



ARE MARKED  
WITH AN  
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## APPETIZERS

From 2 p.m.  
until 10 p.m.

- \* GUACAMOLE Freshly Prepared and Served with our own Homemade Tortilla Chips 8
- \* PICO DE GALLO Homemade and fresh! Made with chopped Tomatoes, Onions, Lime and fresh Cilantro. Served w/ Tortilla Chips 6
- \* NACHOS Tortilla Wedges w/Melted Cheese, Jalapeño Peppers, Sour Cream, Guacamole, Pico & Lettuce 8  
Chicken 11 Fajita Beef 13 Taco Beef 11 Pork 12
- \* QUESO FUNDIDO Melted Cheese Casserole with Tortillas 6  
Mexican Chorizo 8 Fried Mushrooms & Onions 7 Taco Meat 8
- \* SHRIMP AND CHORIZO TAPAS Spanish Hard Chorizo, Sautéed in Olive Oil & Garlic, Golden Seared Shrimp, finished with White Wine & Sriracha, served w/Bread **The Local Favorite!** 10
- \* TAMAL One Tamal Filled with Slowly Roasted Seasoned Pork, Rolled in a Corn Husk w/Green or Red Salsa 5
- \* TOSTADA One Fried Corn Tortilla spread with refried Beans, Lettuce, Tomatoes, Avocado and Queso with your choice of Pork, Chicken, Beef or Shrimp 6

TWO CHICKEN FLAUTAS Fried Tortilla Rolls served w/Lettuce, Chopped Tomatoes and Queso Blanco 5

SHRIMP BANG-BANG Already a Classic, Fried Shrimp tossed with the ever popular Bang-Bang Sauce 9

**NEW** CRAB CAKE W/ SPICY SRIRACHA TARTAR SAUCE 10

- \* AHI TUNA TACOS Crispy Tacos w/Pan Seared Ahi Tuna, Chipotle Aioli, Jicama Slaw & fresh Avocado 12

AVOCADO FRITTERS with Tomato based Dipping Sauce.  
A Favorite of Northern Spain and the Beach 6

**NEW** 2 SOFT SHELLED CRAB TACOS w/ Chipotle Aioli & Jicama Slaw 12

FRIED OR BLACKENED GULF GROUPER BITES w/ Tartar or Cocktail Sauce 10

COCONUT SHRIMP w/ Raspberry-Pineapple or Spicy Tartar Salsa 10

# Skye's Mexican & more...

## SALADS

CAESAR SALAD Classic Caesar 7  
Add Grilled Chicken 4 Grilled Shrimp 6 Fresh Gulf Grouper 8  
Coconut Shrimp 6

- \* GREEK SALAD Mixed Greens with Tomatoes, Feta Cheese, Pepperoncini & Cucumbers 8 Add Grilled Chicken 4 Grilled Shrimp 6 Fresh Grouper 8 Coconut Shrimp 6

MEXICAN SALAD IN A CRISPY TORTILLA BOWL  
Black Beans, Greens, Corn, Sour Cream, Guacamole & Pico 8  
Add Chicken 4 Fajita Beef 5 Shrimp 6 Coconut Shrimp 6  
Served with House Olive Oil-Lime Dressing

- \* TACO SALAD Taco Beef over Tortilla Chips with Lettuce, Pico, Guacamole, Sour Cream and Cheese 10

- \* CARIBBEAN SALAD Mandarins, fresh Strawberries & Grilled Chicken Strips on Greens w/Raspberry Vinaigrette 12  
CARIBBEAN SALAD W/ COCONUT SHRIMP 16

- \* SKYE'S CHOPPED SALAD Romaine Lettuce, Feta Cheese, Candied Pecans, Grapes 7  
Add Grilled Chicken 4 Grilled Shrimp 6 Fajita Beef 5  
Coconut Shrimp 6

- \* NUTTY RED BEET SALAD Roasted Red Beets, Candied Pecans and Feta on a Bed of Spinach 8  
Add Grilled Chicken 4 Fajita Beef 5 Shrimp 6  
Coconut Shrimp 6

- \* BLACKENED GROUPER SALAD Fresh Gulf Grouper on a Bed of Mixed Greens w/ Dried Cranberries, Toasted Almonds and Blueberries tossed with a Berry-Ranch Dressing 12

