



LI RESTAURANT WEEK | 3-COURSE DINNER PRIX FIXE MENU \$39 | 10.27.24 - 11.3.24

Not available Saturday after 7pm

Starters

GUACAMOLE TROPICAL

House-made guacamole, mango papaya salsa, fresh tortilla chips

PIMENTO CHEESE & CHIPS

Sharp cheddar cheese mixed with jalapeño, chipotle and pimento

SEARED AHI TUNA *G

Grade A tuna, island slaw, ginger soy vinaigrette

DUCK EMPANADAS

Duck, peppers, spicy queso inside crispy pastry, sweet chili horseradish sauce

COCONUT SHRIMP

Panko & coconut, sweet chili horseradish sauce

DOMINICAN RIBS GF

Sweet chili ginger soy glaze, fresh herbs

ADD A SALAD TO ANY MEAL +8

BARBADOS CREAMY ROASTED GARLIC CAESAR G

Romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons

ORGANIC HOUSE SALAD G, V

Arcadian greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans, Danish blue cheese

Entrées

SOY AND SUGAR CANE SALMON *G

Coconut risotto, veggie of the day

NOLA SHRIMP G

Worcestershire reduction, garlic mashed potatoes, grilled corn, toasted ciabatta

HULI HULI CHICKEN GF

Hawaiian-inspired BBQ chicken thighs, coconut risotto, pineapple-mango relish

CHEESEBURGER IN PARADISE *G

Certified Angus Beef® chuck, cheddar, mayonnaise, mustard, lettuce, tomato, red onion, fries

ROASTED CAULIFLOWER G, V

Green curry coconut reduction, roasted cashews, sesame seeds, house-made chili crunch

PORK MILANESE

Panéed pork chop, mole negro, arugula, green apple, radish, champagne vinaigrette, candied fresas

CARIBBEAN MAHI

Blackened mahi, plantains, banana coconut rum reduction, mango, red peppers, red onions, avocado, arugula

DOMINICAN RIBS GF +3

Sweet chili ginger soy glaze, fresh herbs, mashed sweet potatoes, pistachios

ISLAND RIBEYE *GF +8

Ginger pineapple soy marinade, garlic mashed potatoes

Desserts

AWARD-WINNING KEY LIME PIE V

Graham cracker pecan crust, pecans, fresh whipped cream

MINI HOT FUDGE SUNDAE GF, V

House-made Belgian fudge, fresh whipped cream, sugared pecans

GUAVA BREAD PUDDING V

House-made toffee, fine Belgium chocolate, caramel, fresh whipped cream

FINISH YOUR DINNER IN STYLE WITH A CAST-AGED RUM ON THE ROCKS OR NEAT

EL DORADO 21 YR, GUYANA +28

This rum has been in barrels for a minimum of 21 years. Tropical fruit, coffee, and rich toffee flavors with a nutty and smoky finish.

PUSSER'S 15 YR "NELSON'S BLOOD", BRITISH VIRGIN ISLANDS +24

"The Single Malt of Rum" A long, smooth, warm rum. With flavors of molasses, dried fruits, island spices, and caramel.

RON CENTENARÓ FUNDACION 20 YR, COSTA RICA +24

The owner's favorite. Harmonious bouquet and flavor of vanilla, candied orange, caramel, pecan, and brandy.

G = Gluten Free Upon Request | GF = Gluten Free | V = Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



LI RESTAURANT WEEK | 2-COURSE LUNCH PRIX FIXE MENU \$24 | 10.27.24 - 11.3.24

Starters

GUACAMOLE TROPICAL

House-made guacamole, mango papaya salsa, fresh tortilla chips

PIMENTO CHEESE & CHIPS

Sharp cheddar cheese mixed with jalapeño, chipotle and pimento

SEARED AHI TUNA *G

Grade A tuna, island slaw, ginger soy vinaigrette

DUCK EMPANADAS

Duck, peppers, spicy queso inside crispy pastry, sweet chili horseradish sauce

COCONUT SHRIMP

Panko & coconut, sweet chili horseradish sauce

BARBADOS CREAMY ROASTED GARLIC CAESAR ^G

Romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons

ORGANIC HOUSE SALAD ^{G, V}

Arcadian greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans, Danish blue cheese

Entrées

VEGGIE BURGER ^V VOTED BEST OF LONG ISLAND

House-made quinoa, lentil, black bean burger, apricot glaze, guacamole, lettuce, tomato, island slaw

TUNA BURGER *G

Freshly ground tuna, wasabi mayonnaise, rémoulade sauce, lettuce, tomato, red onion, island slaw

CHEESEBURGER IN PARADISE *G

Certified Angus Beef® chuck, cheddar, mayonnaise, mustard, lettuce, tomato, red onion, fries

ISLAND BURGER *G

Island-glazed Certified Angus Beef® chuck, jack cheese, lettuce, grilled pineapple, pineapple aioli, fries

CHIKI TIKI SANDWICH ^G

Panéed chicken, jack cheese, chipotle lime aioli, island slaw, pickled shallots, fries

HULI HULI CHICKEN ^{GF}

Hawaiian-inspired BBQ chicken thighs, coconut risotto, pineapple-mango relish

SOY AND SUGAR CANE SALMON *G

Coconut risotto, veggie of the day

ROASTED CAULIFLOWER ^{G, V}

Green curry coconut reduction, roasted cashews, sesame seeds, house-made chili crunch

Add on Dessert YOU DESERVE IT

AWARD-WINNING KEY LIME PIE ^V +13

Graham cracker pecan crust, pecans, fresh whipped cream

HOT FUDGE SUNDAE ^{GF, V} +13

House-made Belgian fudge, fresh whipped cream, sugared pecans

GUAVA BREAD PUDDING ^V +13

House-made toffee, fine Belgium chocolate, caramel, fresh whipped cream

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Weekly Specials

HAPPY HOUR

1/2 OFF RUM PUNCH, SIGNATURE MARGARITA, SANGRIA,
WELL POURS, WINES BY THE GLASS, BEER + SELECT APPS

MONDAY-FRIDAY | 3-6PM | MAIN + ROOFTOP BAR

MARGARITA + MOJITO MONDAY

1/2 OFF SIGNATURE MARGARITA + ALL MOJITOS

TACO TUESDAY + THURSDAY

3 TACOS FOR \$15

TACOS + TRIVIA

THURSDAYS 7PM-8:30PM

DJ FRIDAYS

8PM-MIDNIGHT

RHUM PUNCH BRUNCH

WITH BOTTOMLESS MIMOSAS

WEEKENDS | 11AM-3PM

RHUM TO GO!

COCKTAILS, TAKEOUT + TRAYS AVAILABLE!

Book a Rum Pairing Dinner

THREE-HOUR, FIVE-COURSE DINNER
designed with our executive chef

Available for Guests 16-30 | On-Site in Private Party Room
RHUM has over 45 rums from 20 different countries



PERFECT OPTION
FOR A HOLIDAY PARTY!