



*Fajitaville*  
TEXAS - CARIBBEAN

# Cutters

Grenada's word for small plates made to be enjoyed with drinks!

**Chips & Salsa**  
2.99

**Chips & Queso**  
Cup 4.99 or Bowl 6.99

## Tres Tapas

Our House Made Guacamole and Queso Served with Bottomless Chips & Island Salsa. **10.99**

## Sunset Shrimp Cocktail

Spicy Seafood Cocktail, Layered with Avocado, and Topped with More Cocktail Shrimp. Served with Tortilla Chips. **13.99**

## Bermuda Triangle

Lost? Let Some of our Favorites Rescue You! Three Kokomo Shrimp with Orange Marmalade, Three Diablos with Ranch Dressing and a Half Pound of Birds of Paradise in Buffalo Sauce. **13.99**

## St. Lucia Spinach

A Hearty Dip of Cheeses and Spinach. Served in a Bread Bowl with Toasted Bread Pieces to Dip. **6.99**

## Kokomo Shrimp

Fresh Gulf Shrimp, Hand-Breaded in Panko and Coconut then Fried to Perfection. Topped with More Coconut and Served with Orange Marmalade. That's Where we Want to Go... **10.99**

## Grand Cayman Calamari

An Island Favorite, Hand Breaded Calamari with a Sweet Chili Sauce. **9.99**

## Birds of Paradise

8 Golden, Crispy Fried Bone in Chicken Wings and Drums Tossed in BBQ Sauce, Buffalo Sauce, or Lemon Pepper Seasoning and Served with Ranch. **10.99**

## Diablos

6 Fire Roasted Jalapeno Halves with a Savory Chipotle Cream Cheese Filling, Wrapped in Bacon then Grilled to Perfection! Served with Ranch Dressing. **9.99**

## Big Tex Nachos

Layers of Tortilla Chips, Beans, Shredded Cheese, Pico, and Topped with Sour Cream and Guacamole.

Chicken Fajita **9.99**    Beef Fajita **10.99**    Chorizo **8.99**

## Chicken Fajita Quesadilla

Our Grilled Fajita Chicken with Bell Peppers, Onions, and Cheese in a Toasty Quesadilla. Served with Sour Cream, Guacamole, and Pico. **9.49**

ASK YOUR  
SERVER  
ABOUT  
OYSTERS!

"betta belly  
buss dan good  
food waste"

# Texas-Caribbean Fajitas

All Fajitas Are Served With: Sour Cream, Shredded Cheese, Pico de Gallo, In-House Guacamole, Caribbean Rice, Cuban Black Beans, and Three Flour Tortillas Fresh From La Michoacana Bakery.

## Traditional Fajitas

	Half Pound	Full Pound
<b>Prime Beef</b>	<b>19.99</b>	<b>38.99</b>
<b>Chicken</b>	<b>15.99</b>	<b>30.99</b>
<b>Gulf Shrimp</b>	<b>20.99</b>	<b>40.99</b>

## Island Grill



Texas Caribbean Style Jerk Chicken or BBQ Shrimp with Onions & Bell Peppers. Topped with Pineapple Pico and Caribbean BBQ Sauce.  
**Jerk Chicken 17.49** **Island Shrimp 20.99**

## Parrilladas in Paradise

For the Carnivore! Flame Grilled Beef, Chicken, Gulf Shrimp and Spicy Cajun Sausage Served Sizzling with Sautéed Bell Peppers & Onions. **27.99**

## Family Style Fajitas

One Full Pound Each of Beef & Chicken Fajita and a Half Pound of Gulf Shrimp with Fixings and Tortillas for Four. **78.99**

# On the Grille

## Ribeye

12oz Hand Cut, Prime Choice, Flame Grilled Ribeye. This Steak Is Swatsy (Jamaican For Fat And Juicy!) We Chose a Ribeye Because It's Rich Marbled Texture Makes It The Most Flavorful. Served With Mashed Potatoes and Chef Veggies. **27.99**

## Yard Bird Monterey

Grilled Chicken Breast Topped Caribbean BBQ Sauce, Bacon, and Shredded Cheese. Served with Whipped Potatoes and Chef Vegetables. **14.99**

## Creole Penne

Our In-House Creamy Three Cheese Sauce Over Penne Pasta. Topped with Shaved Parmesan and Fresh Parsley. Served with a Toasted Herb Baguette.

