

To Start

Soup of the Day fresh homemade soup served with crusty bread
\$8

Homemade Conch Fritters fried until golden, served with a spiced Marie-Rose dipping sauce
\$9

Tropical Chicken Skewers grilled breast of chicken finished with a soy and pineapple glaze
\$11

Eggplant Rolls sliced eggplant (aubergine) rolled around herbed goats cheese and roasted red peppers, oven baked and finished with fresh basil vinaigrette
\$9

Fried Calamari coated in our crispy batter, accompanied by homemade spiced papaya remoulade
\$11

Shrimp Cakes diced shrimp and seasonings bound in choux pastry, served with a spiced orange marmalade dip
\$13

Tuna Beet Salad yellow fin tuna, marinated in soy, fresh herbs and ginger, seared to rare and served on a bed of lemon infused beets and fresh mixed greens, garnished with plantain tostones
\$11



10% service charge will be added to your bill, if you feel this is unjustified please let us know.

If split checks are required, please notify your server when ordering.

To Follow

Grilled Breast of Chicken marinated with Thai green curry and yoghurt, served with mashed potatoes
\$24

Traditional West Indian Roti Chicken curry wrapped in an East Indian flatbread accompanied by rice and mango chutney
\$20

Penne Pasta with oven-roasted vegetables tossed in our homemade pesto of garden-fresh basil, garlic and parmesan \$20
Add Chicken \$24
Add Jumbo Shrimp \$26

Fillet of Red Snapper topped with a jerk and cilantro seasoned crumb, accompanied by a red pepper coulis and steamed rice
\$29

Fillet of Mahi-Mahi baked in coconut and wasabi marinade, served with steamed rice
\$26

Yellow Fin Tuna marinated in soy, fresh herbs and ginger, seared to your liking and set on a bed of lemon infused beets, fresh mixed greens and plantain tostones. Presented with side of steamed rice
\$31

Pork Tenderloin tamarind glazed and garnished with oven-dried pineapple wedges, served with mashed potatoes
\$29

Prime 10oz New York Strip *Certified Angus Beef*[®] served with mashed potatoes and your choice of mushroom & red wine sauce or garlic & herb butter
\$35

Eggplant Rolls sliced eggplant (aubergine) rolled around herbed goats cheese and roasted red peppers, oven baked and finished with fresh basil vinaigrette, served with rice
\$18

Side Dishes available with your main course

Steamed Broccoli Soy & ginger Eggplant Saute Fresh Garden Salad

Slow Roasted Tomatoes with balsamic and basil

\$4 each

Choice of Salad Dressings: House Vinaigrette, Ranch, Caesar or Blue Cheese