



Silversides

RESTAURANT & BAR

EAT FRESH • FEEL GOOD • REPEAT OFTEN



WE ARE
OPEN
MONDAY - SATURDAY
2PM - 9PM
DESSERTS & DRINKS
AVAILABLE UNTIL 10PM



STARTERS

FOR THE CHEESE LOVERS v 12
chefs daily creation

GENERAL TSO CAULIFLOWER VG 11
crispy cauliflower, sweet & sour glaze,
sesame, scallions

SPINACH ARTICHOKE DIP v 12
four cheeses, hint of jalapeño, house
made pita bread

SUBSTITUTE CUCUMBER GF
EXTRA PITA BREAD 3

LOCAL TUNA WONTON NACHOS 13
sriracha sesame marinated local tuna,
local wasabi, chimol, wonton chips,
cilantro, sesame slaw, avocado

PULLED PORK EGGROLLS 11
jalapeño cilantro dipping sauce,
house braised pulled pork, cabbage

LOCAL CEVICHE 13
snapper, passionfruit, coconut, lime
crostini, wontons

SALADS

ADD CHICKEN 4 ADD SHRIMP 6

CLASSIC CAESAR 11
creamy parmesan anchovy
dressing, croutons, crisp romaine

GREEK MEDITERRANEAN GF V 11
hydroponic greens, tomato,
cucumber, onion, marinated olives,
feta, chickpeas, sunflower seeds,
vinaigrette

VEGETARIAN

**CASHEW MISO
TOFU BOWL** 24
VG, GI
crispy tofu, cashew,
ginger, garlic, green
beans, broccoli,
zucchini, bell pepper,
scallion, lime,
steamed rice

**MUSHROOM &
BRIE RISOTTO** 24
V, GI
roasted balsamic
mushrooms,
creamy brie,
chives, parmesan
risotto

WINGS

one pound crispy wings, 12
celery & carrot sticks

**BLUE CHEESE, CAESAR OR
RANCH DIPPING SAUCE**

CHOICE OF FLAVOR

TAMARIND KOREAN BBQ

MANGO MUTTON BUFFALO

**CARIBBEAN ISLAND
HONEY GLAZE**

EXTRA SAUCE 2
SIDE OF FRIES 4

SHAREABLES



GREEK MEZZE 14 **SEACUTERIE** 26

PLATTER v
turmeric spiced
hummus, pemitas,
house made pita
bread, cucumber,
radish, marinated
olives, green
goddess crema,
greek salad

mini lobster roll,
chardonnay cured
salmon, dill
horseradish
cheesecake, shrimp
cocktail, local tuna
tartar, local snapper
cevicehe, king crab
croquette

CHORIZO MUSSELS 15
one pound white wine mussels,
chorizo, cheese garlic bread
EXTRA CHEESY BREAD 3

FROM THE SEA



LOCAL SNAPPER FILET 26
shrimp focaccia stuffing, dill lemon
sauce, parmesan rice, broccoli

SEARED SPICY LOCAL TUNA NOODLE 26
house made soy sriracha pasta,
seared rare tuna filet, edamame,
shredded carrots, red onion,
wasabi cream

COCONUT SHRIMP TOWER 18
crispy local shrimp, horseradish orange
marmalade, south padre sauce,
coleslaw, french fries

SURF & TURF GI 30
local lobster, seared tenderloin, parmesan
risotto, cowboy butter, zucchini,
blue cheese drizzle

FROM THE LAND

CHICKEN CORDON BLEU 24
prosciutto, swiss cheese, mustard
white wine sauce, bacon twice baked
potato, garlic green beans

ASIAN BRAISED SHORT RIBS 26
sesame crema, celery cilantro slaw,
steamed rice, corn tortillas

USDA BABY BACK RIBS 22
chipotle bbq sauce, corn casserole,
creamy slaw, macaroni & cheese

BUTTER CHICKEN 22
Indian marinated chicken thigh & breast,
basmati rice, raita, cilantro chutney,
garlic naan

BURGERS

LOCAL SNAPPER BURGER 15
grilled, tajin or fried, green goddess
crema, lettuce, onion, avocado,
french fries

FRENCH ONION DIP BURGER 15
house made brisket, chuck, short rib beef
patty, caramelized onions, swiss,
side of au jus, french fries

CLASSIC CHEESEBURGER 14
cheddar cheese, lettuce, tomato, red
onion, french fries, side of secret sauce



BOWLS & TACOS

LAMB BIRRIA TACOS GF 15
braised spicy lamb shank, corn tortillas,
cheese, rice, onions & cilantro

