

Sassy Bass[®]

CARIBBEAN GRILLE

Happy Harbor Marina | 27212 Marina Road
Orange Beach, AL 36561
251-981-1910

www.sassybassmarketplace.com
Open daily at 11

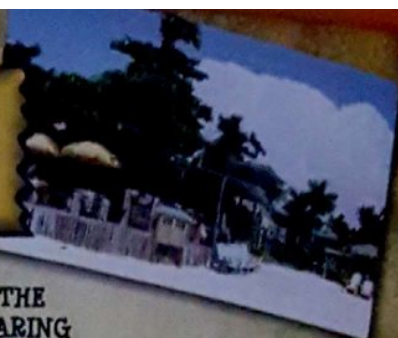
NORTHERN MOST CARIBBEAN JOINT

WELCOME

Cool runnings mon, giveway to de famous **Sassy Bass** and escape to a new world of "chillin and grillin fun"... with no stress. So come by boat or by land, just come & be happy at the island... where time is plentiful and friends surround you amid the blue water, palm trees and orange sunsets. Leave your worries behind and quench your mojito thirst and chat with those around you new and old. While we are always featuring new

Caribbean specialties give way to island conch fritters or bask in the aroma of fresh fish in the tin. Test out the cheesy fries, thick juicy burgers, oyster shooters, Cuban nachos or tuna bites... dis be it mon. De famous Sassy Bass invites you to put your darkers on and leave your passport behind to experience paradise just north of the Caribbean. Come and experience den you'll know why it's all good at de famous Sassy Bass. Give way to the tropics mon, giveway to "chillin and grillin fun"!

Appetizers



OUR SAMPLERS ARE THE BEST WAY TO GIVE WAY TO THE ISLAND SPIRIT... WITH GENEROUS PORTIONS FOR SHARING

NEW **Peal n' Eat Shrimp**
Chilled shrimp with our Caribbean cocktail sauce 8.99

Raw Oyster Shooters
Half Dozen Raw Oysters served in a shot cup and topped with our Caribbean Cocktail Sauce served with crackers 7.99

Chub Cay Island Conch Fritters
A Bahamian mainstay, filled with diced Conch, sweet peppers, onions and a dash of Beach Brew, served with our Tropical Tartar Sauce 8.99

 **Ocho Rios Fish Fingers**
Lightly dusted with our seasoned breading then fried and served up with zippy Tropical Tartar Sauce 9.99


Cozumel Chips n' Salsa
A pile of freshly made Tortilla Chips with our homemade Roasted Tomato Salsa 5.99

Golden Fried Zydeco Oysters
Calypso version of this all-around favorite... select Oysters teamed with our Caribbean Cocktail Sauce 9.99

Cuban Nachos
Fresh Corn Tortillas topped with pulled Cuban Pork, melted mixed cheese, green onions and a dollop of cilantro lime sour cream 8.99
Supreme ... add black beans and salsa .99 extra ... dis be it mon!

NEW **Jerk Chicken Nachos**
Fresh Corn Tortillas topped with shredded jerk chicken, melted mixed cheese, green onions and a dollop of cilantro lime sour cream 8.99
Supreme ...add black beans and salsa .99 extra ... dis be it mon!


Cheezy Fries
A nice Reef o' Fries topped with bacon bits, green onions and melted mix of shredded cheese served with ranch dressing 9.99

 **Smoked Tuna Dip**
Delicious smoked tuna blended with mayo, onions and spices served with crackers 7.99

Don't Worry... Be Happy!

Hot Soup Cold Soup

EACH OF OUR SOUPS EXPLODE WITH DE ISLAND FLAVORS


 **Gazpacho**
Cold version of this chilled vegetable classic, topped with cilantro lime sour cream, perfect for a warm sunny day on the island 4.99

Black Bean Soup
Cup topped with lime sour cream and fresh diced bermuda onions 3.99

Name Your Beans
Slow-simmered black beans with island spices and served in a bowl atop yellow rice, garnished with cilantro lime sour cream and diced bermuda onions 6.99

Kingston Crab Soup
Heavenly, creamy & delicious Cup 5.99 Bowl 9.99



 When you see Sassy Bass by the item, it's FAVORITE!

Treasures of the Caribbean

ENJOY THE TASTE OF THE TROPICS

Add a House Salad to any meal for only \$2.49

Small upcharge for substitutions.

NEW Southern Cay Shrimp n' Grits

Succulent shrimp sautéed over our famous gouda cheese grits, smothered with creamy bacon mushroom sauce served with Caribbean greens 19.99



Bahama Cakes

Three handmade crab cakes prepared with Caribbean spices, grilled and topped with our very own special cream of crab sauce, served with rice 18.99

Cuban Pork

Tender, slow-roasted Cuban-style pork, served with a generous portion of black beans and yellow rice, topped with cilantro lime sour cream, diced onions and garlic toasted Cuban bread 13.99 Add bbq sauce50 extra

Fresh Catch

Our feature Fish of the Day grilled or blackened and topped with four shrimp covered with a creamy crab sauce and served with island rice and a slice of toasted garlic cuban bread 19.99 ...this be it mon!

