



BAR SNACKS

PASSION FRUIT PICO -G – Tomato, red onion, jalapeno, garlic, cilantro, lime, seasoned white corn tortilla / Small 7, Large 13

ISLAND GUACAMOLE -G – Avocado, tomato, garlic, jalapeño, cilantro, seasoned white corn tortilla / Small 9, Large 17

CHILI CON QUESO -G – Chipotle peppers, garlic, onion, cheddar jack cheese, seasoned white corn tortilla / Small 7, Large 13

TRIO -G – passion fruit pico, island guacamole, chile con queso, seasoned white corn tortilla / 19

STREET CORN – Fire roasted, queso fresca, feta, lime crema, cayene / 6

TOSTONES – Fried green plantain, sea salt, curried coconut milk / 7

CRISPY BRUSSELS – Roasted and toasted, tossed in sambal / 9

BLISTERED SHISHITO – 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, and cilantro topped with an avocado mousse / 16

SCALLOPS GF – Bay diver scallops marinated in lemon with roasted corn, tomato, and red radish / 17

OCTOPUS GF – Citrus supreme, scallions, Thai chili peppers topped with orange salt / 15

MIXTO GF – Trio of what’s available / 24

SMALL PLATES

CONCH AND SHRIMP LETTUCE WRAPS GF – Traditional thai chopped salad of conch & shrimp, fish sauce vinaigrette, lemongrass, onion, thai basil, mint, topped with scallion, served in lettuce cups / 16

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

CARIBBEAN SUMMER ROLL -G – Garlic seared shrimp, napa cabbage, carrots, bibb lettuce, cilantro, thai basil, mint, chili hoison dipping sauce / 14

ISLAND WINGS GF – 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, sweet Hawaiian roll / 20

MANGO PEPPER QUESADILLA – Fire roasted peppers, mango, black beans, pico de gallo, feta cheese, jack cheddar cheese, lime sour crème / 16
Add Tempura Avocado, Grilled Portabella, Spiced Pork, Skirt Steak / +6
Add Seared Ahi Tuna, Grilled Shrimp, Grilled Daily Catch / +8

SPICY SHRIMP & AVOCADO BRUSCHETTA – Sautéed shrimp, red pepper, avocado relish, olive oil drizzle, queso blanco, lime crema, fresh cilantro, over parisian toasted points / 15

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 +\$2
SERVED WITH PICO DE GALLO, GUACAMOLE, FETA CHEESE, CILANTRO & FRESH LIME

GRILLED PORTABELLA OR SKIRT STEAK GF – Chimichuri marinated & grilled, fire roasted pepper, charred corn and black bean pico, wasabi sprouts, feta cheese
Portabella: Taco 7, Bowl 15 / Steak: Taco 8, Bowl 18

AVOCADO – Tempura avocado, shredded red cabbage, tomatillo salsa, pickled red onion, chipotle crema, cilantro / Taco 7, Bowl 15

AHI TUNA GF – Seared ahi tuna, watermelon salsa, cucumber, baby arugula, balsamic reduction / Taco 9, Bowl 22

SHRIMP GF – Garlic-lime marinated & grilled shrimp, charred corn and black bean pico, shredded red cabbage, chipotle-lime crema / Taco 8, Bowl 19

GRILLED PESCADO GF – Grilled daily catch, pickled red onion, jalapeño, baby arugula, mango, guacamole / Taco 8, Bowl 19

CARIBBEAN SPICE GF – Spicy jerk braised pork, sliced avocado, charred corn & black bean salsa, shredded red cabbage, lime crema / Taco 7, Bowl 16

ROASTED CAULIFLOWER GF – Roasted cauliflower, cilantro-lime slaw, avocado, fresh cilantro, chipotle crema
Taco 7, Bowl 15

PORK BELLY – Double roasted pork belly, red cabbage, mango, pickled red onion, orange mojo sauce / Taco 8, Bowl 19

CRUDO / POKE / AHI

Add sushi rice \$5

POKE -G – Avocado & mango tossed in spicy sesame soy sauce, topped with scallion & toasted seasame seeds / Ahi Tuna 19, Salmon 18

