



BEACH MENU

11AM - 6PM

RAW



OYSTERS BY PIECE 5



SUSHI ROLLS

CALIFORNIA 16

Avocado, Cream Cheese, Nikiri

NEGI HAMA 17

Hamachi, Cucumber, Miso Butter,
Scallion Emulsion

MAGURO 18

Tuna, Top Avocado, Unagi Sauce,
Red Yuzu Kosho

KINOKO 15

Local Mushrooms, Tamago, Cucumber,
Carrot, Spicy Ponzu Mayo

SEASIDE NOSH

CRISPY CALAMARI 16

House Aioli
Ceviche Sauce +3

SHRIMP RISSOIS 16

Spicy Tomato Sauce

PORK CROQUETTES 14

Sage Emulsion

FOMO CHICKEN WINGS 17

Korean Spicy Sauce

CHICKEN CACHAPAS 19

Corn Pancake, Queso Fresco,
Guasacaca Sauce, Sour Cream

CEVICHE

OCTOPUS 16

Aji Amarillo, Sweet Potato, Choclo

TUNA NIKKEI 18

Chard Avocado, Lotto Root,
Scallion, Sesame

SALADS & BOWLS

ADD ON PROTEIN

Marinated in a House Blend

GRILLED SHRIMP 10

CHICKEN BREAST 8

SNAPPER FILLET 14

CAB BEEF SKEWERS 12

HASS AVOCADO 5

APPLEWOOD SMOKED BACON 6

ASIAN 14

Brown Rice, Carrot, Cabbage,
Mango, Red Radish, Cilantro,
Cucumber, Scallion, Cashew Nuts,
Soy & Ginger Dressing

CAESAR 14

Romaine Lettuce, Croutons,
Parmesan Cheese, Caesar Dressing

CAYMAN FARMERS 14

Mixed Greens, Arugula, Cucumber,
Red Radish, Cherry Tomatoes,
Carrot, Hard-Boiled Egg,
Local Honey & Mustard Vinaigrette

GOI MUC 17

Scampi, Squid, Onion, Celery,
Peppers, Carrots, Cilantro, Mint,
Spicy Vinaigrette

HOKE POKE 20

Tuna, Edamame, Cucumber, Avocado,
Mango, Carrot, Spicy Ponzu,
Bonny's Sushi Rice, Japanese Mayo

SANDWICHES

DOUBLE SMASHED BURGER 22

CAB Beef, Lettuce,
Mature Irish Cheddar, Smoked Bacon,
Caramelized Onion, Bonny's Sauce,
Fries

HOUSE CHICKEN PITA 19

Sherry Pulled Chicken,
Banana Peppers, Iceberg Lettuce,
Madzun Sauce, Fries

LOBSTER ROLL 26

Brioche Bun, Celery, Chives,
Sriracha, Fries

FLATBREADS

SPICY PEPPERONI FLATBREAD 16

Mozzarella, Chili Flakes, Oregano

SPINACH & CHEESE FLATBREAD 16

Pecorino, Parmesan, Cured Egg Yolk

CLASSIC FLATBREAD 15

Mozzarella, Basil Pesto, Tomato,
Arugula, Almonds
Add Prosciutto Cotto +3

SWEETS

GELATO SANDWICH 13

Coconut Gelato, Chocolate, Sea Salt

CHOCOTORTA 15

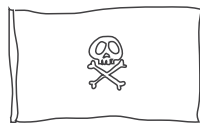
Dulce De Leche, Cream Cheese,
Chocolate Cookie

