

# SEAFOOD DINNER MENU

## APPETIZERS

**CONCH CEVICHE TOMATO SHOT** \$12

local marinated conch with citrus sour orange juice, lime and extra virgin olive oil with hand-picked cilantro leaves garnished with a cracker stick

**LOBSTER AND THYME FRITTERS** \$8

with a dark rum remoulade

**CREAMY CONCH AND OKRA CHOWDER** \$12

roasted coconut Johnny cake

**BABY SPINACH AND AVOCADO SALAD** \$14

with soy glazed fresh crab

**CHILLED LOCAL STONED CRAB CLAWS**  
\$MARKET PRICE

Dijon lemon remoulade. house made chili and horseradish mayo

## SIDES

**COCONUT PEAS AND RICE** \$4

**CINNAMON DUSTED PLANTAINS** \$4

**ROASTED SWEET POTATOES** \$4

**ROASTED OKRA** \$4

with sweet onions and pink salt

**LOBSTER GARLIC AND WHITE WINE FETTUCCINI** \$21

with roasted tomato, garlic and extra virgin olive oil, or have it Alfredo style with a parmesan cream sauce with fresh basil variations

**CHICKEN BREAST** \$18

or

**NON-SEAFOOD OR MEAT LOVERS** \$18

we can do with tofu and sautéed vegetables

**ALL NON-PASTA ENTREES COME WITH CHOICE OF 2**

## ENTREES

**JERKED GLAZED LOCAL GROUPER FILET** \$21

**PANKO AND PARMESAN CRUSTED STUFFED LOBSTER** \$MARKET PRICE

with a Dijon and wild mushroom stuffing

**GRILLED OR CHARBROILED SWEET LOBSTER** \$MARKET PRICE

with a garlic and lemon butter cream, scallions and roasted thyme

**PAN ROASTED OR GRILLED**

**WHOLE LOCAL SNAPPER** \$22

with a goat pepper and lime butter cream

**COCONUT RUM GLAZED**

**CORNISH HEN** \$18

with a spinach and crab stuffing or with a spinach and okra stuffing

**CURRIED CONCH** \$19

with a coconut cream and brandy sauce with bell peppers and sweet onion relish

## DESSERTS

**ALL DESSERTS** \$9

**GUAVA DUFF**

with a double cream cinnamon and coconut cream sauce

**BAILEYS AND MYERS RUM CHEESE CAKE**

**MANGO RED VELVET MOUSSE CAKE**

**WARM PAPAYA AND NUTMEG PIE**

with vanilla bean ice cream

