

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 10 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
- MARGARITA CALAMARI**
Fresh calamari tossed in our buttermilk margarita batter, flash-fried. Served with cocktail sauce 12
- 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 11
- JAMAICA-ME-CRAZY NACHOS** 🍷
Tortilla corn chips, Monterey and Cheddar cheese, jalapeños, sour cream & fire-roasted salsa. Enough for two 12 V
Add chicken 5 Add Slow-Roasted BBQ Pork 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. 10 *Recommend adding jerk chicken, crab cake, or tuna*
- HOUSE MIXED-GREENS SALAD**
Baby field greens topped with a medley of chopped seasonal veggies, fresh mango. 10 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 12 *Veggie Patty Available V*
- MANGO'S GRILLED CHICKEN SANDWICH**
Choose rum 'n pepper marinade with cheese or jerk-style 12
- 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: **Slow-Roasted Pork 12**
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 24 GF
- FRESH LOCAL SWORDFISH**
Swordfish steak grilled and topped with sweet mango relish. Served with mashed potatoes and vegetables 24 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...

- BONE-IN PORK CHOP**
10 ounces of fresh bone-in 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 24 | Half rack 16
- NEW YORK STRIP STEAK** 🍷
A hand-cut 12-ounce USDA Choice center-cut New York Strip, seasoned and char-grilled with our chef's special seasoning. Served with garlic mashed potatoes and vegetables 31 GF
- FILET MIGNON**
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 20 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

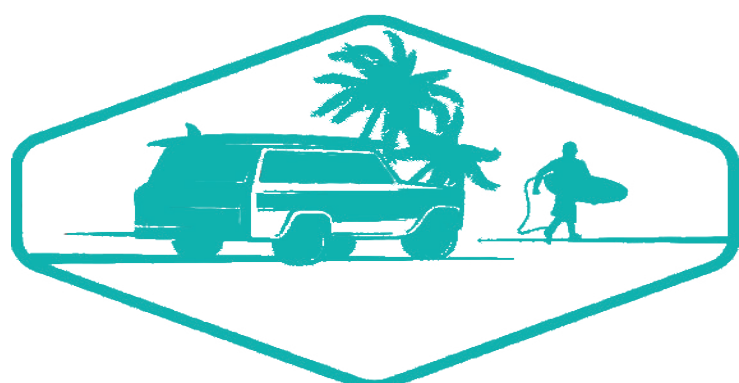
MOSCOW MULE – Smirnoff Vodka, fresh lime, and Owen's Mule Mix. \$10

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, fresh squeezed orange, and sprite. \$8.50

JACK DANIELS WHISKEY CRUSH – Jack Daniels, fresh squeezed orange, and sprite. \$9

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

TITO'S SKINNY CRUSH – Tito's Handmade Vodka, fresh oj or grapefruit, and club soda. \$9

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 Shore Thing Lager
Evolution Lot No. 3 IPA
Shocktop
Samuel Adams Seasonal
Goose Island IPA

Bottles & Cans

* = canned beer
Bud Light
Budweiser
Natural Light 16 oz*
Miller Lite
Michelob Ultra
Corona
Corona Light
Modelo Negra
Dogfish Head 60 Min IPA
Dogfish Head Slightly Mighty*
Dogfish Head Seaquench Session Sour*
Guinness*
Pacifico
Naturday Strawberry Lemonade Beer*
Golden Road Wolf Pup Session IPA*
Corona Refresca Guava Lime*
Corona Refresca Passion Fruit Lime*
Golden Road Mango Cart*

Wine

WHITES:

Sycamore Lane Chardonnay: \$6.5 Glass
Sycamore Lane Pinot Grigio: \$6.5 Glass
Hess Sauvignon Blanc: \$9/ \$35
Prophecy Sauvignon Blanc: \$8/ \$31
Sonoma Cutrer Chardonnay: \$13/ \$45
Chateau St. Jean Chardonnay: \$8/ \$30
Boordy Riesling (MD): \$8.5/ \$35
Villa Pozzi Pinot Grigio: \$8/ \$32
Sassoregale Vermentino: \$11/ \$40

BLENDS AND BUBBLES:

Beringer White Zinfandel: \$6.5
Charles & Charles Rose: \$8.5/ \$35
Cane Sparkling Brut: \$6 / \$23

REDS:

Sycamore Lane Cabernet or Merlot: \$6.5
Chateau Souverain Pinot Noir: \$7/ \$28
J. Lohr Merlot: \$10/ \$40
Coastal Estates Merlot \$8/\$32
Sledgehammer North Coast Zinfandel: \$8/ \$32
Casillero del Diablo Malbec: \$8/ \$32
Louis Martini Cabernet: \$8/ \$34
Joel Gott Cabernet \$8/\$34
J. Lohr Pinot Noir: \$10/ \$40
Black Ink Red Blend: \$7/ \$29