LEMON LUSH 13

Pecan Shortbread, Lemon Curd,
Whipped Cream

RAW SORBET 8 ASK YOUR SERVER

Served in a Seasonal Fruit Cup



SCALLYWAGS

FOR THE NIPPERS

CHEESEBURGER 14

Beef Patty + American Cheese +
Lettuce

CHICKEN TENDERS 12

Mayo + Lime

MAC & CHEESE 10

Parmesan Crispy Breadcrumbs

FISH FINGERS 13

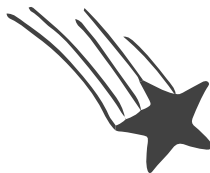
Mayo + Lime

FRUIT BOWL 8

Assorted fruits

VEGGIE STICKS 8

Cucumber + Carrots + Celery +
Cherry Tomatoes + Ranch



GELATO

BONNY'S FLAVOURS 7.5

DULCE DE LECHE CHEFS REC

HONEY & WALNUTS

DAILY FLAVOURS 6.5

MANGO

VANILLA

PISTACHIO

BACIO

WINE

BUBBLES

Alberto Nani Organic Prosecco 15 / 60
Glera

Château de Rouanne Rose Brut Nature 15 / 70
Chardonnay, Shiraz, Grenache

CHAMPAGNE

Moët & Chandon Imperial 25 / 120
Pinot Noir

Moët & Chandon Imperial Ice 25 / 120
Chardonnay, Pinot Noir, Pinot Meunier

Dom Perignon 2013 450
Chardonnay, Pinot Noir

Krug Grande Cuvee 550
Chardonnay, Pinot Noir, Pinot Meunier

Aphrodise 14 / 65
Xinovaro

Aphrodise Magnum 130
Xinovaro

Ruinart Blanc De Blancs 220
Chardonnay

WHITE

Weingut Nigl 14 / 50
Grüner Veltliner

La Crema Sonoma Coast 14/65
Chardonnay

Dog Point 16 / 65
Sauvignon Blanc

Geil 14 / 50
Riesling

Soleria 16 / 75
Albarino

ROSE

Mirabeau Forever Summer 15 / 45
Caladoc, Shiraz/Syrah

Mirabeau Pure 15 / 60
Grenache, Sinsault

Whispering Angel 15 / 65
Grenache

Whispering Angel Magnum 130
Grenache

RED

Aruma 14 / 50
Malbec

Artuke Rioja 14 / 50
Tempranillo

Avalon 15 / 50
Cabernet Sauvignon

Landmark 14 / 65
Pinot Noir

BEER

CAN 6

Freestyle, Caybrew, White Tip,
Island Hopper, Mango Tango

DRAFT 7.5

Freestyle, Caybrew, Island Hopper,
Mango Tango

IMPORTED 7.5

Bud light, Coors light, Corona,
Heineken, Michelob Ultra, Stella
Artois, Bromosa Tangerine,
Keylime, Reef Revival

CIDER & SELTZERS 7.5

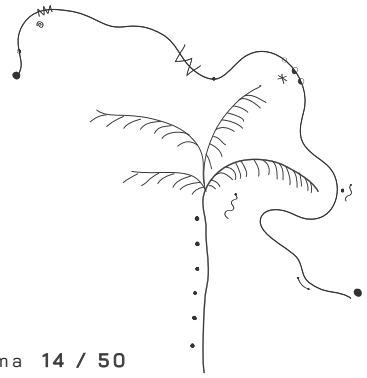
Savanna, White Claw

BEER BUCKETS 30

5 Cans

SELTZER BUCKETS 35

5 Cans



DRINKIES

SIGNATURE

SKYLINE NEGRONI 16

Campari, Beefeater,
Carpano Antica Formula,
Mango Syrup, Plant Based Foam

PINA COLADA 17

Bonny's Booty Pirate Rum Blend,
Banana Liquor, Coconut Cream,
Oat Milk, Fresh Pineapple Juice

RADIO GAGA 17

Aphrodise, Aperol, Lillet,
Passionfruit Syrup, Mint

VOLADORES 16

Patron Silver, Aphrodise,
Strawberry puree, Agave,
Fresh Lemon

LAMBADA 15

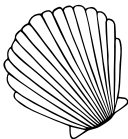
Cachaça, Campari,
Fresh Lime Juice, Guava Puree

SUMMERTIME 15

Beefeater, Licor 43,
Fresh Orange Juice, Mango Syrup,
Fever Tree Elderflower Tonic

