



Bar & Grill Restaurant

Menu



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Open Everyday
9.00AM - 10.00PM

Entrees

- | | |
|---|-------------|
| Tuna Tartar | \$20 |
| Fresh tuna watermelon red onion avocado pickled mustard seeds
caviar chips of the day | |
| Tiradito | \$20 |
| Catch of the day sashimi cucumber red onion avocado yellow miso-
ponzu sauce sesame mayo chips of the day | |
| Beef Carpaccio | \$19 |
| Sliced beef tenderloin lime juice red onion mushrooms Capers
parmesan cheese truffle mayo homemade bread canapé | |
| Fish Aguachile | \$19 |
| Fish or Shrimp ceviche, cucumber, red onion, seasonal fruit, passion fruit
aguachile, chile cabro, chips of the day Shrimp Upgrade \$21 | |
| Fish Ceviche | \$19 |
| Local catch with a refreshing tropical leche de tigre red onions grilled
palmito hearts sweet potato cucumber avocado and mixed chips.
Shrimp Upgrade \$21 Mixed Ceviche upgrade \$25 | |
| Mussels Bisque | \$19 |
| Mussels homemade bisque sauce sliced jalapeño lime fresh herbs
homemade focaccia bread fries | |
| Chilli Beans Nachos | \$19 |
| Chilli Beans Mild, Chips, Cheddar cheese, Pico de gallo, guacamole,
jalapeno pepper | |
| Hummus with Homemade Pita | \$17 |
| Creamy hummus with roasted garlic infusion, house crostini's crudite | |
| Charcuterie Board | \$45 |
| A Classic meat & Cheese board, olives, homemade jam, balsamic
vinaigrette, mustard seed caviar & house crostini's | |

Fried

- | | |
|---|-------------|
| Truffled Crispy French Fries | \$17 |
| Gourmet french fries with truffle mayo, parmesan cheese and
black garlic salt | |
| Fish & Chips | \$19 |
| Fried fish bits beer tempura onion rings or fries homemade
pickles lime tartar sauce | |
| Chicken Wings | \$20 |
| chicken wings marinated for 24 hours spiced flour homemade
sauce buffalo, teriyaki, BBQ fries | |
| Pork Belly Tacos | \$20 |
| Pork belly cooked low and slow homemade corn tortilla
mozzarella cheese avocado red onions pickled radish fresh
herbs pico de gallo smoked green sauce pickled vegetables | |
| Shrimps Tacos | \$20 |
| shrimps panko homemade corn tortilla mozzarella cheese
coleslaw avocado red onion fresh herbs pickled jalapeños
pico de gallo tartar sauce citrus dressing | |

Taxes and Tips are not included

Salads and Pastas

Chicken Caesar Salad \$ 20

Grilled chicken, Romaine lettuce, Caesar dressing, croutons, shredded parmesan, green olives, cherry tomatoes. Add *Shrimp* \$4

Grilled Shrimp Salad \$ 23

Grilled Shrimps over mixed lettuce, purple cabbage, fresh season fruit, cherry tomatoes, candied nuts, feta cheese & delicious citrus dressing

Beef Tenderloin Salad \$ 29

Grilled Beef tenderloin, mixed lettuces, cucumber, olives, caramelized onions, cherry tomatoes, avocado, chips with a drizzle of balsamic reduction, with a blue cheese dressing

Baba Ghanoush \$ 16

Roasted eggplant | olive oil | tahini | peperoncino | parsley | homemade plantain naan bread

Salmon Filled Ravioli \$ 23

Savor the delicate blend of fresh salmon and savory herbs enveloped in tender ravioli pasta, topped with a luscious creamy sauce.

Traditional Carbonara \$ 23

Homemade Pasta with fatty cured pork, hard cheese, eggs, salt, and black pepper

Fettuccine Frutti di mare \$ 28

Shrimp, fresh mussels and tender clams, all expertly sautéed in unsalted butter and a splash of crisp white wine.

