



Appetizers

Smoked conch chowder \$12
With bacon, potato and scallions

Roasted jalapeno soup \$11

Coffee rubbed tuna \$14
Yellow fin tuna seared rare and sliced paper thin in an Asian marinade served with a garnish salad and pickled ginger

Pear & blue cheese salad \$12
Island fresh greens with toasted walnuts, pears, blue cheese and a raspberry vinaigrette

Blackened shrimp tart \$14.5
Served in a spinach puff pastry tart with smoked tomato sauce

Caesar salad \$11
Shaved parmesan cheese on romaine lettuce with our own Caesar dressing

Conch wontons \$13.5
Streaked with Hoisin and served with sweet chili dipping sauce

Vegetable spring rolls \$12
Served on baby arugula with oven dried tomatoes

Main Courses

Almond and herb crusted grouper \$35
Served on a mandarin, sweet chili, crispy noodle salad

Oven roasted chicken \$29.5
With garlic mashed potatoes, sautéed vegetables and a white wine jus

Grilled tenderloin of beef \$43
With mustard mash, sautéed vegetables, salsa verde and a port wine reduction

Vegetable tart \$29.5
Roasted red peppers, grilled zucchini and eggplant on puff pastry filled with roasted tomatoes, topped with melted brie

Pecan crusted conch \$32
With a spicy orange sauce, mixed vegetables and roasted potatoes

Fresh blackened snapper \$36
Topped with a skewer of sweet chili shrimp with a light coconut curry sauce and mango chutney

Jerk lamb chops \$43
Served with peppercorn sauce, potato gratin and mixed vegetables

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