FAST CAR 16

Titos, Lemon Oleo Saccharum,
Mixed Berry Syrup,
San Pellegrino Blood Orange



SANGRIA

WHITE

White Wine, St Germain,
White Rum, Rosemary Syrup,
Apple Juice

RED

Red Wine, Spiced Rum,
Grand Marnier, Spiced Sugar,
Cranberry and Raspberry Juice

BY THE PITCHER 60

BY THE GLASS 12

PITCHERS

MOJITO 60

MARGARITA 60

RUM PUNCH 60



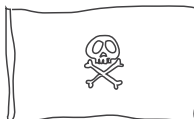
SMOOTHIES

MORNING GLOW 12.5

Banana, Strawberry,
Watermelon, Orange

NATURE CLEANSE 16

Cucumber, Apple, Kale



FOR THE NIPPERS

BERRY GOOD 10

Yogurt, strawberry, Blueberry

SWEET ZEN 10

Chocolate, Strawberry Milk

STRAWBERRY, CHOCOLATE OR VANILLA 8



LUNCH MENU
11AM - 4PM

DRINKIES

- TANTO FIJO 16

Blue Iguana Gin, St. Germain, Fever Tree Elderflower Tonic,
Fresh Lemon, Cucumber Syrup
- PISCO INFERNO 16

Pisco Acholado, Ancho Reyes, Prosecco,
Fresh Lime, Monin Spiced Cinnamon Syrup, Pineapple Juice
- DURANGO 16

Sotol, Los Vecinos Mezcal, Orange Bitters,
Jasmine & Cabernet Syrup, Grapefruit Soda, Lemon Juice
- BUEN DIA! 16

Jose Cuervo Silver, Fresh Lime Juice, Agave Syrup,
Fever Tree Ginger Beer
- BELLA CIAO 16

Absolut Citron, Italicus, Lemon Oleo Saccharum, Sicilian Lemonade

SIGNATURE

- SKYLINE NEGRONI 16

Campari, Beefeater, Carpano Antica Formula, Mango Syrup,
Plant Based Foam
- PINA COLADA 17

Bonny's Booty Pirate Rum Blend, Banana Liquor,
Coconut Cream, Oat Milk, Fresh Pineapple Juice

