



DINNER MENU

STARTERS

Shrimp and Crab Cake

Served with a remoulade sauce

14

Flatbread Bruschetta

Homemade flatbread, garlic, basil, tomato, olive oil and parmesan cheese

10

BBQ Chick Taco

BBQ chicken cheddar cheese and herbed sour cream

11

Grilled Scallops with Corn Salad

Scallops, corn, cherry tomato and scallions

15

Mixed Green Salad

Lettuce, spinach, dried fruits, goat cheese with a pecan and honey balsamic vinaigrette

13

Blackened Grouper

Served with a creamy lobster sauce

28

Beef Tenderloin

8oz beef tenderloin grilled topped with a brandy peppercorn sauce

33

Cajun Shrimp

Shrimp, red bell pepper and tomato in a Cajun creamy sauce and tossed with fettucine, sprinkled with fresh Parmesan cheese and green onions

26

Honey Maple Glazed Chicken

Crispy chicken breast with a honey and maple glaze

23

West Indies Mahi Mahi

Mahi Mahi steamed with local herbs and cherry tomatoes

24

Seaside Feast

Shrimp and lobster in a lemon butter sauce with mushrooms and sweet peppers

28

MAIN DISHES

Seafood Bake Pasta

Lobster, mussels, scallops baked with penne, mushrooms, bell peppers, marinara sauce and mozzarella cheese

27

Steak Fried Rice

with onion, ginger, peppers and mushrooms

20

Raspberry BBQ Pork Loin

Roasted pork loin and then finished with a raspberry BBQ sauce

25

Sides

Peas and Rice

Mashed Potatoes

Hasselback Potatoes

Fries

Steamed Seasonal Vegetables