**Blackened Chicken 14.99**

**Grilled Shrimp 16.99**

**Andouille Sausage 14.99**

# Pesca

## Barbados Fish & Shrimp

Classic Fried Basket with Fresh Gulf Shrimp and Seasonal Catch Breaded and Deep Fried Served with French Fries and Slaw. **13.99**

## Texas Catch

Blackened Catch of the Day, Topped with an Avocado Relish. Accompanied by Your Choice of Bacon Wrapped, Breaded or Kokomo Shrimp. Served with Caribbean Rice and Chef Veggies. **Market Price**

## Mahi-Mahi Tacos

Two Mahi Filets Wrapped in Corn Tortillas with Fresh Mango Pico, Cilantro, Slaw, and Cotija Cheese Drizzled in Chipotle Ranch. Served with Cuban Black Beans and Caribbean Rice. **14.99**

## Shrimp Sensation

A Shrimp Celebration! Four Coco Shrimp with Orange Marmalade, Four Breaded Shrimp with Cocktail Sauce, and Four Bacon Wrapped Shrimp. Served with French Fries and Slaw. **18.99**

Add a ½ Pound Grilled Gulf Shrimp to Any Order \$9.99

"good friend betta dan pocket money"

# Signature Tropicals \$12

*Served in a 20oz Cup. Big Enough to Share, Good Enough You Won't Want To!*

## Voodoo Hurricane

Bacardi Dragon Berry, Bacardi O, Coconut Rum, Kraken Spiced Rum, Pineapple Juice, Orange Juice, and Grenadine.

## North Beach Tropical Sunrise

Cruzan Strawberry, Cruzan Black, Cruzan Cherry, Cruzan Banana, Orange Juice, Grenadine.

## Texas Switcha Lemonade

Deep Eddy Lemon, Tito's, Sweet and Sour, Sprite, and Grenadine.

## Pepino Caliente

Svedka Cucumber, Melon Liqueur, Sweet and Sour, Sprite, Tabasco, and Chili Powder Rim.

## Island Pucker Punch

Grape Pucker, Island Pucker, Apple Pucker, Coconut Rum, Cranberry Juice, and Pineapple Juice.

## Blue Beyond

Island Pucker, Cruzan Coconut, White Rum, Pineapple Juice, Sprite.

## Lost in Paradise

Cruzan Mango, Cruzan Guava, Cruzan Coconut, Pineapple Juice, Orange Juice.

## Mt. Pele Mudslide

Pina Colada, Cruzan Velvet Cinn, Kahlua, Tito's, Chocolate Syrup.



Voodoo Hurricane



North Beach Tropical Sunrise

# Margaritas

## House Frozen or Rocks Margarita

12 oz. 5.25  
20 oz. 12

## Beer Rita

20 oz. Margarita Frozen or on the Rocks with a Mini Dos Equis. 11.75

## Bull Rita

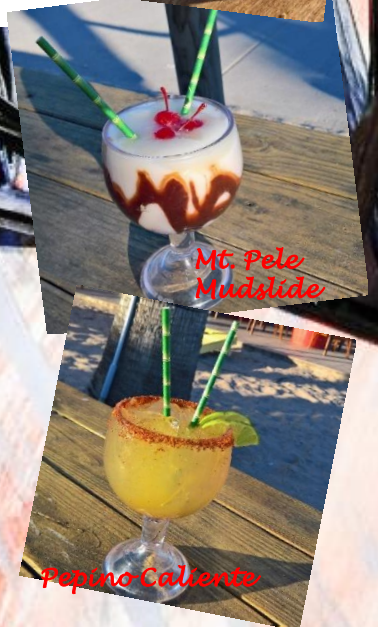
20 oz. Margarita Frozen or on the Rocks with a Redbull. 11.75

## El Jefe Frozen or Rocks Margarita

Top Shelf Margarita Made with Patron Silver and Patron Citronge.  
12 oz. 9  
20 oz. Goblet 15

## Patron Sangria Margarita

Frozen Margarita with Sangria and a Little Extra Patron Tequila! Served in a 20 oz. Goblet.  
16



Mt. Pele Mudslide



Pepino Caliente

# Wine

	GLASS	BOTTLE
<b>RED</b>		
HOUSE COASTAL VINES CABERNET CALIFORNIA	4.25	12
KENDALL-JACKSON CABERNET VINTNER'S RESERVE CALIFORNIA	8	31.25
LAPOSTOLLE CASA MERLOT CHILE	7	28.25
SANTA RITA CARMENERE PRIVADA CHILE	7.50	30.75
CRIOS MALBEC ARGENTINA	6.50	26.25
ELOUAN PINOT NOIR OREGON	8.25	33.75
SEVEN FALLS MERLOT WASHINGTON	7	28.25
BODEGA de SAN ANTONIO SANGRIA CALIFORNIA	4.50	16.75
MYX FUSIONS CLS SANGRIA NEW YORK	5	20
<b>WHITE</b>		
HOUSE COASTAL VINES CHARDONNAY CHILE	4.25	12
DOG POINT SAUV BLANC NEW ZEALAND	9.50	38.25
CAPOSALDO PINOT GRIGIO ITALY	5.50	22.50
COLOME TORRONTES ARGENTINA	6	23.75
CATENA CHARDONNAY ARGENTINA	9	36.25
CHARLES SMITH KUNG FU GIRL REISLING WASHINGTON	5.75	23.75
KENWOOD WHITE ZINFANDEL CALIFORNIA	4.50	15
<b>SPARKLING</b>		
RUFFINO MOSCATO ITALY	6.50	26.25
KENWOOD BRUT YULUPA CAIFORNIA	5.25	21.25

# Soups & Salads

"di ola di moon  
di brighta di  
shine"

## Seafood Bisque

*Herbed Seafood Bisque with Lobster and Crab. Served with Toasted Baguettes. 8.99*