Dessert

Chocolate Brownie \$10

Luna Flan \$10

Apple Cheesecake \$10

Week Special Dessert \$10

Burgers, Sandwiches and more ...

Richy's Burger \$ 21

Grilled angus ground beef | cheddar cheese | homemade bun | lettuce | tomatoes | onions | crispy bacon

Luna Burger \$ 23

Grilled angus ground beef | Swiss cheese | homemade bun | mushrooms | caramelized onions | balsamic vinegar

Beef Brisket Sandwich \$ 22

Featuring tender, slow-cooked brisket, served on freshly baked bread

Chicken Breast Sandwich \$ 18

Battered fried, chicken breast in spicy pepper, homemade bun, your choice of buffalo, teriyaki or BBQ sauce

Pulled Pork Sandwich \$ 18

Marinated pork loin, homemade BBQ, coleslaw, pickles

J'S Fish Sandwich \$ 18

Fried fish of the day | Panko | homemade bun | lettuce | tomato | onions | homemade tartar sauce

Caprese Sandwich \$ 19

Homemade focaccia bread | fresh mozzarella | tomato | arugula | pesto

French Dip Sandwich \$ 29

Grilled tenderloin fajitas, with Swiss cheese and caramelized onions, spicy mustard, in our fresh homemade baguette bread, accompanied by our special Au Jus sauce with French fries.

Chicken Quesadilla \$ 18

Shrimp Quesadilla \$ 22

Cheese Quesadilla \$ 15

Flour Tortilla Filled, Mozzarella cheese, caramelized red onions

*Ask your server for
"Our Monthly Specials"*

Taxes and Tips are not included

Main Course

Lobster

\$ 34

Lobster tail gratin with mozzarella and covered in thermidor sauce, accompanied with vegetables and mashed potatoes

Surf & Turf

\$ 45

Grilled tenderloin and lobster tail with mashed potatoes, vegetable parmesan and demi-glace sauce

Whole Fish

\$35

Fried or grill, rice & beans, plantain, homemade pico de gallo

Shrimp with Rice & Beans

\$ 21

Grilled Shrimps, rice and beans, plantain and pico de gallo

Coconut Shrimp

\$ 21

Grilled Shrimps, rice and beans, plantain and pico de gallo

Marinera Soup

\$ 21

Island Soup, Shrimps, Conch, fish of the day, coconut milk, seasonable vegetables

Beef Tenderloin

\$ 38

Grilled beef tenderloin, truffle cauliflower puree, butter glazed green peas, potatoes herbs de- Provence, parmesan cheese, blue cheese sauce

Beef Wellington

\$ 39

Beef tenderloin, covered in puff pastry, accompanied by potato and cheese croquettes, house salad. Red wine sauce and vinaigrette

Please note: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness — particularly for individuals with certain medical conditions or during pregnancy.

If anyone in your party has a food allergy, kindly inform your server before placing your order.



