



Dinner

APPETIZERS

- Shrimp Cocktail** 15
served with a spicy cocktail sauce
- Stuffed Plantain Cup** 12
plantain stuffed with a vegetable coconut stuffing
- Roasted Pumpkin Salad** 11
with black beans on a bed of fresh greens and drizzled with a herb vinaigrette
- Caribbean Salad** 12
mixed greens, orange segments, peppers, grilled pineapple
- Lobster Bites** 16
chunks of lobster deep fried and served with a honey ginger sauce



SIDES

- Basmati Rice**
Roasted Red Bliss Potatoes
Sweet Potato Mash
Creamy Polenta
Roasted Vegetables

ENTREES

- Citrus Glazed Snapper** 25
Local snapper pan seared with an orange and vodka glaze
- Seafood Pasta** 27
shrimp, fish, conch and mussels tossed with linguine in a white wine and garlic butter sauce
- T-Bone Steak** 35
Steak grilled to your liking and topped with a bacon mushroom sauce
- Creamy Lobster Pasta** 28
chunks of lobster tossed in linguine with a creamy Parmesan sauce and cherry tomatoes
- Island Chicken Breast** 23
chicken breast breaded with crushed corn flakes, pan seared and served with a passion mushroom sauce
- Lemongrass Salmon** 26
Grilled salmon with a lemongrass sauce
- Grilled Flank Steak** 30
Flank steak grilled to your liking with a special homemade sauce
- Grilled Whole Lobster** 70
Served with a drawn butter