- \* JICAMA MANGO SALAD over Chopped Romaine, Queso Fresco, sprinkled with Roasted Pumpkin Seeds w/House Dressing 8 w/Pan Seared AHI TUNA 14  
w/ GULF GROUPER 16

COBB SALAD IN A TORTILLA BOWL Mixed greens topped with bacon, hard boiled eggs, grilled chicken, avocado, tomatoes & blue cheese w/ blue cheese dressing 14




## BURGERS 1/2 LB

Choice of Jumbo Burger Bun or Organic Sprouted Multi Grain Bread & Served with French Fries or House Salad, Lettuce, Tomato & Onions

- CLASSIC HAMBURGER 10 CHEESE BURGER 11
- BACON CHEESEBURGER 13
- MUSHROOM SWISS BURGER W/ GRILLED ONION 12
- CHICKEN BLT Grilled All Natural Chicken Breast 11

## SANDWICHES

- GULF GROUPER SANDWICH Fried or Blackened 16 
- PHILLY CHEESE STEAK, BEEF OR CHICKEN 12
- ROASTED BARBEQUE PULLED PORK 10
- GRILLED MARINATED CHICKEN BREAST SANDWICH 10

AUTHENTIC CUBAN SANDWICH Slowly Roasted Pork, Ham and Melted Swiss Cheese with Pickles & Mustard on Real Cuban Bread, Panini Pressed served with French Fries 12 *No Substitutions Please*

## SOUPS

- \* YUCATAN CHICKEN SOUP  
Homemade Chicken Soup with White Chicken, fresh Avocado and Cilantro
- SOUP OF THE DAY Cup 4.5 Bowl 6.5

Sharing Plate Charge Is 2.00  
Prices Subject to Change Without Notice

## SIDES

- GUACAMOLE 3
- PICO DE GALLO 2
- SOUR CREAM .50¢
- SALSA .50¢
- THREE CHEESE MIX 1.5
- SLICED FRESH AVOCADO 2
- FRESH JICAMA STICKS 2
- SMALL SIDE SALAD 3
- SMALL CAESAR SALAD 3
- RICE OR BEANS 2
- FRENCH FRIES 3
- SAUTÉED VEGETABLES 3
- CILANTO & ONIONS .50¢

★ ASK SERVER FOR CORN INSTEAD OF FLOUR TORTILLAS FOR GLUTEN FREE. ★

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Skye's Mexican & more...

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3 p.m. to 10 p.m.

## ENTRÉES

Served with Black/ Refried Beans & Rice or French Fries

Add Freshly Prepared  
Guacamole to any Dish 3

- \* CHILE RELLENOS Oven Baked Poblano Peppers Stuffed w/ Your Choice of Seasoned Ground Beef or Chicken w/ Chopped Almonds & Raisins or Filled w/Carnita & topped with Mexican Crema 15 Combo 16 Veggies 13
- \* CARNITAS **Our Signature Dish** Marinated Pork Shoulder Slowly Braised for Hours in the Oven. Roll them in Flour Tortillas, Pico and Sour Cream to Round Out the Full Flavor 18 add Guacamole 3
- \* CHURRASCO STEAK THE CUBAN CLASSIC Grilled Skirt Steak w/Rice, Black Beans, Plantains & Chimichurri Sauce 22
- NEW** 8 OZ. BISTRO FILET STEAK W/ SAUTEED VEGGIES 24 **NEW** SURF 'N TURF BISTRO STEAK 30
- SIZZLING FAJITA PLATTER  
Marinated Chicken 15 Beef 18 Shrimp 19 Blackened Grouper 20
- COMBINATION OF CHICKEN, BEEF & SHRIMP Served with warm Tortillas on a sizzling Skillet with green Peppers & Onions 22
- \* FAJITA PLATTER FOR TWO A Sizzling Fajita Platter of Chicken, Beef and Shrimp 40
- QUESADILLAS Your Choice of Chicken, Beef, Chorizo or Taco Beef 14 Shrimp 16 Vegetarian 13 with Tomatoes, Green Peppers, Mushrooms, Onions & Mexican Cheese CHEESE QUESADILLA 12
- FRIED SEAFOOD PLATTER 22 or FRIED SHRIMP PLATTER 16  
A Combo of Grouper, Shrimp and Soft Shell Crab Served with Tartar Sauce and French Fries or a Small House Salad
- ENCHILADA PLATTER Three Filled Flour Tortillas, topped with Homemade Red, Green or Molé Salsa and Mexican Queso, Crusty Oven Baked, Served in a Casserole  
Beef, Chicken or Pork 14 Veggies 12 Shrimp 15 Combo - Beef, Chicken & Pork 15 Cheese Enchilada 12
- BURRITO PLATTER One Grand Hand-Rolled Burrito Filled with Cheese, Rice & Black Beans Chicken, Beef or Pork 13 Veggies 11
- CHIMICHANGA PLATTER Battered & Fried Tortilla, filled with Rice, Black Beans, Tomatoes, Onions, topped with your choice of Red, Green or Molé Salsa with Beef, Chicken or Pork 14 Veggies 12
- \* 3 FISH OR SHRIMP TACOS Southwestern Style Tacos w/Shredded Cabbage tossed in a Light Sauce 18  
Combo for TWO Two Fish and Two Shrimp Tacos 24
- 3 TACOS ROYAL *a la Francaise* Melted French Brie Cheese over Fajita Beef, Red Grapes, topped with Mexican Crema 15
- \* THREE TACOS Chicken or Beef or Pork 12 Combo: Beef, Chicken and Pork 13
- SKYE'S SAMPLER PLATTER One Pork Tostada - One Fajita Beef Taco w/ Cilantro & Onion - Two Chicken Flauta - One Tamal 18