- RADIO GAGA 17

Aphrodise, Aperol, Lillet, Passionfruit Syrup, Mint

SANGRIA

- WHITE

White Wine, St Germain, White Rum,
Rosemary Syrup, Apple Juice

- RED

Red Wine, Spiced Rum, Grand Marnier, Spiced Sugar,
Cranberry and Raspberry Juice

- BY THE PITCHER 60

BY THE GLASS 12

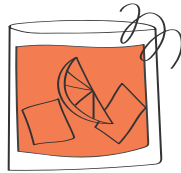
BEER

- LOCAL DRAFT 7.5

LOCAL CAN 6

IMPORTED 7.5

CIDERS & SELTZERS 7.5



BONNY'S VINTAGE NEGRONI 250
1985 Beefeater, 1949 Campari, 1949 Martini Rosso

WINE

BONNY'S BEACH SELECTION

BUBBLES

- Alberto Nani Organic Prosecco 15 / 60

Glera
- Château de Rouanne Rose Brut Nature 15 / 70

Chardonnay, Shiraz, Grenache
- Aphrodise 14 / 65 / 130

Xinovaro

CHAMPAGNE

- Moët & Chandon Imperial 25 / 120

Pinot Noir
- Dom Perignon 480

Pinot Noir and Chardonnay

RED

- Aruma 14 / 50

Malbec
- Artuke Rioja 14 / 50

Tempranillo
- Avalon 15 / 50

Cabernet Sauvignon
- Landmark 14 / 65

Pinot Noir

ROSE

- Mirabeau Forever Summer 15 / 45

Caladoc, Shiraz/Syrah
- Mirabeau Pure 15 / 60

Grenache, Sinsault
- Whispering Angel 15 / 65

Grenache

- Whispering Angel Magnum 130

Grenache

WHITE

- Weingut Nigl 14 / 50

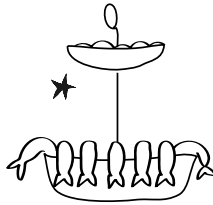
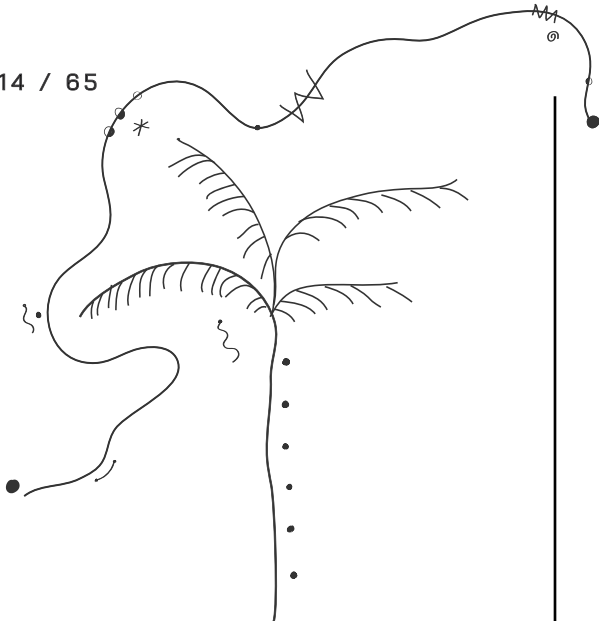
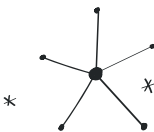
Grüner Veltliner
- La Crema Sonoma Coast 14 / 65

Chardonnay
- Dog Point 16 / 65

Sauvignon Blanc
- Geil 14 / 50

Riesling
- Soleria 16 / 75

Albarino



SEAFOOD TOWER 90
Atlantic Oysters, Tiger Shrimps, Tuna,
Scottish Salmon, Gekikava Sauce, Cucumber Water,
Ponzu Sauce, American Cocktail Sauce

RAW

OYSTERS BY PIECE 5



SUSHI ROLLS

- California 16

Avocado, Cream Cheese, Nikiri
- Negi Hama 17

Hamachi, Cucumber, Miso Butter, Scallion Emulsion
- Maguro 18

Tuna, Top Avocado, Unagi Sauce, Red Yuzu Kosho
- Kinoko 15

Local Mushrooms, Tamago, Cucumber,
Carrot, Spicy Ponzu Mayo

CEVICHE

- Octopus 16

Aji Amarillo, Sweet Potato, Choclo
- Tuna Nikkei 18

Chard Avocado, Lotto Root, Scallion, Sesame

SEASIDE NOSH

- Crispy Calamari 16

House Aioli

Add Ceviche Sauce +3
- Shrimp Rissois 16

Spicy Tomato Sauce
- Pork Croquettes 14

Sage Emulsion
- FOMO Chicken Wings 17

Korean Spicy Sauce
- Chicken Cachapas 19

Corn Pancake, Queso Fresco, Guasacaca, Sour Cream

SANDWICHES

- Double Smashed Burger 22

CAB Beef, Lettuce, Mature Irish Cheddar, Smoked Bacon,
Caramelized Onion, Bonny's Sauce, Fries
- Oyster Mushroom Sandwich 20

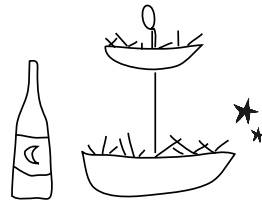
Brioche Bread, "Burnt" Eggplant Sauce, Cucumber Kimchi,
Local Oyster Mushroom, Toasted Almonds, Fried Egg, Fries
- House Chicken Pita 19

Sherry Pulled Chicken, Banana Peppers, Iceberg Lettuce,
Cabbage, Madzun Sauce, Fries
- Lobster Roll 26