NEW Jamaican Jerk Chicken

Fresh "Mojo" marinated chicken slow roasted in a jerk gravy and served with island yellow rice, black beans with cilantro sour cream, diced onions and garlic toasted Cuban bread 14.99

Cayman Grilled Skirt Steak

Hand cut certified beef, aged to perfection, grilled to order and served with fresh vegetables and yucca smashed potatoes 17.99

Island Sand & Sea Feast

Hand cut beef skirt steak, topped with three grilled shrimp, served with a soft shell crab, fresh vegetables and yucca smashed potatoes 22.99

NEW Fish n' Gouda Cheese Grits

Blackened Mahi Mahi over our famous gouda cheese grits, smothered with creamy bacon mushroom sauce served with Caribbean greens 18.99

All treasures served with de plantains.

Seaweeds

DIVE INTO ONE OF OUR SALADS MADE WITH CRISP FRESH INGREDIENTS LIKE A COOL SUMMER BREEZE



Montego Bay Chicken Seaweed & Fruit

Chicken salad, tropically influenced with a touch of pineapple, pecans and zip of curry with a medley of fruit, poppy-seed dipping sauce 12.99

Caribbean Hot Tuna Seaweed

Char-grilled tuna steak, over a bed of mixed greens...we suggest your tuna prepared medium-rare with our homemade creole herb dressing 13.99

Jamaican Pork Seaweed

Lean, slow-roasted shredded pork over a generous bed of crisp greens... a Caribbean delight 10.99

NEW Jerk Chicken Seaweed

Shredded of slow-roasted jerk chicken over a generous bed of crisp greens 10.99

House Seaweed

Fresh greens, tomato, cucumber, red onion and shredded cheese 2.99

DRESSINGS: *Homemade creole herb dressing ... light Italian, ranch, blue cheese, honey mustard or raspberry vinaigrette*

Cool Runnings Mon!



Island Grilled Favorites

SAVOR THE FLAVOR OF OUR FLAME-GRILLED DELIGHTS

NEW Stuffed Grilled Fish

Grilled mild white fish filet basted in lime butter and stuffed with crab filling, topped with crab sauce then served with plantains and roasted Cuban garlic bread 17.99

Joe's Char Grilled Tuna Steak

One of the true delicacies of the deep served mid rare, offered three fantastic ways— Creole Grilled drizzled with wasabi soy sauce, Jamaican Style a mango fruit salsa or Cancun tequila vinaigrette all served with fresh vegetables, island rice and plantains 18.99

Grilled Shrimp

Plump succulent shrimp seasoned, grilled and served with fresh vegetables and served atop a bed of island rice with plantains a slice of toasted garlic Cuban bread 16.99



Fish in a Tin

Groupers filet with curry coconut pineapple compote steamed in a foil pouch to lock in all the flavors served with fresh vegetables atop a bed of yellow rice 15.99

Cancun Grill

Grilled mild white fish filet basted in lime butter and topped with tequila vinaigrette served with plantains, black beans and rice topped with cilantro lime sour cream and diced onions 14.99

Jamaican Grill

Mild white fish filet grilled up "Reggae Style" seasoned with tasty jerk spices and topped with a mango fruit salsa served with plantains, black beans and rice topped with cilantro lime sour cream and diced onions 14.99

Chillin' & Grillin' Fun!

Add a House Salad to any meal for only \$ 2.49
Small upcharge for substitutions.

Golden Fried Specialties

ESCAPE THE ORDINARY

NEW Super Rooster

Fried breast of chicken on top a pile of french fries drizzled with our special mushroom sauce, covered with shredded cheese and bacon topping ... toasted to perfection with roasted Cuban garlic bread 16.99

Golden Fried Shrimp

Plump shrimp seasoned and fried just right, served over a mound of fries with island slaw and Caribbean cocktail sauce 15.99



Ocho Rios Fish Fingers

Mild white fish strips lightly dusted with our seasoned breading and fried...with our zippy tropical tartar sauce, island slaw, served on top lots of french fries 14.99

St Kitts Crab

Soft shell crabs tossed in spices and lightly fried on top fries served with island slaw and homemade tropical tartar sauce for dipping 18.49

SIDES: \$1.99

Gouda Cheese Grits, Garlic Roasted Cuban Bread, Island Slaw, Yellow Rice, Caribbean Greens, Plantains, Fresh Vegetables, Smashed Potatoes, Mango Salsa



