



## **Appetizers**

**Smoked conch chowder** \$9  
with bacon, potato and scallions

**Roasted jalapeno soup** \$8

**Coffee-rubbed tuna** \$13  
Yellowfin tuna seared rare and sliced paper-thin in an Asian marinade  
served with a garnish salad and pickled ginger

**Princess conch and mushroom crepes** \$13  
with roasted red pepper pesto and cream sauce

**Pear & blue cheese salad** \$11  
Island fresh greens with toasted walnuts, pears, blue cheese and a raspberry vinaigrette

**Blackened shrimp tart** \$14  
served in a spinach puff pastry tart with smoked tomato sauce

**Caesar salad** \$9  
shaved Parmesan cheese on romaine lettuce with our own Caesar dressing

**Conch wontons** \$12  
streaked with Hoisin and served with sweet chili dipping sauce

**Vegetable spring rolls** \$11  
served on baby arugula with oven-dried tomatoes

## **Main Courses**

**Almond and herb crusted grouper** \$33  
served on a Mandarin, sweet chili, crispy noodle salad

**Oven-roasted chicken** \$29  
with garlic mashed potatoes, sautéed vegetables and a white wine jus

**Grilled tenderloin of beef** \$35  
with mustard mash, sautéed vegetables, salsa verde and a port wine reduction

**Vegetable tart** \$28  
Roasted red peppers, grilled zucchini and eggplant on puff pastry  
filled with ratatouille, topped with melted brie

**Fresh blackened snapper** \$34  
topped with a skewer of sweet chili shrimp and a coconut curry sauce

**Jerk lamb chops** \$38  
served with peppercorn sauce, potato gratin and mixed vegetables

**Pecan-crusted conch** \$29  
with a spicy orange sauce, mixed vegetables and roasted potatoes

**Sesame-sirachi seared yellow fin tuna** \$35  
served with sauteed bok choy, ginger rice and a soya glaze

**And in season:**  
(Usually August 15<sup>th</sup>-March 31<sup>st</sup>...subject to change)

**Caicos grilled lobster** \$42  
served with sautéed spinach, garlic mash and drawn garlic butter

12% Government tax will be added to all bills  
15% gratuity will be added to parties of 6 or more