www.lunabeach.net

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"Our Monthly Specials"**

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DRINKS

Menu

Cocktails

Refreshing

Mojito	\$ 12
White rum, lime juice, mint, club soda simple syrup	
Monkey Lala	\$ 10
Dark Rum, Irish cream, Coffee Liqueur, Coconut Cream, Chocolate	
Tropical Margarita	\$ 12
Tequila, Triple sec, Lime Juice, Simple Syrup, Sugar Rim	
Spicy Margarita	\$ 14
Tequila, Orange Liqueur, Lime juice, Syrup, slices of Fresh jalapeño	
Daiquiri Bliss	\$ 10
White Rum, Lime juice, Syrup add your favorite seasonable fruit	
Sweet Luna	\$ 10
Dark rum, coconut cream & water, mango, pineapple juice	
Roatan Breeze	\$ 10
Dark rum, amaretto, orange liqueur, pineapple juice	
Tequila Sunrise	\$ 9
Tequila, orange juice, grenadine.	
Sex on the Beach	\$ 12
Vodka, peach liqueur, orange juice, cranberry juice	
Piña Colada	\$ 12
Dark rum, coconut cream, pineapple juice, condensed milk	
Bahama Mama	\$ 9
Coconut rum, White rum, Orange and Pineapple Juice	
Blue Lagoon	\$ 10
Vodka, blue curacao, Sprite or lemon soda	
Cosmopolitan	\$ 10
Vodka, Triple Sec, lime juice, Cranberry juice	
Long Island Iced Tea	\$ 12
White rum, vodka, tequila, gin, lemon juice, coca cola.	
Tokio Iced	\$ 10
White rum, vodka, tequila, gin, melon liqueur, lemon soda	
Moscow Mule	\$ 12
Vodka, ginger ale, ginger root, lime juice	
Lynchburg Lemonade	\$ 10
Jack Daniels, triple sec, lemon soda	
Dirty Martini	\$ 12
Vodka, vermouth, olive juice	

Beers

Salva Vida	\$ 3
Imperial	\$ 3
Barena	\$ 3
Corona	\$ 6
Heineken	\$ 5
Michelob Ultra	\$ 5
Miller Lite	\$ 5
Modelo	\$ 6

Michelada Mix	\$ 5
Clamato, Worcestershire, hot sauce, lime, sea salt, tajin.	
Add the local beer of your choice for extra \$3.	
Rum & Coke	\$ 7
Dark rum, coca cola	
Screwdriver	\$ 7
Vodka, orange juice	
Woo Woo	\$ 7
Vodka, peach liqueur, cranberry juice	
Blue Kamikaze	\$ 7
Vodka, lime juice, blue curacao	
Garifuna's Gifiti	\$ 5
Roatan herb & root infused rum	
Red Sangria	\$ 7
Red wine, Orange Juice, Orange Liqueur soda	

Spritzers

Aperol Spritz	\$ 10
Aperol, sparkling wine, soda, orange juice	
Mimosa	\$ 10
Sparkling wine, orange juice	
Bellini	\$ 10
Sparkling wine, peach purée	
Hard Seltzer	\$ 7

Soft Drinks

Coke / Zero Coke	\$ 3
Pepsi / Pepsi Light/Pepsi Black	\$ 3
Sprite / 7 up	\$ 3
Mirinda	\$ 3
Club Soda Canada Dry / Mountain dew	\$ 3
Tonic Water Canada Dry	\$ 3
Lipton Ice Tea	\$ 4
Gatorade	\$ 5
Adrenaline	\$ 5
Red Bull	\$ 7
Ginger Ale	\$ 3
Water bottle (Small, Medium, Large)	



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Vodka

Absolute	\$ 4
Tito's	\$ 5
Ketel One	\$ 6
Grey Goose	\$ 6
Ciroc	\$ 6

Gin

Beefeater	\$ 4
Bombay Sapphire	\$ 4
Tanqueray	\$ 7
Xibal Original	\$ 7
Hendrick's	\$ 7

Tequila

Jose Cuervo Especial Silver	\$ 7
Jose Cuervo Especial Gold	\$ 7
1800 Silver	\$ 8
1800 Añejo	\$ 8
Patron Silver	\$ 10
Patron Reposado	\$ 12
Patron Añejo	\$ 12
Don Julio Blanco	\$ 12
Don Julio Reposado	\$ 12
Don Julio Añejo	\$ 12

Rum

Flor de Caña 4 años Extra	\$ 4
Flor de Caña 4 años Oro	\$ 4
Flor de Caña 7 años	\$ 5
Flor de Caña 12 años	\$ 7
Flor de Caña 18 años	\$ 10
Zacapa 23 Solera	\$ 12
Myers	\$ 5
Captain Margan Spiced	\$ 6
Bacardi	\$ 5



Where Every Sip is an Experience, and
Every Glass Holds a Story!

