

Mango’s sources its produce, seafood, and meats from local farms and distributors when available.



Apps & Snacks

- FRESH SEARED TUNA** 🍌
Fresh tuna seared and sliced. Served with fresh seaweed salad & wasabi 14
- TROPICAL SLIDERS**
Slow-roasted BBQ pork, tropical slaw 12
- CUBAN BLACK BEAN HUMMUS**
Served with tortilla chips, sour cream & fire-roasted salsa 8 V
- STEAMED CLAMS**
1 dozen steamed little neck clams 12 GF
- WINGS OVER MIAMI**
Tossed in a tropical hot sauce. Served with bleu cheese and celery sticks. 10 wings 10 | 20 wings 18
- JERK CHICKEN WINGS** 🍌
Rubbed with dry jerk spices, marinated in our wet jerk rub and slow roasted. Served with bleu cheese and celery sticks. 10 wings 10 | 20 wings 18 GF
- FRIED MARGARITA CALAMARI**
Fresh calamari tossed in our buttermilk margarita batter, flash-fried. Served with cocktail sauce 11
- CRAB & SPINACH DIP**
Homemade and served with corn chips 12
- COCO-LOCO-NUT SHRIMP** 🍌
Gulf shrimp, dipped in beer batter, hand-rolled in coconut & fried. Served with mango-chipotle ketchup 10
- CHICKEN QUESADILLA**
Grilled chicken with bell peppers, onions and jack cheese, stuffed in a flour tortilla 9
- JAMAICA-ME-CRAZY NACHOS** 🍌
Tortilla corn chips, Monterey and Cheddar cheese, jalapeños, sour cream & fire-roasted salsa. Enough for two 10 V
Add chicken 5 Add crab 7
- RED STRIPE SPICED JUMBO SHRIMP**
Hot or cold. Half pound 14 | Full pound 21 GF

Salads

- add grilled or jerk chicken 5 | add shrimp, salmon, coconut shrimp, filet mignon, tuna, swordfish, or crab cake MP
- CAESAR SALAD**
Fresh Romaine, croutons, shaved parmesan cheese and our home-made anchovy Caesar dressing. 9 Recommend adding jerk chicken, crab cake, or tuna
- MANGO’S HOUSE SALAD**
Baby field greens topped with a medley of chopped seasonal veggies, fresh mango. 9 V GF Choice of creamy mango, ranch, bleu cheese, honey mustard, balsamic, or caesar.
- TACO SALAD BOWL** 🍌
Romaine, black beans, queso fresco, salsa, avocado, sour cream 14 V
Recommend adding chicken, shrimp, crab cake, or salmon

ISLAND CRAB SOUP
Our homemade cream of tomato soup with crabmeat. Cup 6 | Bowl 9 GF

Sandwiches & Burgers

- Served with fries.
- KEY WEST CRABCAKE SANDWICH** 🍌
Fresh jumbo lump crab cake, broiled. Served with our spicy green chili aioli on the side MP
- SEARED TUNA SANDWICH**
Fresh yellowfin tuna loin, served on a kaiser roll with our spicy green chili aioli on the side. Also available with blackening spices 14
- CHEESEBURGER IN BETHANY**
Half-pound burger, grilled to your specs with jack and cheddar cheeses 10 Veggie Patty Available V
- MANGO’S GRILLED CHICKEN SANDWICH**
Choose rum ‘n pepper marinade with cheese or jerk-style 10
- SURFER’S BREAKFAST BURRITO** (available for lunch until 3pm)
Scrambled eggs, black beans, veggies, cheddar, avocado. Served with chips and salsa. 10 V

TACOS

Two flour tortillas filled with fresh lettuce and pico de gallo, then topped with a honey chipotle aioli. Served with rice, black beans, fire roasted salsa. Your choice of:
Lightly Breaded Cod 12 | Grilled Chicken 12 | Grilled Mahi Mahi 14 🍌 Grilled Steak 14 | Lobster 18 | Tuna 14

Mains From the Sea...

