







APPETIZERS

CHILLI BEANS NACHOS  \$ 19
bean and ground beef stew, guacamole, sour cream, pico de gallo, jalapenos.

BEEF CARPACCIO    \$ 19
sliced tenderloin, lime juice, onion, mushrooms, capers, parmesan cheese, truffle mayo and bread.




SHRIMP COCKTAIL   \$ 19
local shrimp, thousand island style dressing, onions, garlic, peppers and plantain chips.




SPINACH AND ARTICHOKE PROVOLONE SKILLET   \$ 20
with pepper jam and bread crostini

TUNA TARTARE   \$ 20
ahi tuna, mustard dressing, watermelon, red onion, plantain chips.



FRIED CALAMARI    \$ 20
luna house lemon pepper breading, black aioli.

BURGERS, SANDWICHES & TACOS






LUNA BURGER    \$ 23
angus patty, swiss cheese, mushrooms, homemade brioche, bacon, lettuce, tomato, onions.

RICHY'S BURGER    \$ 21
angus patty, cheddar cheese, homemade brioche, bacon, lettuce, tomato and onions.

PULLED PORK SANDWICH   \$ 18
braised pulled pork, house BBQ, coleslaw, pickles.

GRILLED CHICKEN QUESADILLA   \$ 18
grilled chicken breast, salsa verde, onions, peppers and cilantro.

BEACH CLASSICS

SEAFOOD PLATTER FOR 2      \$ 85
butter poached lobster, shrimp, mussels and house battered market fish fingers, garlic butter sauce, tartare, tostones and grilled corn.



GARLIC BUTTER LOBSTER   \$ 36
butter poached lobster tails, sauteed seasonal vegetables, mashed potatoes.

COCONUT SHRIMP    \$ 23
coconut breaded shrimp, tostones, rice and beans.



GARLIC SHRIMP  \$ 23
al ajillo sauteed shrimp, tostones, rice and beans.

POPCORN SHRIMP   \$ 19
breaded local shrimp, thousand island dressing and house pickles.

FISH CEVICHE  \$ 19
Market fish fillet, leche de tigre dressing, onions, cilantro, avocado, peppers and plantain chips.



HUMMUS   \$ 17
crispy chickpeas, carrot and celery sticks, pita bread

CHICKEN WINGS

  \$ 20
crispy wings, carrot and celery sticks, sour cream dressing.

CHOOSE YOUR FLAVOR:


- Pepper Jam
- BBQ
- Buffalo


SPICY CHICKEN SANDWICH   \$ 18
fried chicken, spicy pepper, pickles.
CHOOSE YOUR FLAVOR: Pepper Jam, BBQ, or Buffalo

J'S FISH SANDWICH    \$ 20
grilled or fried market fresh fish, homemade bun, tartare sauce.

PORK BELLY TACOS  \$ 20
crispy pork belly, house BBQ, coleslaw, pickles and house-made tortilla.

SHRIMP TACOS  \$ 20
house-made tortilla, grilled shrimp, jalapeno, pickles, salsa verde.

MARKET FISH FILLET   \$ 25
Fish fillet, meuniere sauce, mashed potatoes, burnt lime and grilled broccoli.

WHOLE FISH  \$ 35
20 oz market fish, tostones, rice and beans.

FISH & CHIPS    \$ 21
house battered market fish fillet, tartare sauce, french fries.

MARINERA GARIFUNA  \$ 23
lobster, shrimp, mussels and clams in a tropical coconut base.

Please inform your server of any allergies or dietary restrictions



Tax and gratuity are not included. Thank you for your support.

ENTREES

SURF & TURF

\$ 45

Tenderloin 5 oz, lobster tail, parmesan truffle fries, torched avocado.

NEW YORK 8oz STEAK & FRIES

\$ 40

NY strip, parmesan fries and garden salad.

BBQ SAINT LOUIS RIBS ½ RACK

\$ 26

smoked and braised St. Louis ribs, house BBQ, coleslaw, mashed potatoes.

HALF BBQ JERK CHICKEN

\$ 22

brined and tropical marinated grilled chicken, baked rosemary potatoes and garden salad.

SEAFOOD CALDOSO RICE

\$ 34

lobster, shrimp, mussels, stewed with bisque and saffron rice.

PEARL COUSCOUS

\$ 18

Sauteed with Middle Eastern spices, cranberries, almonds and mint.

FETTUCCINE FRUTTI DI MARE

\$ 28

lobster tail, shrimp, mussels, sauteed with white wine, confit garlic and lobster bisque.

FETTUCCINE CARBONARA

\$ 23

guanciale cream with pecorino, black pepper and egg yolks.

LUNA SPECIALS

Something new, something seasonal, something unforgettable. Ask your server about this week's special.

SALADS

AVOCADO ISLAND SALAD

\$18

avocado, cucumber, cherry tomatoes, dried pineapple, arugula, citrus dressing

GRILLED SHRIMP SALAD

\$ 23

avocado, green leaves, mint, cilantro, cherry tomatoes, cucumber, tropical dressing.

GRILLED CHICKEN CAESAR SALAD

\$ 20

grilled chicken, romaine, croutons, parmesan shavings, anchovy dressing

HOUSE SALAD

\$ 12

seasonal greens, check with your server

DESSERTS

CHOCOLATE BROWNIE

\$ 10

LUNA FLAN

\$ 10

RED BERRY CHEESECAKE

\$ 12

WEEKLY SPECIAL DESSERT

\$ 10

Please inform your server of any allergies or dietary restrictions



crustaceans



eggs



mustard



dairy



seafood



gluten



sesame



nuts

Welcome to Luna Beach—An Unforgettable Island Experience.

When we first discovered this special stretch of coastline, we knew it was something we wanted to share. Surrounded by the natural beauty of the jungle and the Caribbean Sea, our vision was to create a place where guests could truly relax, unwind, and feel at home.

Over time, Luna has grown into more than just a resort. It's a space shaped by passion, local craftsmanship, and a team that genuinely cares about every guest experience. From the design of each space to the flavors on your plate, every detail has been thoughtfully created with you in mind.

Whether you're here for a quiet escape, a great meal, or simply to enjoy the moment, we hope you feel the magic of this place just as much as we do.

Thank you for being here and for allowing us to be part of your time in Roatán.

— Richard & Jodi



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