

## APPETIZERS

### i FRIED CRAWFISH \$11

golden fried crawfish tails tossed in a cajun seasoning served with a zesty rémoulade sauce

### BUFFALO CHICKEN DIP \$11

cream cheese, buffalo sauce, mozzarella & smoked pulled chicken served with tortilla chips

### i GROUPER NUGGETS \$14

hand breaded fried grouper tossed with cajun seasoning over a bed of lettuce served with a zesty remoulade sauce

### CRAB CAKES \$13

two jumbo crab cakes freshly pan fried, served with a cajun aioli

### i CUATRO NACHOS \$9

tortilla chips, queso, topped with cheese, pico de gallo, sour cream, guacamole & pickled jalapenos  
add chicken \$4 | shrimp \$5 | steak \$6

### GARLIC MUSSELS \$13

mussels simmered in a creamy garlic white wine sauce served with grilled crostinis

### MOZZERELLA MEATBALLS \$12

freshly made meatballs covered with marinara sauce, melted mozzarella cheese served with grilled crostinis

### TEX-MEX SHRIMP \$12

jumbo chilled shrimp with salsa, avocado, cilantro & a lime wheel served in a martini glass

### i BUFFALO CAULIFLOWER \$10

tempura battered cauliflower tossed in buffalo sauce & served with black peppercorn ranch

### QUESADILLA \$9

flour tortilla filled with cheddar cheese, sautéed onions, peppers, served with chips, salsa & sour cream  
add chicken \$4 | shrimp \$5 | steak \$6

## SOUPS

### HOMEMADE CHILI | CAJUN GUMBO

Cup \$5 | Bowl \$8

## SALADS

### HOUSE \$8

spring mix, shredded cheddar cheese, grape tomatoes, cucumbers, red onions & garlic croutons with choice of dressing

### WEDGE \$8

iceburg lettuce wedge with bacon chunks, grape tomatoes, red onions, bleu cheese crumbles & dressing then drizzled with a balsamic reduction

### CAESAR \$8

romaine wedge, shaved parmesan cheese, garlic croutons, drizzled with caesar dressing

### CILANTRO \$9

spring mix, southwest salsa, red onions, shredded cheddar cheese, fried tortilla strips & sliced avocado dressed with cilantro lime vinaigrette

### ADD PROTEIN

chicken \$4 | shrimp \$5 | steak \$6

### i SEAFOOD \$16

romaine wedge with chef's seafood mix – crabmeat, crawfish, shrimp lightly coated in spiced mayo, topped with shredded cheddar cheese, tomatoes, cucumbers, carrots with lemon vinaigrette dressing

## OUR STORY



**FOUR**  
Culinary  
Influences  
**ONE**  
Unforgettable  
Experience

The inspiration for iCUATRO not only came from the word "Fore!" shouted across the TPC Tampa Bay golf course (which provides the restaurant's lush backdrop), but also from the four culinary influences original chefs Michael Toscano and Wes Morton brought to the table – Mexican, Italian, Cajun and American home cooking. Together in 2015, they created a seasonal, modern mix of layered culinary traditions that celebrate curiosity, passion and Florida's freshest, local ingredients.

Fast forward to today and iCUATRO's Executive Chef Greg Gonzales continues to highlight the four original ethnic roots, Mexican, Italian, Cajun and American, in the menu. Originally from San Antonio, Texas, with over 20 years of experience in fine dining establishments, he is more than "seasoned" in the culinary arts. His focus on building a culture and teamwork shows through in the food quality and flavor.

We invite you to bring your friends, bring your family – bring the whole neighborhood – and experience the many flavors of iCUATRO!