## Fajitaville Salad

*Crisp Romaine Lettuce, Roasted Corn Relish, Shredded Cheese and Pico. Topped with Tender Sliced Chicken Breast. Served in a Tortilla Bowl with Ranch and Chipotle Ranch. 12.99*

## Caribbean Salad

*Chopped Romaine, Grilled Pineapple, Pineapple Pico, Tortilla Strips, Mandarin Oranges, Grilled Shrimp, and Poppy Seed Dressing. 14.99*

## Blackened Chicken Caesar

*Classic Cesar Salad, Romaine, Croutons and Shaved Parmesan Topped with a Juicy Blackened Chicken Breast. 12.99*

## House or Caesar Salad

3.99

# Burgers & Sandwiches

*Served with French Fries.*

*100% Angus, 100% Delicious 9oz Burger Hand Made on a Sourdough Bun that is Slightly Sweet to Balance the Savory. Served with French Fries.*

## The Classic

*With Cheese, Pickles, Onions, Tomato, and Mayo 10.99*

## Big Boy

*Swiss and Cheddar Cheese, Bacon, Grilled Mushrooms, Pickles, Onions, Tomato, and Mayo. 11.99*

## The Bleu

*Bleu Cheese Crumbles, Bacon, Lettuce, and Tomato. 11.99*

## Nueces Burger

*Our House Made Blend of Spicy Chorizo and Ground Beef, topped with Grilled Onions, Cheddar Cheese, Guacamole and Chipotle Mayo. 11.99*

## Avocado Burger

*Our Beach Burger with a Twist. Guacamole, Chipotle Mayo, and Swiss Cheese. 10.99*

## Buffalo Soldier

*Hand-Breaded Chicken Tenders tossed in Spicy Buffalo Sauce, Bleu Cheese Crumbles, Crisp Romaine Lettuce Drizzled in Bleu Cheese Dressing on Texas Toast. 9.99*

## Surf's Up

*Sliced Turkey, Bacon, and Guacamole with Sharp Cheddar Slices on Whole Grain Bread with French Fries. It's Sunshine in a Sandwich! 9.99*

## The Cuban Melt

*Roasted Pulled Pork, Swiss Cheese, and Mustard on French Bread. Served Hot straight from the Grill. It's a Treasure!. 9.99*

## Po Boys

*Breaded Fish, Oysters, or Shrimp on a Toasted Roll with Creole Tartar, Lettuce, Tomato, Pickles, and Crystal's Hot Sauce.*

*Fish 8.99          Shrimp 11.99          Oysters 10.99*

## Dijon Chicken Sandwich

*Grilled Chicken Breast, Dijon Mustard, Melted Swiss Cheese, Lettuce, and Tomato on a Sourdough Bun. 10.99*

# Lunch Menu

*Served until 4 pm Monday through Friday. Menu Available on Nights and Weekends at an Increased Price.*

## **Fried Fish Basket**

*Cornmeal Breaded, Flakey White Fish. Served with Fries, Slaw, and our Creole Tartar Sauce. 8.99*

## **Mike's Chicken**

*Grilled or Blackened Chicken Breast Topped with Pico. Served with Caribbean Rice and Chef Veggies.. 9.99*

## **Fried Shrimp Basket**

*A Half Dozen Hand Breaded Gulf Shrimp. Served with Fries, Slaw, and Cocktail Sauce. 9.99*

## **Beef Fajita Tacos**

*Flour Tortillas, Beef Fajita, Bell Peppers & Onions, and Shredded Cheese. Served with Caribbean Rice and Cuban Black Beans. 10.99*

## **Chicken Fajita Tacos**

*Flour Tortillas, Chicken Fajita, Bell Peppers & Onions, and Shredded Cheese. Served with Caribbean Rice and Cuban Black Beans. 8.99*

## **Fajitaville Salad**

*Crisp Romaine, Roasted Corn relish, Shredded Cheese, Tortilla Strips, and Pico. Topped with Tender Sliced Chicken Breast and Served with Ranch and Chipotle Ranch Dressing. 7.99*

## **Chicken Caesar**

*This Classic is Topped with Blackened Chicken. 7.99*

## **Caribbean Shrimp Salad**

*Chopped Romaine, Tortilla Strips, Pineapple Pico, and Mandarin Oranges. Served with Poppy Seed Dressing. 8.99*

*Welcome and thank you for choosing Fajitaville! Please let us know what we can do to make your time with us perfect.*

*Our team is working to serve you great Texas – Caribbean Cuisine with Island Hospitality.*

### **What is Texas – Caribbean?**

*We are proud to be located in the Texas Coastal Bend, and we are inspired by the flavors and the spirit of the Caribbean. Our food represents the fusion of the two, and the goal to send you on an island vacation via Corpus Christi Bay.*

### **What is Island Hospitality?**

*Island Hospitality is us taking care of you with five star service in a relaxing, care-free atmosphere. Grab a drink from the bar, and we'll take care of the rest!*

*Our kitchen is on the small side.*

*Please ask your server about speedier options if you are in a hurry. We strongly encourage informing us of any food allergies/sensitivities.*