

The Original Boat Drink

2 oz Mount Gay Eclipse Rum

3 oz tonic water

Highball glass with crushed ice ~ lemon twist

Dark n' Stormy

2 oz Gosling's Black Seal Rum

3 oz ginger beer ~ or extra spicy ginger ale

Highball glass with crushed ice ~ lime wedge squeeze

Cuba Libre

2 oz Bacardi White Rum

3 oz coca cola

DOF glass with ice cubes ~ lime wedge squeeze

Classic Mojito

2 oz Bacardi White Rum

1 oz simple syrup

8-10 mint leaves

1 lime wheel ~ quartered

2 oz club soda

Muddle lime, mint, syrup ~ add rum & stir

Pour into Highball glass with crushed ice

Top with club soda ~ mint sprig garnish

Tru Blu Painkiller

2 oz Pusser's Rum

6 oz can pineapple juice

2 oz fresh orange juice

1 oz cream of coconut

fresh grated nutmeg

Add ingredients except nutmeg to a cocktail shaker

Shake with a few ice cubes ~ 20 shakes

Strain into a Highball glass with fresh ice cubes

Garnish with fresh grated nutmeg.

Bluwater Splash

Ask the bartender!!



Island Breeze

2 oz Pusser's Rum

3 oz pineapple juice

2 oz pink grapefruit juice

1 oz seltzer water

Splash of maraschino cherry syrup

Highball glass with crushed ice

Top with seltzer ~ lime squeeze ~ stir and garnish

Tru Blu Mai Tai

1 1/2 oz golden rum

1 oz triple sec

3 oz pineapple juice ~ 1 oz orange juice

1/2 oz orgeat syrup

Splash of grenadine ~ Splash of key lime juice

Add to a cocktail shaker with a few ice cubes ~ 20 shakes

Strain into a DOF glass or tiki mug with ice

Garnish with fruit and cherries

Gingersnap

2 oz Absolute Vanilla Vodka ~ 4 oz ginger ale

Highball glass with crushed ice ~ stir

Key Cape Cod

2 oz Absolute Vodka ~ 4 oz cranberry juice

Highball glass with crushed ice

Splash of key lime juice ~ stir ~ lime wheel garnish

House Margarita

1 1/2 oz Tequila ~ gold or white

1 oz Cointreau or Triple Sec

1 oz lemon juice

1/2 oz key lime juice

1 oz simple syrup

Add to a cocktail shaker with a few ice cubes ~ 20 shakes

Strain into a Margarita glass ~ salted rim

~ or ~

Strain into a DOF glass with fresh ice cubes