POISSON CRUZ GF – Ahi tuna marinated in coconut milk, lime, with vanilla infused pineapple served in a banana leaf / 18

SUNOMONO -G – Ahi tuna, avocado, radish topped with pomegranate seeds, toasted sesame seeds, scallion and ponzu / 19

SALMON CRUDO -G – Fresh salmon served with blanched asparagus, english cucumber, avocado, topped with toasted sesame seeds & scallions, served in a garlic citrus soy sauce / 18

UNAGI SAKE -G – Broiled eel and salmon served with tamago, avocado, charred scallion & sushi rice, topped with teriyaki, toasted sesame seeds and crispy baked salmon skin / 18

AHI TUNA TOWER -G – Ahi tuna, sushi rice, crab-mango-avocado salad, micro arugula, topped with quail egg yolk, served with yuca chips / 24

AHI TUNA WATERMELON CRUDO GF – Ahi tuna, watermelon, jalapeño and red onion tossed in lime juice, topped with coconut foam, cilantro, sea salt & pepper / 19

CURED SALMON GF – Beet cured salmon, hardboiled quail egg, horseradish creme fraiche, preserved lemons, house pickles & fresh dill / 17

SUSHI WRAPS

KULCHAK – Tempura fried shrimp, cucumber, scallion, avocado, ahi tuna & sushi rice, wrapped in soy paper, served with teriyaki & sriracha / 16

BUMBLE BEE – Tempura fried eel, avocado, tamago & sushi rice, wrapped in soy paper, served with teriyaki / 17

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



HERBS, SALAD AND MICRO GREENS SOURCED
LOCALLY FROM JOSEPHINE, A LOCAL SAINT
JOHN ORGANIC FARMER

GF GLUTEN FREE
-G CAN BE MADE GLUTEN FREE

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



Longboard Classics

Happy Hour – \$5 Painkillers & \$10 Frosé

FROZEN PAINKILLER – Cruzan dark rum, coconut cream, pineapple, orange, grated nutmeg / SM 8 / LG 11

PASSION FRUIT FROSÉ – Wonderful combination of rose, passion fruit and aperol / 12

Usual Suspects

\$6 during happy hour

DARK & STORMY – Goslings black rum, house made ginger beer, lime, Angostura bitters / 9

PALOMA – Reposado tequila, lime, house made grapefruit soda, Himalayan sea salt / 9

CARIBEÑO – Beefeater gin, blue chair bay coconut rum, lime, young coconut water / 9

RUM JULEP – Plantation rum 5 year, fresh mint, turbinado sugar, crushed ice / 10

WEST END MULE – Sobieski vodka, house-made ginger beer, lime, Angostura bitters / 9

MAI TAI – Cruzan dark rum, orange dry curacao, house-made falernum, lime, house-made ginger beer / 10

MARGARITA – Reposado tequila, Citronge orange liqueur, fresh lime, agave / 10

PLANTERS PUNCH – Meyers dark rum, passion fruit, pineapple, lemon, house grenadine, Angostura bitters / 10

CAIPIRINHA – Cachaca brazilian rum, sugar cubes, muddled lime, young coconut water / 9

HEMINGWAY DAIQUIRI – Cruzan light rum, maraschino liqueur, fresh grapefruit and lime juice, simple syrup, hopped grapefruit bitters / 10

MICHELADA – House made spicy sangrita, fresh lime, mexican beer, chili salt rim / 9

LB GIN & TONIC – Lavender infused gin, house made lemongrass tonic, fresh lime / 10

House-Shaped Cocktails

\$7 during happy hour

SUNSHOWER – Grilled lemon vodka, elderflower liqueur, basil, cucumber, house lemonade, celery bitters / 10

HEART & SOL – Grilled pineapple & jalapeño infused reposado tequila, grand marnier, lime, Thai basil, pineapple, honey syrup, smoked sea salt rim / 10.5

CARIB SOUR – Bulleit bourbon, Luxardo amaretto liqueur, lemon juice, honey, egg white, whiskey barrel aged bitters / 10.5

