00
Meat lovers	\$16.00
Cheese	\$12.00
Vegetarian	\$14.00
Western	\$14.00

SOUP OF THE NIGHT (ASK SERVER FOR CHOICES!)

TROPICAL INFUSION SALAD \$12.00

The perfect combination of fresh vegetables and tropical fruits, with your choice of dressing.

Chicken	\$18.00
Shrimp	\$22.00

LIONFISH CAKES \$18.00

Golden Lionfish Cakes served with our homemade Cilantro Lime Mayo Sauce Order brings 3.

HATCHET CAYE COCONUT SHRIMP \$20.00

Local Shrimp, sautéed with fresh ginger and garlic in a coconut cream sauce.

Entrées

LIONFISH CREPES \$35.00

Crepes filled with fresh Lionfish, onions, peppers, mushrooms in a rich white wine cream sauce.

LINGUINI SEAFOOD PASTA \$35.00

Linguine tossed with fresh seafood, tomatoes, onions, broccoli and garlic infused olive oil.

SEAFOOD CREOLE \$45.00

Fresh local seafood sautéed in coconut oil, onions, peppers and cilantro in a rich tomato sauce, served with coconut rice.

FRESH CATCH OF THE DAY \$35.00

Freshly caught fish prepared Blackened, Herb Crusted, Grilled, Sautéed or Garlic Buttered, served with coconut rice & beans.

SEAFOOD COCONUT CURRY \$45.00

Fresh Lobster, Shrimp and fish in a rich coconut curry sauce served with coconut rice.

CARIBBEAN SPINY LOBSTER \$60.00

Belizean lobster prepared in a rich white wine cream sauce or just simply Grilled with drawn garlic butter, served with your choice of creamy mashed potatoes or coconut rice.

BABY BACK RIBS \$35.00

Beer braised baby back ribs brushed with our famous sherry ginger BBQ sauce, served with creamy mashed potatoes and steamed vegetables.

CHICKEN PARMIGIANA \$30.00

Crispy Chicken breast in zesty marinara sauce topped with mozzarella and served on a bed of linguine.

Desserts

Made fresh! Ask what the Chef has for your sweet tooth today!

Vegetarian options are available – just ask your server! When Lionfish is not available Snapper or Grouper fillet will be substituted.

LUNCH



LIONFISH TACOS \$15.00

Freshly caught lionfish fillet, fried till golden crisp, served on soft corn tortilla with cabbage cilantro slaw and homemade salsa.

SEAFOOD CEVICHE \$15.00

Fresh seafood and local vegetables marinated in fresh lime juice, served with corn tortilla chips.

TROPICAL INFUSION SALAD \$15.00

A combination of fresh vegetables tossed with tropical fruits for the perfect afternoon salad.

GARNACHAS \$10.00

Crispy fried corn tortilla topped with refried beans, grated cheese and salsa. Order brings 3.

EMPANADAS

Fresh corn tortilla filled with refried beans or shredded fish – served with habanero onion sauce. Order brings 3.

Beans	\$10.00
Fish	\$12.00

GOLDEN FISH, CHICKEN OR SHRIMP BASKET

Your choice of fish strips, chicken strips or fried shrimp, lightly battered and served with plantain chips and honey pepper dipping sauce.

Chicken	\$18.00
Fish	\$22.00
Shrimp	\$25.00

ISLAND BURGER \$25.00

Grilled fish fillet, caramelized onions, fresh tomatoes and crisp lettuce on homemade bread, served with plantain chips and fresh fruits.

HATCHET CAYE BURGER \$22.00

2 mini handmade beef patties on homemade bread with fresh tomatoes and crisp lettuce, served with plantain chips and fresh fruits.

FISHERMAN'S LUNCH \$20.00

Crispy fried fish fillet topped with onion cilantro sauce, served with coconut rice and stewed beans, coleslaw and fried plantain.

'SUNDAY DINNA' \$16.00

Belizean style stewed chicken served with coconut rice & beans, potato salad and fried plantain.

BELIZEAN QUESADILLA

Homemade flour tortilla filled with your choice of Chicken or shrimp, vegetables, cheddar cheese and served with sour cream and homemade salsa.

Chicken	\$18.00
Shrimp	\$22.00

All items on this menu are in Belize currency and inclusive of 12.5% General Sales Tax. 10% Service charge is additional.



DRINKS

COCONUT TEAZER \$18.00

A unique twist to a Belizean favourite! A combination of aged dark rum, coconut rum, sugar cane rum, cointreau and pineapple juice.

WHITE CAP \$18.00

A refreshing blend of vodka, fresh lime and coconut cream.

CRAZY COCONUT \$20.00

A crazy combination of tequila, gin, aged dark rum, lite rum, coconut cream and Hatchet Cayes coconut water.

FUNKY MONKEY \$18.00

Fresh bananas, kahlua, aged rum, crème de banana and chocolate.

BAILEYS BANANA COLADA \$20.00

Dessert in a Glass! A blend of baileys, bananas, kahlua, aged rums, coconut cream, and chocolate.

BELIZEAN HURRICANE \$18.00

A combination of aged dark rum, Lite Rum, triple sec, orange juice, pineapple juice and grenadine.

BLUE BREEZE \$18.00

A combination of coconut rum, lite rum, blue curacao, pineapple juice, coconut cream.

THE HATCHET CAYE \$18.00

A combination of coconut rum, midori, fresh pineapple juice and mango juice.

FRESH PINEAPPLE DAIQUIRI \$18.00

A twist to the Original!! A shaken combination of caribbean rum, fresh pineapple, fresh squeezed lime and pineapple puree.

Wines, sparkling water, fresh juices, sodas and other soft drinks are available just ask your bartender or server.



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