Brioche Bun, Celery, Chives, Sriracha, Fries

- German H'Dog 19

Pizza Dough, Homemade Sausage, Sauerkraut Sauce,
Mustard, Pickled Onion, Paille Potato



HAPPY MEAL **ASK YOUR SERVER**
Tower of Fries, Bottle of Champagne



SALADS & BOWLS

- ADD ON PROTEIN

Marinated in a House Blend
- Grilled Shrimps 10
- Chicken Breast 8
- Snapper Fillet 14
- CAB Beef Skewers 12
- Hass Avocado 5
- Applewood Smoked Bacon 6
- Asian 14

Brown Rice, Carrot, Cabbage, Mango, Red Radish, Cilantro,
Cucumber, Scallion, Cashew Nuts, Soy & Ginger Dressing
- Caesar 14

Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing
- Cayman Farmers 14

Mixed Greens, Arugula, Cucumber, Red Radish,
Cherry Tomatoes, Carrot, Hard-Boiled Egg,
Local Honey & Mustard Vinaigrette
- Greens 15

Broccolini, Asparagus, Edamame, Cucumber,
Red Onion, Sunflower Seeds, Herbs, Sumac Vinaigrette
- Goi Muc 17

Scampi, Squid, Onion, Celery, Peppers, Carrots, Cilantro,
Mint, Spicy Vinaigrette
- Hoke Poke 20

Tuna, Edamame, Cucumber, Avocado, Mango, Carrot,
Bonny's Sushi Rice, Spicy Ponzu

WOOD FIRE OVEN

- Honey & Sobrasada Flatbread 18

Pickled Onions, Oregano
- Spinach & Cheese Flatbread 16

Pecorino, Parmesan, Cured Egg Yolk
- Classic Flatbread 15

Mozzarella, Basil Pesto, Tomato, Arugula, Almonds

Add Prosciutto Cotto 4
- Whole Branzino 46

Carrot, Onion, Cabbage, Lemongrass,
Pinamilit Sauce, Basmati Rice

- Smoked Roasted Chicken 32

Aji Panca & Orange Glaze, Potato, Yam, Cilantro Chimi

GELATO

VOLUME.II

EST-5:00 SEVEN MILE BEACH



Today Pisces, your imagination will lead you to believe that you can communicate with plants. Remember, talking to your fern might be therapeutic but it won't make it grow any faster.

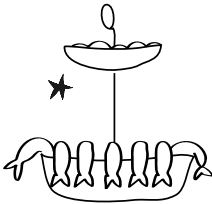
Prices are displayed in \$Cl. A discretionary gratuity of 18% will be added to your final bill.



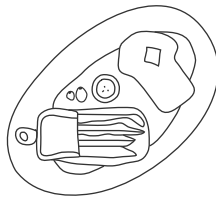
DINNER MENU
5PM - 10PM



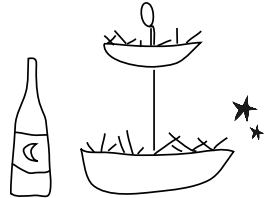
BONNY'S VINTAGE NEGRONI **250**
1985 Beefeater, 1949 Campari, 1949 Martini Rosso



SEAFOOD TOWER **90**
Atlantic Oysters, Tiger Shrimps, Tuna,
Scottish Salmon, Gekikava Sauce, Cucumber Water,
Ponzu Sauce, American Cocktail Sauce



SARDINE TIN **19** **CHEFS REC**
Sourdough Bread, Merken Butter, Cucumber,
Olives, Bonny's Bee Sting Hot Sauce



HAPPY MEAL **ASK YOUR SERVER**
Tower of Fries, Bottle of Champagne

DRINKIES

TANTO FICO 16
Blue Iguana Gin, St. Germain, Fever Tree Elderflower Tonic,
Fresh Lemon, Cucumber Syrup

PISCO INFERNO 16
Pisco Acholado, Ancho Reyes, Prosecco,
Fresh Lime, Monin Spiced Cinnamon Syrup, Pineapple Juice

