



TAPAS

EC\$ / US\$

Edamame

40/16

Steamed edamame with spicy garlic dressing.
.vg.

Salt and Pepper Calamari

48/19

Deep-fried calamari, marinated in zesty Cajun spices and finished with a hint of lemon zest.
Served alongside our signature bang bang sauce .g. .s. .d.

Hummus

45/18

Creamy chickpea hummus blended with tahini and confit garlic, topped with roasted spicy chickpeas and fresh parsley. Served with warm toasted flatbread. .g. .vg.

Jerk Chicken Skewers

50/20

Flavourful jerk chicken skewers served on warm toasted flatbread, topped with fresh red onion, juicy tomato, crisp cucumber, and zesty pickled jalapeños. .g.

Dynamite Prawns

55/22

Crispy panko-breaded prawns drizzled with our signature dynamite sauce, served with a wedge of fresh lemon and a bed of crisp lettuce .sf. .e. .d. .ss.

Tuna Poke

60/24

Fresh local spicy tuna Saku, tossed with toasted sesame seeds and drizzled with dynamite and teriyaki sauce. Served over sticky sushi rice and topped with vibrant spring onions. .ss. .d. .e.

Baked Clams

65/26

Freshly caught local clams baked to perfection with a rich garlic Béchamel and a decadent blend of parmesan, cheddar, and mozzarella cheese. .d. .sf.

SALADS

Caesar Salad

40/16

Crisp romaine lettuce tossed in rich Caesar dressing, topped with smoky bacon, 12-month aged parmesan, anchovies, and crunchy herb croutons. (Add grilled chicken or grilled mahi) .e. .d. .g.

Tuna Bang Bang

70/28

Sesame-seared tuna steak atop a vibrant mix of carrots, cabbage, and cucumber, all tossed with roasted peanuts and drizzled with zesty bang bang dressing. (Sub in grilled mahi) .nt. .ss. .e.

SUSHI

EC\$ / US\$

Tuna

55/22

Fresh yellowtail tuna with crisp cucumber and chives, drizzled with spicy mayo and topped with salmon roe and sesame seeds. .d. .e. .ss.

California

55/22

Fresh crab legs paired with creamy avocado and crisp cucumber, finished with sesame seeds and a touch of tobiko. .d. .sf. .e. .ss.

Vegan

55/22

Tofu, creamy avocado, crisp cucumber, vibrant carrots, and sesame seeds all drizzled with vegan mayo and a spicy bang bang sauce. vg. .s. .ss.

Lobster

60/18

Local lobster tail, avocado, cucumber, tobiko. .d. .sf.

ALLERGENS & MORE INFO

Chef Recommendation: 

Please make our team aware if you have any allergies contains gluten .g. contains soy .s. contains egg .e. contains dairy .d. contains nuts .nt. contains shellfish .sf. contains sesame .ss. vegetarian .v. vegan .vg.

Prices are listed in both Eastern Caribbean dollars and us dollars. A discretionary 15% service charge is added to your bill. This includes a 17% ABST charge.

Please note we do not split bills.

CONTACT INFO

Scan to go to our social media:

+1 (268) 729-1688

info@loosecannon.antigua

Galleon Beach, English
Harbour, Antigua





PIZZAS

Tomato 	55/22
<i>Rich tomato sauce, creamy mozzarella, fresh basil, and a medley of cherry and plum tomatoes, all finished with a sprinkle of oregano. .d. .g. .v.</i>	
Cheese	55/22
<i>A creamy béchamel base topped with gooey mozzarella, cheddar, gorgonzola, and parmesan. .d. .g. .v.</i>	
Pesto	65/26
<i>A flavourful base of tomato sauce topped with tender confit chicken, basil pesto, red onion, creamy mozzarella and parmesan. .d. .g. .nt.</i>	
Bacon	65/26
<i>Tomato sauce, a blend of cheddar and mozzarella, savoury smoked bacon, roasted mushrooms, and fresh sliced onions. .d. .g.</i>	

DESSERTS

Coco Loca	50/20
<i>Creamy coconut ice cream paired with rich coconut and ginger fudge, topped with crunchy roasted peanuts for a sweet and nutty tropical treat. .d. .nt.</i>	
Passion Fruit Dream 	45/18
<i>A heavenly blend of white chocolate ganache and tangy passionfruit curd, elegantly layered with fluffy Chantilly cream and crunchy dried meringue. .d. .e.</i>	
Chocolate Delice	45/18
<i>Rich chocolate mousse layered with chocolate brownie pieces drizzled with luscious orange caramel sauce, topped with tangy dehydrated orange pieces. .d. .e.</i>	

EC\$ / US\$

LC CLASSICS

All served with triple cooked fries

The LC Burger	68/27
<i>Our juicy 8 oz beef burger topped with crispy smoked bacon and a gooey blend of three melted cheeses. Finished with fresh lettuce, ripe tomato, pickles and zesty onion, all drizzled with our signature burger sauce. .g. .d. .e.</i>	
The Vegan Burger	60/24
<i>Enjoy our vegan patty topped with creamy tofu mayo, crisp lettuce, juicy tomato, and zesty red onion. .g. .vg.</i>	
Bang Bang Chicken Burger 	65/26
<i>A flavor explosion with our crispy breaded chicken thigh, drizzled in spicy bang bang sauce. Topped with crunchy cabbage slaw, pickled jalapeños and fresh lettuce. .g. .s.</i>	
Lobster Roll	85/34
<i>Tender steamed local lobster tail, tossed in a creamy mayonnaise dressing, lemon, fresh dill, and crunchy pickles. Served on a soft roll for a taste of local bliss . d .sf . g . e .</i>	

EC\$ / US\$

FROM THE GRILL

EC\$ / US\$

Surf n Turf	360/140
<i>Flame-grilled 12 oz Angus ribeye served along local lobster, and fire - kissed clams, bold smoky and indulgent. Served with fresh chimichurri, charred lemon, fries and a garden salad. Best shared. .sf. .s.</i>	
Local Red Snapper	90/36
<i>Fresh baked red snapper served in a tender veggie and cannellini bean ragu. Paired with toasted sourdough and taramasalata</i>	
Grilled Local Lobster	190/76
<i>Josper grilled fresh local lobster, served with bang bang salad, fries and charred lime . .sf.</i>	
Signature Ribeye 12oz	170/64
<i>Premium Angus ribeye—richly marbled, tender, and full of flavor. Served caramelized garlic, fresh chimichurri, and golden truffle fries. .s.</i>	

SIDES

All \$25 ECD
Green salad
Bangbang salad
Truffle fries
Garlic bread