

Bar Snacks

PASSION FRUIT PICO ^{GF} – Tomato, red onion, serrano, garlic, cilantro, lime Small 8, Large 14

ISLAND GUACAMOLE ^{GF} – 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 ^{GF} – Passion fruit pico, island guacamole, chile con queso, seasoned white corn tortilla 24

STREET CORN ^{GF} – Fire roasted, queso blanco, goat cheese, cayenne, crema 8

CRISPY BRUSSELS – Roasted and toasted, tossed in sambal 11

BLISTERED SHISHITO ^{GF} – Fire roasted, sea salt, togarashi, yuzu aioli 10

CARIBBEAN HASH – Yuca, plantain, boniato, topped with avocado, scallions, serrano peppers, cilantro, and slow poached egg 12

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} – Bay scallops marinated in cucumber-serrano water with mango, shaved serrano, cilantro, and micro greens 18

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

MIXTO ^{GF} – Trio of what's available 26

Small Plates

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

CARIBBEAN SUMMER ROLL ^{GF} – Garlic-chili seared shrimp, napa cabbage, carrots, bibb lettuce, cilantro, thai basil, mint, cashews, chili hoison peanut dipping sauce 17

ISLAND WINGS – Spicy mango glazed wings, char-grill finish, garlic-lemon aioli, sriracha 21

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 16

ADD
Roasted Wild Mushrooms, Curried Cauliflower 7
Braised Jerk Chicken, Grilled Skirt Steak, Braised Pork Belly 8
Seared Garlic-Chili Shrimp, Braised Lamb 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 ^{GF} – Ahi tuna, 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 21

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 ^{GF} – Roasted wild mushrooms, black bean spread, Jo's micro arugula, caramelized onion jam, herbed goat cheese. Steak is chimichurri marinated and grilled.
Mushroom Taco 7, Bowl 17 **Steak** Taco 8, Bowl 20

AHI TUNA ^{GF} – Seared ahi tuna, Jo's micro arugula, grilled pineapple, edamame, avocado mojo, cilantro Taco 9, Bowl 26

SEARED SHRIMP ^{GF} – Garlic-herb-chili seared shrimp, black bean spread, Caribbean slaw, guajillo-coconut milk adobo Taco 8, Bowl 22

PESCADO ^{GF} – Daily pescado, Jo's micro arugula, escabeche, mango, avocado-tomatillo salsa verde Taco 9, Bowl 24

CURRY ROASTED CAULIFLOWER ^{GF} – Caribbean slaw, avocado, escabeche, herbed yogurt Taco 8, Bowl 18

BRAISED PORK BELLY ^{GF} – 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 20

BRAISED LAMB – Jo's micro arugula, pomegranate seeds, herbed yogurt Taco 8, Bowl 22

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 18

MINGO – Tempura fried shrimp, cucumber, scallion, avocado, ahi tuna & sushi rice, wrapped in soy paper, served with house-made teriyaki & sriracha 20

LOVANGO – Spicy ahi tuna, avocado, tamago, tempura fried scallion, toasted sesame & sushi rice, wrapped in soy paper, served with house-made teriyaki & sriracha 19