Limit 3 separate checks for parties of 8 or more - gratuity of 18%

CondoInvestment.com

Caribbean Favorites

SERVED WITH FRENCH FRIES AND ISLAND SLAW



Media Noche (from the heart of Little Havana)

Ham, roast pork, Swiss cheese, with pickles, mayonnaise, and mustard hot-pressed on Cuban bread 9.99

Cuban Pork Sandwich

Tender, slow roasted Latin-style pulled pork piled high on Roasted Cuban bread and served with pickles 9.99

Sandwiches

SERVED WITH FRENCH FRIES AND ISLAND SLAW, LETTUCE, TOMATO SLICE, BERMUDA ONION & PICKLES



Bahama Sandwich

Two handmade crab cakes grilled on cuban bread with tropical tartar sauce 11.99

Kingston Rooster

Lightly breaded fresh "mojo" marinated chicken breast fried to perfection topped with bacon and cheddar cheese on a roll 10.99

NEW

St Johns Jerk Chicken

Fresh "Mojo" marinated chicken slow roasted in a jerk gravy on cuban bread, no lettuce, tomato or onion 8.99

Joe's Fried Fish Fingers

Mild white fish fingers lightly breaded then fried served on cuban bread with tropical tartar sauce 9.99

Char Grill Tuna

Island spices and open flame cooking make this one to remember served up with tarter sauce on a roll 12.99

Burgers

GRILLED OVER OPEN FLAME, SERVED ON A ROLL WITH FRENCH FRIES AND ISLAND SLAW, LETTUCE, TOMATO SLICE, BERMUDA ONION & PICKLES

Beach Burger

Fresh ground beef burger 8.99



Paradise Burger

Fresh ground beef burger topped with cheddar, swiss and provolone cheeses 9.99

Calypso Burger

Fresh ground beef burger topped with cheddar cheese, bacon and served with a side of Caribbean BBQ sauce 9.99

Poboys

SERVED ON CUBAN BREAD WITH FRENCH FRIES AND ISLAND SLAW, LETTUCE, TOMATO SLICE, BERMUDA ONION & PICKLES

Shrimp

Golden fried shrimp with Caribbean cocktail sauce 9.99

Oyster

Gulf select oysters fried with our tropical tartar sauce 10.99

Small upcharge for substitutions.



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Fish Tank Drinks

ALL FISH TANK DRINKS HAVE 1-3 OZ OF ALCOHOL
SERVED IN 16OZ LOGO CUP OR FISH BOWL

CARIBBEAN SCREWDRIVER

peach schnapps, crème de banana, parrot bay
coconut rum, orange juice, pineapple & cream

RUM CAY PUNCH

conch republic rum, orange &
pineapple juice, lime and grenadine

BAHAMA MAMA

captain morgan rum, conch republic rum,
orange juice, pineapple, grenadine &
cream of de coconut

CAYMAN CRUISE

absolute vodka, peach schnapps,
midori melon liqueur, blue curacao,
pineapple and a splash of sierra mist

PAINKILLER

151 rum, creme de coconut, pineapple,
OJ & sprinkle of nutmeg

JAMAICA ME CRAZY

captain morgan rum, blue curacao,
pineapple, orange juice & cream of
de coconut

HAVANA BREEZE

absolute vodka, spiced rum,
conch republic rum, parrot bay
coconut rum, pineapple &
grenadine

Cocktails

MOJITO CUBAN RUM COCKTAIL

conch republic rum, fresh lime,
fresh mint and a splash of club soda

KEY LIME PIE MARTINI

licor 43, vanilla vodka,
lime and cream

ULTIMATE COSMO

grey goose vodka, lime,
cointreau & cranberry juice

Smoothies

CREAMY ALL-NATURAL AND NON-ALCOHOLIC...
PINA COLADA, BANANA, STRAWBERRY, MANGO
BLENDED WITH ICE CREAM

ON TAP: ... rotating local craft beers

BEERS:

DOMESTIC... landshark, bud, bud light,
miller lite, coors light, michelob ultra

IMPORTED... carib, imperial, red stripe,
corona, corona light, heineken

WINES:

chardonnay, pino grigio, white zinfandel,
merlot, cabernet sauvignon & pinot noir

Frozen

BARBADOS BUSHWACKER

conch republic rum, crème de cacao,
chapala, ice cream, coffee, chocolate
& cream of de coconut

CORONA MARGARITA

A pitcher of frozen margarita with
an upside down bottle of corona

PATRON PERFECT MARGARITA

patron reposado tequila, orange liqueur
with lime juice & sweet n' sour

LAVA FLOW

bacardi 151 rum, with
strawberry & pina colada

MI TIKI

captain morgan spiced rum, conch republic rum,
bacardi 151 rum with banana & strawberry

TIA COLADA

pina colada blended with tia maria
coffee liquor & conch republic rum

DAIQUIRIS

fresh mango, banana,
pina colada or strawberry
mixed with conch republic rum