## WINGS

### 8 WINGS \$12

**BUFFALO**  
traditional Frank's  
hot sauce

### 15 WINGS \$23

**CAJUN SPICE RUB**  
special blend of 8  
cajun spices

### 24 WINGS \$34

**NASHVILLE**  
buttery buffalo  
with a bold kick

**GARLIC PARMESAN**  
a dry rub with oregano,  
parsley & onion powder

*i Denotes Signature Item*

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All prices are subject to a 8.5% sales tax. A 20% gratuity will be added to parties of 8 or more for your convenience. Please inform your server if you or anyone in your party has food allergies or special dietary restrictions.*

## HAND HELDS

*served with choice of fry caddie or house-made chips*

### iCUATRO CUBAN \$14

mojo pork, ham, pickles, swiss cheese & mustard on la segunda cuban bread

### i GROUPEL REUBEN \$18

fresh blackened grouper, swiss cheese, sauerkraut & russian dressing on a marble rye toast

### CHICKEN CORDON BLEU \$14

herb crusted chicken breast topped with ham, swiss cheese, honey dijon mustard served on a hoagie roll

### CATCH OF THE DAY – Market Price

fried, grilled or blackened with slaw, crumbled house potato chips & tartar sauce on a potato bun

### THE CLUB \$14

piles of ham, turkey, bacon, lettuce, tomato & swiss cheese served double-decker style on wheat or white toast

### CHEESESTEAK \$14

shaved steak, melted white cheddar, sautéed onions, peppers, mushrooms, spicy aioli served on a hoagie roll

### i SEAFOOD PO'BOY \$15

fried crawfish or shrimp, lettuce, tomato, pickle with a zesty remoulade sauce served on a toasted hoagie roll

### STREET TACOS \$14

three flour tortillas filled with choice of protein, topped with lettuce, pico de gallo, cheddar cheese & cilantro  
chicken | shrimp | mojo pork | steak

## BURGERS

*served with choice of fry caddie or house-made chips*

### iCUATRO \$13

8 oz lean hand-pressed beef, cheddar cheese, lettuce, tomato, pickles, red onions

### BLACK N' BLEU \$14

blackened spiced, bacon, bleu cheese, lettuce, tomato, red onions

### MUSHROOM N' SWISS \$14

sautéed mushrooms, onions, swiss cheese, lettuce, tomato, aioli sauce

### SMOKEHOUSE \$16

muenster cheese, pulled pork, bacon, pickles, coleslaw, crispy fried onions, bbq sauce

### i VOODOO \$15

cajun spiced, cheddar cheese, lettuce, tomato, red onion, pickled jalapeno, pickles, topped with nashville sauce

### TEX-MEX \$14

Mixed cheese, lettuce, tomato, red onion, sliced avocado, spicy aioli sauce, between two toasted flour tortillas

*Burgers served on a potato bun unless otherwise specified. Burgers cooked to medium.*

## FRY CADDIE

#### OLD-FASHIONED

salt, pepper & garlic

#### CAJUN SPICE

eight spice blackened seasoning

#### TEX-MEX

cajun spice smothered with queso

#### ITALIAN HERB

parsley, garlic, basil & parmesan

#### SWEET POTATO \$2

tossed with powdered sugar & cinnamon

## ENTREES

### i CRAWFISH FETTUCCINE \$14

crawfish tails sautéed with garlic & cajun spice seasoning tossed in an alfredo sauce served with a crostini

### BAKED ZITI \$15

homemade hearty marinara sauce with seasoned italian sausage over penne pasta, baked with mozzarella & parmesan cheese served with a crostini

### i BAYOU CHICKEN \$18

blackened chicken breast over madeira wine mushroom stuffing topped with a crawfish cajun cream sauce

### CARNE ASADA \$15

cilantro, lime, garlic marinated flank steak grilled & sliced with sautéed peppers & onions served with jasmine rice

### JAMBALAYA RICE BOWL \$16

shrimp, chicken, andouille sausage, onions, peppers sautéed in a cajun broth mixed with jasmine rice

### i TEX-MEX CHICKEN PENNE \$14

sautéed chicken with green peppers, jalapenos, corn, in alfredo sauce with penne pasta, topped with melted mixed cheeses, pico de gallo, cilantro & a touch of lime

### HONEY BOURBON SALMON \$18

grilled salmon dressed in a honey bourbon glaze served with mashed red potatoes & veggies

### i CAJUN FILET MIGNON \$27

6oz filet topped with a crawfish cajun cream sauce served with red mashed potatoes & veggie of the day

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