SWELL CHASER – Lavender infused gin, orange dry curacao, St. Germaine, fresh grapefruit juice, rosemary, grapefruit bitters / 10

PASSION PITTED – Reposado tequila, Aperol, passion fruit, sparkling orange soda, orange bitters, French sea salt / 10.5

PAIN-QUILA – Reposado tequila, pierre ferrand dry curaçao, pineapple, coconut milk, honey, pineapple foam, toasted coconut flakes / 10.5

PHO SHO – Red chili infused vodka, nigori sake, fresh ginger, local thai basil, lapsang souchong (chinese smoked black tea), star anise syrup, fresh lime / 10.5

STOKED – Aged rum, plantation overproof rum, house-made orgeat, blackstrap bitters, house-made pineapple shrub, lime juice / 10.5

BAR – 3 PM UNTIL
KITCHEN – 3 PM - 10 PM
HAPPY HOUR – 3 PM - 6 PM

1 PRINCE STREET, CRUZ BAY, ST. JOHN, USVI
340.715.2210

Beer \$1 off during happy hour

Caribbean Beers

CARIB – Trinidad Lager / 5

CORONA – Mexican Pale Lager / 5.5

DOS EQUIS – Mexican Amber / 5

DOS EQUIS – Mexican Lager / 5

PRESIDENTE – Dominican Pilsner / 5.5

Craft

ST. JOHN BREWERS (VI) – Mango Pale Ale / 5

ST. JOHN BREWERS (VI) – Island Summer Ale / 5

ST. JOHN BREWERS (VI) – IPA / 5

BELL'S BREWING (MI) – Rotational / 10

LAGUNITAS BREWING (CA) – Rotational / 9

LEFT HAND BREWING (CO) – Rotational / 9

OSCAR BLUES BREWING (CO) – Rotational / 9

ROGUE BREWING (OR) – Rotational / 9

SOUTHERN TIER (NY) – Rotational / 9

STONE BREWING (CA) – Rotational / 10

FOUNDER'S BREWING (MI) – Rotational / 9

Mainland & World

BECK'S N.A. – German Non-Alcoholic / 4

HEINEKEN – Euro Pale Lager / 5.5

STELLA ARTOIS – Euro Pale Lager / 6

BUD LIGHT – Light Lager / 4.5

COORS LIGHT – Light Lager / 4.5

SIERRA NEVADA – Pale Ale / 6

ANGRY ORCHARD – Cider / 5.5

Wine

Sparkling

LOUIS PEDRIER [France] – Brut

SCHRAMSBERG [California] - Brut Rose

PERRIER JOUET [France] – Brut

VUEVE CLIQUOT [France] – Brut

White

SNOQUALMIE [Washington] – Chardonnay

VERAMONTE [Chile] – Sauvignon Blanc

RIFF [Italy] – Pinot Grigio

Red

CATENA [Argentina] – Malbec

SIMPLE LIFE [California] – Pinot Noir

MONTES [Chile] – Cabernet Sauvignon

PRIMAL ROOTS [California] – Red Blend

Rose

MANON [France] - Rose

MIRAVAL [France] – Rose

WHISPERING ANGEL [France] – Rose

CLOUD CHASER [France] – Rose

Non-Alcoholic

HOUSE-MADE SEASONAL SODA / 4

HOUSE-MADE GINGER BEER / 4

HOUSE-MADE GRAPEFRUIT SODA / 4

HOUSE-MADE LEMONADE / 3

FIJI – Damn Good Water / 1.OL 7

SAN BENEDETTO – Sparkling / 1.OL 6

CERES JUICE – Mango, Passion Fruit, Fruit Medley / Glass 3

COCONUT WATER – Grace, No Pulp / Glass 3

SODA – Coke, Diet Coke, Sprite, Ginger Ale, Soda, Tonic / 2.5

TING – Caribbean Grapefruit Soda / 3

ICED TEA – Unsweetened / 2

SAN PELIGRINO SODA – Orange & Lemon / 3

ALL PRICES INCLUDE ANY LOCAL TAXES

