

# Bar Snacks

**PASSION FRUIT PICO** <sup>GF</sup> – Tomato, red onion, serrano, garlic, cilantro, lime Small 8, Large 14

**ISLAND GUACAMOLE** <sup>GF</sup> – Avocado, tomato, garlic, serrano, cilantro Small 10, Large 18

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

**TRIO** <sup>GF</sup> – Passion fruit pico, island guacamole, chile con queso, seasoned white corn tortilla 24

**STREET CORN** <sup>GF</sup> – Fire roasted, queso blanco, goat cheese, cayenne, crema 8

**CRISPY BRUSSELS** – Roasted and toasted, tossed in sambal 12

**BLISTERED SHISHITO** <sup>GF</sup> – Fire roasted, sea salt, togarashi, yuzu aioli 11

**CARIBBEAN HASH** – Yuca, plantain, boniato, topped with avocado, scallions, serrano peppers, cilantro, slow poached egg, aioli 13

# Ceviches

## ALL SERVED WITH YUCA CHIPS AND TOSTONES

**FRESH CATCH** <sup>GF</sup> – Fresh fish marinated in lime with red onion, bell pepper, cilantro, topped with an avocado mousse 17

**SCALLOPS** <sup>GF</sup> – Bay scallops marinated in cucumber-serrano water with mango, shaved serrano, cilantro, and micro greens 18

**OCTOPUS** <sup>GF</sup> – Citrus cured octopus, scallions, chili peppers topped with orange salt, citrus supremes 17

**MIXTO** <sup>GF</sup> – Trio of what's available 26

# Small Plates

**CALAMARI** – Flash fried, sea salt, cayenne, lemon & roasted garlic aioli 18

**CARIBBEAN SUMMER ROLL** <sup>GF</sup> – Garlic-chili seared shrimp, napa cabbage, carrots, bibb lettuce, cilantro, thai basil, mint, cashews, chili hoison peanut dipping sauce 18

**ISLAND WINGS** – Spicy mango glazed wings, char-grill finish, garlic-lemon aioli, sriracha 24

**LONGBOARD SLIDERS** – Coconut crusted daily catch, cilantro lime tartar, grilled pineapple, pico, sriracha, jack cheddar cheese, micro arugula, house-made Hawaiian roll 2 for 12, 4 for 24, 6 for 36

**MANGO PEPPER QUESADILLA** – Jack cheddar cheese, mango, caramelized onion jam, sweet corn-tomato pico, goat cheese, crema 18

**ADD**  
**Roasted Wild Mushrooms, Curried Cauliflower** ..... 7  
**Braised Jerk Chicken, Grilled Skirt Steak, Braised Pork Belly** ..... 8  
**Seared Garlic-Chili Shrimp** ..... 10  
**Seared Ahi Tuna, Daily Pescado** ..... 12

**SPICY SHRIMP & AVOCADO TOSTONES** – Garlic-chili seared shrimp, avocado-ginger relish, avocado mojo, local microgreens, over fried green plantain 17

**AHI TUNA TOWER** <sup>GF</sup> – Ahi tuna, crab-mango-avocado salad, micro arugula, topped with quail egg yolk, served with yuca chips, served over sushi rice 24

**SUNOMONO** <sup>GF</sup> – Ahi tuna, avocado, radish topped with pomegranate seeds, toasted sesame seeds, scallion and ponzu 22

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. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GF – CAN BE MADE GLUTEN FREE

# LONGBOARD SAINT JOHN Tacos & Bowls USVI

## TACOS

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

## BOWLS

Served with pico de gallo, guacamole, goat cheese, Caribbean slaw, and fresh lime, over quinoa & brown rice  
**Substitute Josephine's local greens** ..... +3  
**Add a slow poached egg** ..... +2

**ROASTED WILD MUSHROOM OR SKIRT STEAK** <sup>GF</sup> – Black bean spread, Jo's micro arugula, caramelized onion jam, herbed goat cheese. Steak is chimichurri marinated and grilled  
**Mushroom** Taco 8, Bowl 18 **Steak** Taco 8, Bowl 20

**AHI TUNA** <sup>GF</sup> – Seared ahi tuna, Jo's micro arugula, grilled pineapple, edamame, avocado mojo, cilantro Taco 10, Bowl 28

**SEARED SHRIMP** <sup>GF</sup> – Garlic-herb-chili seared shrimp, black bean spread, Caribbean slaw, guajillo-coconut milk adobo Taco 9, Bowl 24

**PESCADO** <sup>GF</sup> – Daily pescado, Jo's micro arugula, escabeche, mango, avocado-tomatillo salsa verde Taco 9, Bowl 24

**CURRY ROASTED CAULIFLOWER** <sup>GF</sup> – Caribbean slaw, avocado, escabeche, herbed yogurt Taco 8, Bowl 18

**BRAISED PORK BELLY** <sup>GF</sup> – Citrus braised and seared, Caribbean slaw, mango, orange mojo Taco 8, Bowl 21

**PULLED JERK CHICKEN THIGH** – Sweet corn-tomato pico, mango, radish, avocado Taco 8, Bowl 21

# Poke Bowls

**TUNA** ..... 24  
**SALMON** ..... 19  
**DAILY FRESH FISH** ..... 22

## 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, Togarashi-spiced pumpkin seeds, garlic ponzu, local microgreens, edamame

**VIETNAMESE** ..... +1  
Chilled rice noodles, avocado, cilantro, thai basil, mint, nuoc chom, toasted chili-lime cashews, microgreens

# Sushi Wraps

**CONGO** – Salmon, avocado, tempura fried pineapple & sushi rice, wrapped in soy paper, served with house-made teriyaki and spicy aioli 19

**MINGO** – Tempura fried shrimp, cucumber, scallion, avocado, ahi tuna & sushi rice, wrapped in soy paper, served with house-made teriyaki & sriracha 21

**LOVANGO** – Spicy ahi tuna, avocado, tamago, tempura fried scallion, toasted sesame & sushi rice, wrapped in soy paper, served with house-made teriyaki & sriracha 20