DURANGO 16
Sotol, Los Vecinos Mezcal, Orange Bitters,
Jasmine & Cabernet Syrup, Grapefruit Soda, Lemon Juice

BUEN DIA! 16
Jose Cuervo Silver, Fresh Lime Juice, Agave Syrup,
Fever Tree Ginger Beer

BELLA CIAO 16
Absolut Citron, Italicus, Lemon Oleo Saccharum, Sicilian Lemonade

SIGNATURE

SKYLINE NEGRONI 16
Campari, Beefeater, Carpano Antica Formula, Mango Syrup,
Plant Based Foam

PINA COLADA 17
Bonny's Booty Pirate Rum Blend, Banana Liquor,
Coconut Cream, Oat Milk, Fresh Pineapple Juice

RADIO GAGA 17
Aphrodise, Aperol, Lillet, Passionfruit Syrup, Mint

SANGRIA

WHITE
White Wine, St Germain, White Rum,
Rosemary Syrup, Apple Juice

RED
Red Wine, Spiced Rum, Grand Marnier, Spiced Sugar,
Cranberry and Raspberry Juice

BY THE PITCHER **60**

BY THE GLASS **12**

BEER

LOCAL DRAFT **7.5**

LOCAL CAN **6**

IMPORTED **7.5**

CIDERS & SELTZERS **7.5**

WINE

BONNY'S BEACH SELECTION

BUBBLES
Alberto Nani Organic Prosecco **15 / 60**
Glera

Château de Rouanne Rose Brut Nature **15 / 70**
Chardonnay, Shiraz, Grenache

Aphrodise **14 / 65 / 130**
Xinovaro

CHAMPAGNE

Moët & Chandon Imperial **25 / 120**
Pinot Noir

Dom Perignon **480**
Pinot Noir and Chardonnay

RED

Aruma **14 / 50**
Malbec

Artuke Rioja **14 / 50**
Tempranillo

Avalon **15 / 50**
Cabernet Sauvignon

Landmark **14 / 65**
Pinot Noir

ROSE

Mirabeau Forever Summer **15 / 45**
Caladoc, Shiraz/Syrah

Mirabeau Pure **15 / 60**
Grenache, Sinsault

Whispering Angel **15 / 65**
Grenache

Whispering Angel Magnum **130**
Grenache

WHITE

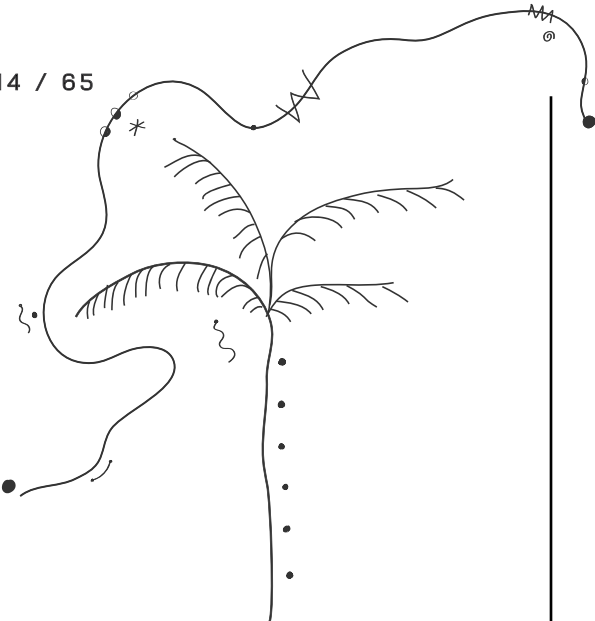
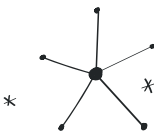
Weingut Nigl **14 / 50**
Grüner Veltliner