All of our fish is caught fresh and never farm-raised

- KEY WEST CRAB CAKES** 🍌
Fresh jumbo lump crab cakes broiled. Served with black beans & rice, vegetables, and our spicy green chili aioli on the side MP GF
- ISLAND STEAK AND CAKE**
An 8-ounce USDA Choice Filet Mignon & a fresh jumbo lump crab cake. Served with garlic mashed potatoes and veggies 34
- PAN ROASTED SALMON** 🍌
Fresh Chilean salmon filet, pan-roasted and topped with a mango-chipotle cream sauce. Served with black beans, rice, and vegetables 22 GF
- FRESH LOCAL SWORDFISH**
Swordfish steak grilled and topped with sweet mango relish. Served with mashed potatoes and vegetables 21 GF
- PAELLA**
Clams, mussels, shrimp, sweet baby sea scallops, chicken, & green peas sautéed in garlic, white wine, and butter. Served over saffron rice 25 GF
- DIVER SCALLOPS**
Served with garlic mashed potatoes and vegetables 28 GF
- HALIBUT** 🍌
Fresh pan seared Halibut, served with rice and pineapple relish. MP GF
- PAN SEARED TUNA**
Fresh yellowfin tuna, blackened & seared, served with garlic mashed potatoes, and vegetables MP
- COCO-LOCO-NUT SHRIMP**
Gulf shrimp dipped in Jamaican Red Stripe beer batter, rolled in coconut and golden fried. Served with mango-chipotle ketchup, vegetables, and black beans & rice 24
- GARLIC CHIPOTLE SHRIMP**
Jumbo shrimp marinated in lime juice, orange juice, and sautéed. Served with rice and vegetables 24 GF
- SHELL BOWL**
Clams, sweet baby sea scallops, shrimp, and green lip mussels in a garlic cream sauce. Tossed with linguini 24
- CRAB PASTA**
One of the Local Favorites! Fresh veggies and jumbo lump crab sautéed with our lemon basil salsa served atop a bed of linguini 26

From the Land...

- PORK CHOP**
8 ounces of fresh pork marinated overnight in our garlic orange marmalade and grilled to perfection. Served with garlic mashers and fresh veggies 19 GF
- VEGETABLE PENNE PASTA**
Fresh sautéed vegetables, garlic, white wine and marinara sauce. Topped with feta cheese 17 V Add chicken 5 or shrimp for 7
- TEQUILA LIME CHICKEN**
A healthy choice! Fresh grilled chicken marinated in a tequila lime sauce. Served with a black bean salad, roasted peppers and fresh avocado 18
- CHICKEN BROCCOLI PASTA** 🍌
6 ounces of marinated chicken, sautéed in garlic white wine and olive oil with sun-dried tomatoes, olive oil, broccoli, and fresh garlic 23
- RICKY RICARDO RIBS**
“Lucy, I’m home!” Slow roasted pork ribs, basted with our spicy mango-habanero BBQ (Traditional BBQ sauce available.) Served with black beans & rice and vegetables. Full rack 22 | Half rack 16
- NEW YORK STRIP STEAK** 🍌
A hand-cut 10-ounce New York Strip, seasoned and char-grilled with our chef’s special seasoning. Served with garlic mashed potatoes and vegetables 29 GF
- FILET MIGNON**
An 8-ounce USDA Choice center cut filet grilled to taste. Served with garlic mashed potatoes and vegetables served with a demi glace sauce 26
- MAMBO COMBO**
“Now we’re dancing.” Jamaican jerk chicken and CocoLocoNut shrimp. Served with black beans & rice and fresh seasonal vegetables 24
- JAMAICAN JERK CHICKEN** 🍌
A half chicken, rubbed with dry jerk spices then marinated in our wet jerk rub. Slow roasted and served with black beans & rice and vegetables 19 GF

Group Cocktails to Share...

THE MANGO MEGA MULE – Great for sharing and arguably the most photogenic cocktail you will find! 196-ounce Moscow Mule served in a giant Copper Mule Cup. Served with Smirnoff Vodka and Owens Mule Mix \$45

THE PALOMA MEGA MULE – Served in the same copper mug as its cousin, 196 ounce Paloma made with Owens Grapefruit Paloma mix and Tequila. \$45

MANGO’S JUMBO PUNCH – Our signature rum punch cocktail served in a giant glass to share. \$45

THE FLAMANGO – Get your camera ready! We took flamingo decoys and cut a hole in the beak. We fill it with a mind eraser and the rest is self-explanatory. Great for group shots...pun intended. \$10

Specialty Cocktails

THE MANGO MARGARITA AKA THE MANGORITA – The recipe is unfortunately top secret. Frozen, thick, and slushy. \$7

THE ANNY – Named after a couple bartenders from Mangos that got married and coined this drink on their anniversary. Smoky Mezcal, fresh squeezed lime, simple syrup, and club soda. \$8