CRISPY FISH TACOS 15
beer battered snapper, cabbage,
jalapeño crema, coleslaw

MEXICAN STREET CORN BOWL GF 16
tajin grilled chicken, cilantro rice,
creamy corn, avocado, radish, feta
cheese, crispy tortilla strips, red
onion, cilantro lime crema
grilled shrimp \$5

CHICKEN SHAWARMA BOWL 14
grilled chicken skewer, tzatziki,
pita, cucumbers, tomato & onion salad

CAESAR OR GREEK SALAD 6
VEG OF THE DAY v 6

SIDES

MAC N CHEESE v 8
EXTRA CHEESY BREAD 3
BACON TWICE BAKED POTATO 5

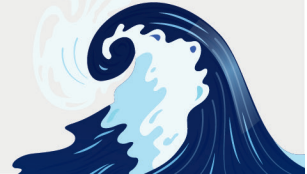
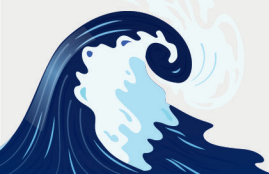
V Vegetarian

VG Vegan

GF Gluten Free

GI Gluten Intolerant
contains soy

DF Dairy Free





Beverages



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REFRESHMENTS

VIRGIN MULE	\$6
HOUSEMADE GINGER BEER, LIME	
SODA	\$3
SPRITE, GINGERALE, SODA, COKE, DIET COKE, COKE ZERO	
LIMEADE or AGUA FRESCA	\$4
PINEAPPLE, GRAPEFRUIT, STRAWBERRY, HIBISCUS, ORANGE	
JUICE	\$4
PINEAPPLE, ORANGE, GRAPEFRUIT, CRANBERRY	
PERRIER / PELLEGRINO	\$4
HIBISCUS ICED TEA	\$4
TEA SELECTION	\$4
HERBAL, GREEN OR BLACK	

BEER

ROATAN ISLAND BREWING CO.	\$6
LATIN LAGER ROTATING IPA ROTATING SEASONALS	
 MICHELOB ULTRA	\$5
 CORONA	\$5
 STRONGBOW CIDER	\$5
 SALVA VIDA	\$3
 BARENA	\$3
 IMPERIAL	\$3

WINE BY THE GLASS

RED

GATO NEGRO	\$6
CABERNET SAUVIGNON	
CHILE	
CALLIA MALBEC	\$8
ARGENTINA	
TORO BRAVO	\$9
TEMPRANILLO / MERLOT	
SPAIN	

WHITE

CASTILLO DE LIRIA	\$6
SAUVIGNON BLANC	
CHILE	
CALLIA PINOT GRIGIO	\$8
ARGENTINA	
CALLIA CHARDONNAY	\$8
ARGENTINA	

see our full wine list
of over 40 bottles

SPECIALTY COFFEE

LOCAL ESPRESSO	\$3
DOPPIO, SINGLE ORIGIN HONDURAN COFFEE	
AFFOGATO	\$6
DOPPIO, SCOOP VANILLA ICE CREAM	
OUR FAMOUS ESPRESSO MARTINI	
OVER A SCOOP OF VANILLA ICE CREAM	
AMERICANO	\$6
LATTE / CAPUCCINO	\$6
SINGLE ORIGIN HONDURAN COFFEE, FROTHED MILK, COCOA	
IRISH COFFEE	\$8
IRISH WHISKEY, CREAM, HONDURAN ESPRESSO	

CLASSICS

MOJITO	\$8
MARGARITA	\$8
TRY A FLIGHT OF 4	
ORANGE, PINEAPPLE, GRAPEFRUIT, PASSIONFRUIT, STRAWBERRY, HIBISCUS	
\$25	
MIMOSA	\$5
PINA COLADA	\$8
STRAWBERRY DAIQUIRI	\$8
RUM PUNCH	\$8
MONKEY LALA	\$8
HOUSE GIN	\$5
BLOODY MARY / CAESAR	\$8
FLOR DE CAÑA RUM	\$5
HOUSE VODKA	\$5
HOUSE TEQUILA	\$5

Silversides

ROATAN, HONDURAS

EST 2020

HALF MOON BAY, WEST END

APPS | MAINS

DESSERTS | DRINKS

BAR OPEN

MON - SAT
OPEN - 10 PM

Please inform your server of any food allergies or dietary request prior to ordering.
Silversides uses communal equipment and prep areas for all menu offerings.
Taxes and gratuity not included.