

Bar Snacks

PASSION FRUIT PICO ^{GF} – Tomato, red onion, jalapeno, garlic, cilantro, lime, seasoned white corn tortilla Small 7, Large 13

ISLAND GUACAMOLE ^{GF} – Avocado, tomato, garlic, jalapeño, cilantro, seasoned white corn tortilla Small 9, Large 17

QUESO – Chipotle peppers, garlic, onion, cheddar jack cheese, seasoned white corn tortilla Small 7, Large 13

TRIO ^{GF} – Passion fruit pico, island guacamole, chile con queso, seasoned white corn tortilla 19

STREET CORN ^{GF} – Fire roasted, queso fresca, feta, lime crema, cayene 6

CRISPY BRUSSELS – Roasted and toasted, tossed in sambal 9

BLISTERED SHISHITO ^{GF} – Fire roasted, sea salt, togarashi, yuzu aioli 8

Ceviches

ALL SERVED WITH YUCA CHIPS AND TOSTONES

FRESH CATCH ^{GF} – Fresh fish marinated in lime with red onion, bell pepper, cilantro, topped with an avocado mousse 17

SCALLOPS ^{GF} – Diver scallops marinated in cucumber-jalapeno water with mango, shaved jalapeño, cilantro, and microgreens 18

OCTOPUS ^{GF} – Citrus cured octopus, scallions, chili peppers topped with orange salt, citrus supremes 16

MIXTO ^{GF} – Trio of what's available 25

Small Plates

CONCH AND SHRIMP LETTUCE WRAPS ^{GF} – Traditional thai chopped salad of conch & shrimp, fish sauce vinaigrette, lemongrass, onion, thai basil, mint, served in lettuce cups 17

CALAMARI – Flash fried, sea salt, cayene, lemon & roasted garlic aioli 16

CARIBBEAN SUMMER ROLL ^{GF} – Garlic-chili seared shrimp, napa cabbage, carrots, bibb lettuce, cilantro, thai basil, mint, chili hoison peanut dipping sauce 15

ISLAND WINGS – Spicy mango glazed wings, char-grill finish, garlic-lemon aioli, sriracha 19

LONGBOARD SLIDERS – Coconut crusted daily catch, cilantro lime tartar, grilled pineapple, pico, sriracha, jack cheddar cheese, micro arugula, house-made Hawaiian roll 21

MANGO PEPPER QUESADILLA – Fire roasted peppers, mango, black beans, pico de gallo, feta cheese, jack cheddar cheese, lime sour crema 16

Add Grilled Portabella, Roasted Cauliflower +6

Add Caribbean Spiced Pork, Grilled Skirt Steak,

Braised Pork Belly +8

Add Seared Ahi Tuna, Seared Shrimp, Grilled Daily Catch +10

SPICY SHRIMP & AVOCADO TOSTONES – Garlic-chili seared shrimp, avocado-ginger relish, lime crema, local microgreens, over fried green plantain 15

AHI TUNA TOWER ^{GF} – Ahi tuna, sushi rice, crab-mango-avocado salad, micro arugula, topped with quail egg yolk, served with yuca chips, served over sushi rice 24

SUNOMONO ^{GF} – Ahi tuna, avocado, radish topped with pomegranate seeds, toasted sesame seeds, scallion and ponzu 19

CRUDO – Chef's daily selection with pickled apple, white soy pineapple shrub reduction, black lava salt, and local microgreens 19

THE LONGBOARD OFFERS FRESH & HOUSE-MADE OFFERINGS. WE STRIVE TO GUARANTEE THE FRESHEST & GREATEST AVAILABILITY OF ITEMS ON OUR MENU. OCCASSIONALLY ITEMS MAY BECOME UNAVAILABLE.

LONGBOARD SAINT JOHN USVI

Tacos & Bowls

TACOS

House-made corn tortilla, grilled flour tortilla by request
Bibb lettuce wraps +1

BOWLS

Over quinoa & brown rice
Substitute Josephine's local greens +3
Served with pico de gallo, guacamole, feta cheese, red cabbage, cilantro & fresh lime

GRILLED PORTABELLA OR SKIRT STEAK ^{GF} – Chimichuri marinated & grilled, fire roasted pepper, charred corn and black bean pico, microgreens, feta cheese
Portabella Taco 7, Bowl 17 **Steak** Taco 8, Bowl 19

AHI TUNA ^{GF} – Seared ahi tuna, watermelon salsa, cucumber, baby arugula, balsamic reduction Taco 9, Bowl 25

SEARED SHRIMP ^{GF} – Garlic-chili seared shrimp, charred corn and black bean pico, shredded red cabbage, chipotle-lime crema Taco 8, Bowl 22

GRILLED PESCADO ^{GF} – Grilled daily catch, pickled red onion, jalapeño, baby arugula, mango, guacamole Taco 8, Bowl 20

CARIBBEAN SPICE ^{GF} – Spicy jerk braised pork, sliced avocado, charred corn & black bean salsa, shredded red cabbage, lime crema Taco 7, Bowl 19

ROASTED CAULIFLOWER ^{GF} – Roasted cauliflower, cilantro-lime slaw, avocado, fresh cilantro, chipotle crema Taco 7, Bowl 16

BRAISED PORK BELLY ^{GF} – Double roasted pork belly, red cabbage, mango, pickled red onion, orange mojo sauce Taco 8, Bowl 21

CARIBBEAN LOBSTER ^{GF} – Butter poached & grilled caribbean lobster, radish, cilantro, cucumber, garlic-lemon aioli Taco 12, Bowl 35

Poke Bowls

TUNA 21
SALMON 19
DAILY FRESH FISH 20

CHOOSE YOUR STYLE:

ALOHA
Sushi rice, mango, avocado, scallion, sesame seeds, spicy soy, radish, local microgreens

TROPICAL +2
Sushi rice, mango, papaya, pineapple, avocado, sweet & spicy soy, spicy aioli, local microgreens

ISLA VERDE +3
Josephine's greens, avocado, cucumber, radish, pumpkin seeds, garlic ponzu, local microgreens

SOBA +1
Tsuyu soba noodles, avocado, edamame, pineapple, cashews, local microgreens

Sushi Wraps

MINGO – Tempura fried shrimp, cucumber, scallion, avocado, ahi tuna & sushi rice, wrapped in soy paper, served with teriyaki & sriracha 18

LOVANGO – Spicy ahi tuna, avocado, tamago, tempura fried scallion, toasted sesame & sushi rice, wrapped in soy paper, served with teriyaki & sriracha 17

CONGO – Salmon, spicy aioli, avocado, tempura fried pineapple, & sushi rice, wrapped in soy paper 17