



DINNER

STARTERS

FRIED CONCH SAMOSAS bambarra calypso sauce | shaved fennel and green apple salad **12**

CRISPY CALAMARI basil salt | tartar sauce | veggie sticks | ranch dressing **14**

COCONUT SHRIMP coconut breaded | ginger and pumpkin sauce **15**

CONCH ROLLS vegetables | rice paper | sweet & sour sauce **14**

TUNA TATAKI sliced avocado | sesame seeds | wasabi mayo | asian dressing **16**

SHRIMP COCKTAIL julienne romaine lettuce | cherry tomatoes | red onions | cocktail sauce **15**

LOCAL SNAPPER CEVICHE snapper | lemon | lime | red onion | coconut milk **14**

CRAB CAKES endive and pear salad | meyer lemon salsa **15**

BEEF CARPACCIO parmesan | arugula | basil | garlic | toast | olive oil | mustard vinaigrette **14**

SALADS

CONCH SALAD bell peppers | onions | tomatoes | sundried pineapple | celery | lime and lemon dressing **12**

GREEN SALAD mixed greens | tomatoes | garlic bread | balsamic vinaigrette **12**

KALE SALAD croutons | tomatoes | avocado | shaved parmesan | parmesan vinaigrette **12**

CAESAR SALAD romaine lettuce | croutons | shaved parmesan **12**

CAPRESE SALAD fresh mozzarella | tomatoes | basil pesto | arugula | balsamic glaze **15**

SOUP OF THE DAY ask your server for chef's inspiration **9**

Executive Chef Alexander Powell

12% government tax and 10% service charge will be added to your check.





DINNER

MAINS

every main course includes your choice of two sides and one sauce.

LAND

BEEF TENDERLOIN grilled | 7oz filet **34**

NY STRIP STEAK grilled | 8oz | boneless **35**

CHICKEN roasted | half boneless **26**

JERK CHICKEN grilled | half boneless | jerk spice **23**

LAMB CHOPS grilled | double cut **39**

SEA

MAHI-MAHI pan seared | 8oz filet **33**

GROUPER pan seared | 8oz filet **32**

LOCAL WHOLE SNAPPER baked or fried **M/P**

TUNA pan seared or grilled | 8oz filet **36**

LOCAL LOBSTER TAIL grilled **M/P**

SHRIMP grilled or sautéed **32**

SIDES (choose 2)

peas and rice
white rice
fried plantains
plain mashed potatoes
sweet mashed potatoes
french fries
roasted fingerling potatoes
steamed vegetables
vegetable cous cous
pineapple cole slaw
house salad
corn and broccoli
loaded baked potato

SAUCES (choose 1)

jerk
red wine
chimichurri
garlic and herbs butter
ginger beurre blanc
béarnaise
red curry
au poivre
buttery hot sauce
soy caramel





DINNER

SPECIALTIES

MEXICAN BURGER 6oz black angus patty | guacamole | pepper jack cheese | tomato | red onion | jalapeño and chipotle mayo | fries **19**

POTATO GNOCCHI homemade gnocchi | crispy fried chicken strips | parmesan | fresh basil | tomato sauce **20**

SEA FOOD PASTA spaghetti | mussels | clams | calamari | tomato sauce | parsley | garlic bread **28** with lobster **43**

MUSHROOMS RISOTTO arborio rice | mushrooms | onion | garlic | butter **22**
with shrimp **32**
with lobster **37**

LOCAL SAUTÉED SNAPPER potato gnocchi | silky carrot puree **30**

PAN ROASTED SALMON wasabi mashed potatoes | corn and broccoli | soy ginger vinaigrette **35**

BABY BACK RIBS full rack | pineapple cole slaw | french fries | bbq sauce **29**

PORTER HOUSE PORK CHOP onion fondue | fresh peas | spice cabbage | mushroom glaze **33**

RIBEYE STEAK sautéed mushrooms | mashed potatoes | soy caramel sauce **41**

SURF & SURF grilled ½ lobster tail | mahi-mahi | sweet mashed potatoes | steamed vegetables | herb butter | ginger beurre blanc **49**

À LA CARTE SIDES **6**

peas and rice
white rice
fried plantains
plain mashed potatoes
sweet mashed potatoes
french fries
roasted fingerling potatoes
steamed vegetables
vegetable cous cous
pineapple cole slaw
house salad
corn and broccoli
loaded baked potato

À LA CARTE SAUCES **2**

jerk
red wine
chimichurri
garlic and herbs butter
ginger beurre blanc
béarnaise
red curry
au poivre
buttery hot sauce
soy caramel

