



# MANGOS SPECIALS

## STARTERS

### Sweet Skins

Back by popular demand, sweet potato skins topped with pepper-jack cheese, mango, diced tomato and scallions, served with our cinnamon sour cream. \$6.25

### A Tower of Homemade Onion Rings

Red onions sliced thick and coated with bread crumbs, sweetened with a touch of sugar and sweet coconut flakes served with a citrus colada sauce. \$6.75

### Jalapeno Poppers

Fresh jalapenos stuffed with a blend of lump crabmeat, cream cheese and spices. Deep fried in a beer batter served with fruit salsa and sour cream. \$8.25

## 0 SIDES

### Sweet and Spicy Island Chicken Salad

Blackened chicken with mixed greens tossed in our unique chipotle honey dressing with a touch of santa fe spice. \$9.95

## 1 SIDE

### Cuban Po-Boy

Chipotle shrimp, dill slices, Caribbean island dressing, diced tomatoes, jack cheese all stuffed in a Cuban roll and pressed. \$7.95

### St. Barts Shrimp Scampi

Not the usual shrimp scampi. Prepared with lime juice and garlic. A unique flavor served over rice. \$14.95

## 2 SIDES

### Cracker Encrusted Tilapia

Flakey white fish marinated in a dijon mustard sauce and coated with crushed ritz crackers and topped with our homemade jicama peanut slaw. \$11.95