RASPBERRY BEACH FIZZ – Smirnoff Raspberry vodka, St-Germain, raspberry puree, and simple syrup. Served in a tall Collins glass. \$10

MANGO MARGARITA TRASH CAN – Pint glass of mango margarita with a Coronita stuck in it. \$12

THE HUMMINGBIRD – Brut Champagne, fresh berries, and St-Germain. Served over ice. \$11

BULLEIT MULE – Bulleit Bourbon, fresh lime, and Owen’s Mule Mix. \$10

MOSCOW MULE – Smirnoff Vodka, fresh lime, and Owen’s Mule Mix. \$10

THE BIG BAMBOO – A fun way to enjoy a piña colada! Made with Naked Turtle Rum served in an 18-ounce souvenir coconut glass. \$12

THE PARROT COOLER – The best way to enjoy a Bahama Mama! Naked Turtle Rum, mango juice, orange juice, pineapple juice, and banana liqueur. Served in a 20-ounce souvenir parrot cup. \$14

JOLLY MON MARGARITA – Only way to “play” bartender in the restaurant! Don Julio silver tequila, Tres Agaves organic margarita mix, and Grand Mariner. Served in an 18-ounce souvenir margarita shaker for you to mix and pour at the table. \$14

TIKI SHOOTER – A great collectible and a fun shooter of rum and fruit juices. Served in a 3-ounce Easter Island replica shot glass! \$6



Crushes

MAKE ANY CRUSH “SKINNY” WITHOUT SPRITE OR TRIPLE SEC

THE ORANGE CRUSH – Stoli Ohranj Vodka, one fresh squeezed orange, a splash of triple sec, and sprite. \$8.50

THE GRAPEFRUIT CRUSH – Stoli Crushed Grapefruit, ½ fresh squeezed grapefruit, triple sec, and sprite. \$8.50

THE MANGO CRUSH – Stoli Crushed Mango, one fresh squeezed orange, triple sec, and sprite. \$8.50

THE BAYOU CREAMSICLE CRUSH – Tastes just like a creamsicle. Double shot of Bayou Spiced Rum, one whole fresh squeezed orange, and a splash of sprite. \$8.50

PINEAPPLE DOLI CRUSH – Stoli Crushed Pineapple and sprite. \$8

Margaritaville

Customize your margarita with the following tequila selections:

Don Julio Silver \$11 | Don Julio Añejo \$11 | El Jimador Silver \$9 | 1800 Silver \$11
1800 Añejo \$11 | Milagro Silver \$10 | Casamigos Silver \$12 | Cuervo Gold \$8.50



Cervezas

Draft

Bud Light

Budweiser

Corona Light

Natural Light

Modelo Especial

Stella

Landshark

Blue Point Toasted Lager

Evolution Pine’hop’le

Shocktop

Devil’s Backbone Striped Bass

Goose Island IPA

Bottles & Cans

Bud Light 16 oz

Budweiser 16 oz

Natural Light 16 oz

Miller Lite

Michelob Ultra

Corona

Corona Light

Dogfish Head 60 Min IPA

RAR IPA

Guinness

Bud Light Lime

Pacifico

Beck’s (non-alcoholic)

Golden Road Wolf Pup IPA

Imperial

Mispiration Pineapple Express

Golden Road Mango Cart

Wine

WHITES:

Coastal Vines Chardonnay: \$6 Glass

Coastal Vines Pinot Grigio: \$6 Glass

Estrella Sauvignon Blanc: \$7/ \$26

Great American Wine Sauv Blanc: \$8/ \$31

Carmenet Chardonnay: \$8/ \$31

Snap Dragon Riesling: \$7/ \$26

Bivio Pinot Grigio: \$8/ \$31

Vina Mayor Verdejo: \$9/ \$38

BLENDS AND BUBBLES:

Coastal Vines White Zinfandel: \$6

Cane Sparkling Brut: \$6 / \$22

Sterling Rose: \$8/ \$31

REDS:

Coastal Vines Cabernet: \$6

Cellar 8 Pinot Noir: \$7/ \$26

Coastal Vines Merlot: \$6

Red Rock Merlot: \$7/ \$26

Rosenblum Zinfandel Vintners Cuvee: \$7/ \$26

Colores Del Sol Malbec: \$7/ \$26

Carmenet Cabernet: \$8/ \$30

Picket Fence Pinot Noir: \$9/ \$37

Great American Wine Company Blend: \$8/ \$31