PLEASE NO SUBSTITUTIONS ON ENTRÉES AND PLATTERS

## DESSERTS

- DESSERT SAMPLER Flan, Churros, Pineapple Cake & Vanilla Ice Cream 12
- \* SKYE'S HOMEMADE FLAN Egg Custard topped with Caramel Sauce 4
- BANANA FOSTER *A LA MEXICANA* Brandy Sautéed Bananas with Vanilla Ice Cream, Candied Pecans and Whipped Cream in a fried Cinnamon-Sugar Tortilla Bowl 8
- CHURROS Strips of Mexican Sweet Dough Fried and Sprinkled with Cinnamon & Sugar 4 with Vanilla Ice Cream 6
- UPSIDE DOWN PINEAPPLE CAKE *A La Mode* 6
- NEW** DOUBLE CHOCOLATE LAVA CAKE 6 with Vanilla Ice Cream 8
- NEW** CRAB CAKE PLATTER Two jumbo lump crabcakes pan fried with chipotle aioli, side of pineapple cole slaw and rice 22
- \* SHRIMP & POLENTA Creamy Homemade Polenta with Shrimps sautéed in a garlic & white wine sauce 17
- NEW** \* CHORIZO & EGGS Spanish Chorizo, eggs, tomatilla salsa, cilantro & sweet onions w/ queso fresco & sour cream 12

## HAPPY HOUR EVERY DAY UNTIL 6 P.M.

HOUSE MARGARITA BIGGEST AND BEST ON THE BEACH 6  
HOUSE WINES PER GLASS 5 MIMOSA 5 WELL DRINKS 3  
16 OZ. DRAFT DOMESTIC 2 IMPORT 2.5 BOTTLES DOMESTIC 2.5 IMPORT 3.5

### MARGARITAS

GIANT HOUSE 7.5  
FROZEN BEERGARITA 9  
& FROZEN HOUSE 9  
SPECIALTY MARGARITAS  
Strawberry, Mango, Tropical Blue...  
COLADAS & DAIQUIRIS  
MOSCOW MULE in a Copper Mug  
TEQUILA FLIGHTS

### WINES

HOUSE  
Chardonnay, Pinot Grigio,  
Sauvignon Blanc, Merlot,  
Cabernet Sauvignon, Pinot Noir,  
White Zin  
Glass 6  
PREMIUM WINES  
Sauvignon Blanc, Chardonnay,  
Merlot, Cabernet Sauvignon,  
Pinot Grigio, Pinot Noir  
Glass 8 Bottle 25

### BEER

16 OZ DRAFT  
Bud Light, Michelob Ultra 3  
Modelo, Negro 4  
DOMESTIC BOTTLES  
Bud, Bud Light, Michelob Ultra,  
Coors Light, Miller Lite, Bud 55,  
Miller 64, Yuengling 3.5  
IMPORT BOTTLES  
Corona, Corona Light, Dos XX,  
Dos XX Amber, Pacifico, Tecate,  
Heineken 4.5

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