



Appetizers

BAKED BRIE \$13

Puffed Pastry | Rum Poached Pears | Blueberry Brandy Coulis | Toasted Macadamia Nuts | Warm Bread

CARIBBEAN CONCH FRITTERS \$12

Sweet Caribbean Conch | Flash Fried | Caribbean Remoulade

COCONUT SHRIMP \$16

Coconut Breaded Shrimp | Mango Pineapple Dipping Sauce

BBQ PORK RIBS \$15

4 Bone | House Mango BBQ Sauce | Chili Spiked Red Slaw

CALAMARI \$15

Buttermilk Brined | Cajun Seasoned | Sweet Chili Sauce | Spicy Aioli

Soup & Salads

CARIBBEAN LOBSTER BISQUE \$12

Fresh Caribbean Lobster | Dry Sherry Wine | Tomato | Cream | Scallions

HOUSE \$8

Mixed Greens | Grape Tomatoes | Carrots | Red Onions | Cucumbers | House Made Croutons | Tarragon Vinaigrette

CAESAR \$8

Crisp Romaine Lettuce | Parmesan Cheese | House Made Croutons | House Made Caesar Dressing

KALE \$11

Kale | Grape Tomatoes | Mango | Toasted Coconut | Curried Pepitas | Cilantro-Lime Vinaigrette | GF

“GF” indicates Gluten Free ~ additional selection available upon request

20% gratuity may be added to parties of 5 or more

Sea

FRESH CATCH MP

Daily Chef Inspired Creation

LOCAL CARIBBEAN LOBSTER MP

*Grilled Caribbean Lobster | Goat Cheese Smashed Red Bliss Potatoes | Asparagus |
Mushroom | Thermidor Sauce | Grilled Lemon Halves*

LOBSTER POT PIE \$49

Creamy Caribbean Lobster Veloute | Puff Pastry | Caribbean Lobster Tail | Arugula | Mixed Vegetables

CIOPPINO \$38

Shrimp | Scallops | Mussels | Fish | Mild Italian Sausage | Tomato-Fenel Broth | Toasted Bread Points

SNAPPER CRIOLLA \$42

*Whole Flash Fried Snapper | Sofrito Rice & Beans | Sweet Plantains | Red Onions |
Bell Peppers | Salsa Criolla | Cilantro-Lime Coulis*

SEAFOOD PENNE ALFREDO \$36

Shrimp | Scallops | Grape Tomatoes | Asparagus | Penne Pasta | Parmesan-Boursin Cheese "Alfredo"

Land

JERK CHICKEN \$22

*Airline Chicken Breast | Jerk Seasoning Marinade | Plantains | Grilled Vegetables |
Sofrito Rice & Beans | Coconut Curry Sauce | GF*

HOUSE SMOKED PORK LOIN \$32

6oz l Sausage Stuffed l Goat Cheese Smashed Red Bliss Potatoes l Asparagus l Cranberry Demi-Glace

FILET MIGNON \$46

*8oz Beef Tenderloin | Béarnaise | Cremini Mushroom Bordelaise |
Rosemary Roasted Fingerling Potatoes | Grilled Vegetables | GF*

BRAISED BEEF SHORT RIBS \$34

Roasted Root Vegetables | Mushrooms | Fingerling Potatoes | Natural Jus | GF

NEW ZEALAND LAMB CHOPS \$38

6 Bones Seared | Rosemary-Mustard Marinade | Grilled Vegetables | Fingerling Potatoes | GF

Vegetarian

STUFFED PEPPERS \$24

*Hickory Smoked Bell Peppers | Rice & Beans Stuffing | Mozzarella Cheese | Grilled
Asparagus | Coconut Curry Sauce | Cilantro Lime Coulis | GF
(Vegan Preparation Available)*

Sides

*Goat Cheese Smashed Redbliss Potatoes \$7 | Sofrito Rice & Beans \$5 |
Grilled Vegetables \$7 | Roasted Fingerling Potatoes \$7*