

Our recipes are 100% made from scratch and handcrafted in-house



## Starters

### Placencia's Ceviche

Julienned tomatoes and onions with fresh chopped cilantro, lime juice, corn tortilla chips and coco chips

**Butterfly Shrimp --- 26      Conch (seasonal) --- 24**

**Lobster (seasonal) --- 35**

### Fried Calamari Rings --- 28

Golden deep fried and served with chipotle mayo

### Spinach and Callaloo Dip --- 22

Callaloo and spinach sauteed in a creamy sauce, served with fresh corn chips.

### Dumplings

Delicious dumplings with a side of spicy Asian sauce.

**Chicken --- 14      Shrimp & Pork --- 16**



## Salads

### Inky's Tropical Salad

Lettuce, tomato, cucumber, bell pepper, and tropical fruits with mango dressing. **Small --- 11      Large --- 22**

Add Chicken --- 7      Add Shrimp --- 16

### Watermelon Salad

Spinach, watermelon, and feta cheese drizzled with balsamic dressing. **Small --- 12      Large --- 18**

Add Seasoned Chicken --- 7      Add Sauteed Shrimp --- 16

### Cesar Salad

Lettuce, crispy croutons, and fresh shaved Parmesan cheese.

**Small --- 12      Large --- 20**

Add Seasoned Chicken --- 7      Add Sauteed Shrimp --- 16

All prices are in BZD and inclusive of 12.5% GST.

# Land and Sea



## **Beef Tenderloin --- 80**

8 oz. Beef Tenderloin in a creamy brandy peppercorn sauce.

## **Lamb Chops --- 60**

Seared lamb chops tossed in mint sauce.

## **Beef & Reef --- 75**

8 oz. ribeye steak brushed with compounded butter and garlic shrimp.

## **Grilled Chicken --- 40**

Juicy marinated chicken breast over a basil pesto sauce.

## **Pan Seared Pork Chops --- 40**

Seared to perfection and simmered in a bacon garlic sauce.

## **8 oz. Broiled Lobster Tail (seasonal) --- 80**

Oven broiled and brushed with garlic butter sauce.

## **Fish Fillet --- 45**

Pan-seared and simmered in a green-herb compound butter sauce.

## **Jumbo Shrimp --- 47**

Simmered in local Mayan butter and wrapped in plaintain leaves.



# Fresh Sides

**Choose one starch and one side for each entree:**

## **Starches**

Creamy Mashed Potatoes  
Cilantro Rice  
Rosemary Steak Fries  
Roasted Sweet Potato Puree

Additional Sides | 6

## **Sides**

Orange Glazed Brussel Sprouts  
Lemongrass Veggies  
Grilled Vegetables  
Garden Salad  
Steamed Vegetables  
Grilled Corn on the Cob

All prices are in BZD and inclusive of 12.5% GST.

Wine not included in menu prices.

[www.inkysbelize.com](http://www.inkysbelize.com)

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# Pasta & Vegetarian



## **Seafood Fettuccine --- 45**

Fettuccine tossed in a creamy white wine sauce with calamari, fish, shrimp, lobster (seasonal), and conch (seasonal).

## **Fettuccine --- 30**

Fresh homemade fettuccine pasta tossed in marinara sauce.  
Add seasoned chicken --- 7    Add sauteed shrimp --- 16

## **Fettuccine Pesto --- 32**

Homemade fettuccine in a creamy pesto sauce.  
Add seasoned chicken --- 7    Add sauteed shrimp --- 16

## **Eggplant Parmesan --- 34**

Sliced eggplant topped with marinara and melted cheese.  
Served with garlic mashed potatoes and grilled vegetables.

## **Mushroom & Corn Risotto --- 40**

Cream arborio rice with sauteed diced vegetables, cherry tomatoes, and micro greens.

## **Risotto alla Pescatora --- 65**

Creamy risotto with shrimp, fish, calamari, lobster (seasonal), and conch (seasonal).

# Little Golfers

(12 and under)

## **Angelo Burger --- 18**

Brioche bun and cheese

## **Cheese Quesadilla & Fries - 14**

Crispy flour tortilla with melted mozzarella

## **Creamy Mac & Cheese --- 12**

Macaroni tossed in a creamy cheese sauce

## **Crispy Chicken Strips --- 16**

Crispy chicken strips served with fries

## **Pepperoni Pizza --- 20**

8" pizza topped with tomato sauce, cheese, and pepperoni





# From the Bar

## INKY'S COCKTAILS

### Cucumber Fresher --- 16

White rum, coconut rum, sour cucumber, and soda water

### Inky's Aged Rum Collins --- 16

5 Barrel Aged Rum, lime juice, and simply syrup topped with soda water

### Lemon Grass Drop --- 16

Hyper Vodka, lime juice & zest, lemon grass juice, fresh mint, simple syrup and soda water

### Inky's Punch --- 16

Caribbean White Rum, lime juice, pineapple juice, blue curacao, creme de banana

### Nance Colada --- 16

Coconut rum, gold rum, nance liqueur, pineapple juice, and coconut cream topped with Myers Rum

## FLAVORED COCKTAILS

Ask your server for available flavors

COLADAS ----- \$14.00

DAIQUIRIS ----- \$14.00

MARGARITAS ----- \$14.00

MOJITOS ----- \$14.00

## SHOTS

### Wahoo --- 12

Vodka, peach schnapps, cranberry juice

### Lemon Drop --- 12

Vodka, lime juice, sweet & sour

### Shark Bite --- 12

Jack Daniels, Jose Cuervo, splash of grenadine

### After Burner --- 12

Caribbean Gold Rum, coconut rum, pineapple juice, Marie Sharp's

### Jäger Bomb --- 12

Jägermeister, Red Bull

### Blue Kamikaze --- 14

Hyper Vodka, blue curacao, lime juice

### Chocolate Cake --- 14

Vodka, Frangelico, sugar coated lime wedge



\*Seasonal item



## Inky's Story

In 2014, Inky the Octopus was captured off the coast of New Zealand by a fisherman. The fisherman turned Inky over to the National Aquarium of New Zealand.

Inky spent two years in captivity at the Aquarium, spending most of his days hiding in his tank. Watching. Waiting.

Until one night in 2016, when Inky made a daring escape.

A small crack between the top edge of his tank and the tank lid provided just enough room for him to squeeze out. He stealthily squirmed across eight feet of open floor to a drain pipe that led to the ocean.

Inky made his way through 164 feet of drain pipe to freedom!

Rumor has it he may have headed straight for the Belize Barrier Reef - a perfect habitat to get lost in.

Although Inky's current whereabouts remain unknown, we like to think of him chilling off the coast of Placencia, enjoying his own Caribbean vacation.