



STARTERS

SOUP

Ask your Server for the Soup of the day

\$11

Beef and Pineapple Kebab

Beef with pineapple and red bell peppers grilled and finished with teriyaki syrup.

\$14

Treasure of the Caribbean Ceviche

Snapper, Mahi Mahi and Conch Marinated in lime juice with pepper, 'cilantro, onion and jalapenos.

\$12

Caribbean Shrimp Cocktail

Steamed shrimp tossed in Caribbean red sauce

\$13

Smoked Chicken Salad in Tomato Cups

Home smoked chicken tossed with celery and onion

\$11

Tropical Salad

Assorted baby mix lettuce with grilled seasonal fruits, pecan nuts and tossed with a citrus vinaigrette

\$12

The Cafe Caesar

Romaine lettuce tossed with our homemade Caesar dressing and crumbled croutons and topped with shaved Parmesan and roasted garlic

\$11

Curry Crab Salad

West Indian style flavored curried crab meat served in a spring basket with fresh spring greens

\$13



MAIN DISHES

Steamed Coconut Red Snapper

Red Snapper fillet steamed with fresh herbs and ginger in a coconut sauce.

\$27

Pork Chop with Mango Chutney

Boneless pork chop grilled to perfection and served with a warm mango chutney.

\$25

Tropix Lobster/Scallop

Lobster medallions and scallops tossed with Linguine and laced with a tomato white wine sauce

\$28

Jerk Chicken Pasta

Tasty jerk chicken tossed with penne pasta and fresh vegetables in a creamy sauce.

\$23

Fillet of Beef

9 oz Black Angus center cut beef tenderloin done to your liking with red wine rosemary sauce

\$38

Seafood Etouffee

Shrimp, scallops, mussels and squid simmered in a bayou Creole sauce

\$26

Veg Medley Pasta

Linguine tossed with mushrooms, zucchini, yellow squash, carrots, tomato in a marinara sauce

\$18

Sexy Surf & Turf

Seared scallops and beef tenderloin done to your liking and served with a creamy peppercorn sauce,

\$36

Dredged Mahi Mahi

Dredge and seared to perfection and served with a Caribbean inspired garlic mustard sauce,

\$22

Guava Rum Glazed Roasted Chicken

Chicken Breast Roasted and glazed with Guava Rum Sauce

\$24

Passionfruit Shrimp

Shrimp sauteed in a Passion fruit sauce with herbs.

\$25

Anegada Lobster

Anegada Lobster grilled to perfection and served with a White Wine Lemon Sauce

\$55

Coconut Curry Tofu

Tofu done in a Curry Coconut sauce

\$20

SIDES

Saffron Whipped Potato,

Seasoned Rice

Au Gratin Sweet Potato

Steamed Vegetables

A 15% Service Charge will be added to the final bill