La Crema Sonoma Coast **14 / 65**
Chardonnay

Dog Point **16 / 65**
Sauvignon Blanc

Geil **14 / 50**
Riesling

Soleria **16 / 75**
Albarino



RAW

OYSTERS BY PIECE **5**



SUSHI ROLLS

California **16**
Avocado, Cream Cheese, Nikiri

Negi Hama **17**
Hamachi, Cucumber, Miso Butter, Scallion Emulsion

Maguro **18**
Tuna, Top Avocado, Unagi Sauce, Red Yuzu Kosho

Kinoko **15**
Local Mushrooms, Tamago, Cucumber,
Carrot, Spicy Ponzu Mayo

CEVICHE

Octopus **16**
Aji Amarillo, Sweet Potato, Choclo

Tuna Nikkei **18**
Chard Avocado, Lotto Root, Scallion, Sesame

SALADS & BOWLS

ADD ON PROTEIN
Marinated in a House Blend

Grilled Shrimps **10**

Chicken Breast **8**

Snapper Fillet **14**

CAB Beef Skewers **12**

Hass Avocado **5**

Applewood Smoked Bacon **6**

Asian **14**
Brown Rice, Carrot, Cabbage, Mango, Red Radish, Cilantro,
Cucumber, Scallion, Cashew Nuts, Soy & Ginger Dressing

Caesar **14**
Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

Cayman Farmers **14**
Mixed Greens, Arugula, Cucumber, Red Radish,
Cherry Tomatoes, Carrot, Hard-Boiled Egg,
Local Honey & Mustard Vinaigrette

Greens **15**
Broccolini, Asparagus, Edamame, Cucumber,
Red Onion, Sunflower Seeds, Herbs, Sumac Vinaigrette

Goi Muc **17**
Scampi, Squid, Onion, Celery, Peppers, Carrots, Cilantro,
Mint, Spicy Vinaigrette

Hoke Poke **20**
Tuna, Edamame, Cucumber, Avocado, Mango, Carrot,
Bonny's Sushi Rice, Spicy Ponzu

WOOD FIRE OVEN

Fatay Empanadas **14**
Ground Beef, Lemon Juice, Baharat Spices

Camembert **18**
Pizza Dough, Quince, Truffle Oil, Smoked Salt

Hot D'Octopus **15**
Pizza Dough, Criolla Sauce, Black Garlic, Romesco, Paille Potato

Wood Fire Cabbage **14**
Caramelized Onion Puree, Labneh, Toasted Peanuts

SANDIES & FLATBREADS

Double Smashed Burger **22**
CAB Beef, Lettuce, Mature Irish Cheddar, Smoked Bacon,
Caramelized Onion, Bonny's Sauce, Fries

House Chicken Pita **19**
Sherry Pulled Chicken, Banana Peppers, Iceberg Lettuce,
Madzun Sauce, Cabbage, Fries

Honey & Sobrasada Flatbread **18**
Pickled Onions, Oregano

Spinach & Cheese Flatbread **16**
Pecorino, Parmesan, Cured Egg Yolk

Classic Flatbread **15**
Mozzarella, Basil Pesto, Tomato, Arugula, Almonds
Add Prosciutto Cotto **+4**

Fugazzeta **19**
Flatbread stuffed with Mozzarella & Gruyere Cheese,
Onions, Oregano

SNACKS

Tiger Shrimp **16**
Potato Rosti, Brava Sauce, Aioli, Bacon Crisp

Mushroom Skewers **15**
Local Oyster Mushrooms, Ajo Blanco, Torta Frita, Cilantro

Crispy Calamari **16**
House Aioli
Ceviche Sauce **+3**

Pork Croquettes **14**
Sage Emulsion

TO SHARE

Bone-In Short Rib **38**
Carrot Crema, Papines, Mushrooms, Torta Frita

Pork Schnitzel **32**
Charred Lemon, Pickled Pepper Sauce, Fries

Pasta Al Forno **28**
Salsiccia, Tomato San Marzano, Fior Di Latte, Chili Flakes

Smoked Roasted Chicken **32**
Aji Panca & Orange Glaze, Potato, Yam, Cilantro Chimi

Whole Branzino **46**
Carrot, Onion, Cabbage, Lemongrass,
Pinamilit Sauce, Basmati Rice