Whisky & Bourbon

J&B Rare	\$ 8
Jameson	\$ 10
Crown Royal	\$ 8
Old Parr	\$ 10
Chivas Regal 12 years	\$ 10
Buchanans's 12 Years	\$ 8
Johnnie Walker Black Label	\$ 11
Johnnie Walker Double black	\$ 10
Jim Beam	\$ 10
Jack Daniels	\$ 10
Jack Daniels Honey	\$ 10

Classic Spirits

Aperol	\$ 5
Campari	\$ 5
Sambuca	\$ 6
Jagermeister	\$ 6
Amaretto Disaronno	\$ 5
Malibu	\$ 5
Fireball	\$ 5
Bailey's	\$ 5
Cointreau	\$ 7
Gran Marnier	

Cognac & Brandy

Courvoisier V.S.O.P	\$ 10
Brandi de Jerez Felipe II Solera Reserva	\$ 8

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WINE Fountain

White Wines

		By the Glass	By the bottle
Barefoot	Pinot Grigio	\$6.00	\$25.00
Grand Sud	Sauvignon Blanc	\$6.00	\$24.00
Yellow Tail	Sauvignon Blanc	\$7.00	\$29.00
Sterlin	Sauvignon Blanc		\$62.00
Le Rime	Pinot Grigio		\$33.00
Kendall Jackson	Chardonnay		\$48.00

Red Wines

		By the Glass	By the bottle
Yellow Tail	Cabernet Sauvignon	\$8.00	\$30.00
Yellow Tail	Merlot	\$7.00	\$29.00
Barefoot	Pinot Noir	\$6.00	\$26.00
Conte Placido	Chianti docg	\$6.00	\$23.00
Kendall Jackson	Merlot		\$50.00
Apothic	Cabernet Sauvignon		\$50.00
Louis M Martini	Cabernet Sauvignon		\$82.00
Alegoria	Malbec		\$56.00
Navarro Correa	Malbec		\$42.00
Banfi Chianti Classico			\$68.00

Sparkling Wines

	By the Glass	By the bottle
Indomita	\$7.00	\$24.00
Banfi Tener Brut		\$43.00
La Marca Proseco		\$43.00

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Welcome to Luna Beach! What we hope to be an Unforgettable Caribbean Island Experience for you, your family, and your friends.

We purchased and embarked on our journey to remodel the Luna Beach Resort in 2020. Our mission was simple, create a stunning beach front boutique resort that exudes privacy and luxury while maintaining the natural beauty of the jungle meets the beach setting. And to provide our esteemed guests with a uniquely memorable experience.

Making the most of the over 600 feet of beach front Luna Beach offers our guests an abundance of privacy in a natural setting nestled up amongst the natural almond, palm and sea grape trees (with a few noni's thrown in for good measure).

Drawing on the talent of the Honduran carpenters where wordworking is a passion, our design and construction team has created incredible pieces that are beautiful, functional and sustainable.

With multiple areas of relaxation, dining and entertainment our design and construction team spared no effort to create an oasis for our guests to come to enjoy and revel. With so many custom features, Luna Beach is the most unique Boutique Resort that you will ever encounter.

Serving the best food on the Island is our goal. Luna Beach Chef Luis Pichola and his staff understand that quality, consistency, and food safety are critical to our food & beverage offerings. And ultimately, taste and presentation are what keep our guests coming back. We have multiple dining outlets that give our guests options. Starting from fine dining gastronomy at the "Chef's Table", to fresh seafood and traditional fare at the Luna Beach Restaurant and Bar, to breakfast and smoothies at the Luna Bean Café to Island style food concepts at the Bikini Bottom Boat Bar (BBBB).

Above all, what makes Roatan and Luna Beach so wonderful are the local Roatanians that live and work here. They are good, caring people who will go the extra steps to make your stay enjoyable and safe. That is the most endearing part of this project and what makes us so happy to share Luna Beach with you. Please enjoy!

Thank you for your business!

Richard & Jodi Borghese