

Dinner Menu Selections

Appetizers

▶ Caesar Salad

Crispy Romaine Heart Tossed in Anchovy Dressing
topped with Crispy Bacon, Garlic
Croutons and Shaving Parmesan Cheese
\$11

▶ Vietnamese Chicken Salad

Boiled Shredded Chicken Breast with
Julienne Carrots, Green Cabbage,
Fried Shallots, Onion,
Scallion, Mint Leaves,
Coriander & Ground Peanut
Tossed in Spicy Lemon Dressing
\$12

▶ Tomato & Fresh Mozzarella Salad

Slices Fresh Tomato and Mozzarella
Topped with Sweet Basil, Pinenuts,
Aged Balsamic Vinegar & Extra Olive Oil
\$14

▶ Conch Salad

Fresh Conch mixed with Pepper, Tomato, Onions & Cilantro
\$ 11

▶ Thai Tuna Salad

Char-Grilled Rare Tuna tossed in Tomato, Cucumber, Spring Onion,
Ground Peanut & Fresh Coriander with Spicy Thai Dressing
\$14

▶ Tuna Carpaccio

Thin raw slices marinated in Olive oil, basil, capers, onions, tomatoes,
seaweed & parmesan
\$14

▶ Fresh Tuna Roll

Fresh Tuna, Seaweed, Cilantro, Sesame Oil wrapped in Rice Paper, |
Set on Arugula Leave Spicy Lemon Dressing
\$14

▶ Mango Scallop & Salmon Salad

Ceviche of Scallop & Salmon with Cilantro, Bell Pepper, Tomato & Scallion Topped with Baby
Aragula,
Cantaloupe, Honey dew, Cherry Tomato & Mango, Light Lemon Dressing
\$14

▶ Asparagus and Shiitake Mushroom Risotto
Topped with Truffle Oil
\$ 12

▶ Crispy Aumoniere of Scallop
Crispy Bricks Paper stuffed with Sauteed Jumbo Scallops, Mushroom, Spinach and Parmesan
Cream Sauce
Topped with Crispy Shallots and Truffle Oil
\$ 14

▶ The dozen of escargots
6 escargots served w/ garlic, parsley and butter & 6 served with garlic cream
\$ 14

▶ Shrimps Tempura
Crispy Coasted with Tempura Flour Set on Seaweed Salad Srirach Sauce
\$ 14

▶ Coconut Shrimps
Coconut breaded Shrimp Served with Sweet Chili Sauce, Spicy Mayo and Cocktail Sauce
\$ 14

▶ Deep-Fried Conch fritters
Fresh Conch mixed with Onion, Garlic, Bell Pepper, Celery, Tomato, Cilantro Served with
Spicy Mayo and Cocktail Sauce
\$ 11

▶ Deep fried Spring Rolls
Vegetable Chicken or Seafood
\$ 11

▶ Chicken Wings (10 pieces)
Slow Oven-roasted Wing with Spicy Sweet Chili Sauce
\$ 14

Specialties of Turks & Caicos Lobster & Conch



► Lobster Salad

Boiled lobster with pepper & lime juice with French mayonnaise dressing Served on a bed of mixed salad
\$ 18

► Spicy Lobster Curry

Stir-fried lobster in red curry paste with ginger, scallions, lemon grass, lime kaffir, galangal, Chili, Cilantro and basil; simmered in coconut milk with vegetables
Served with steamed white rice and cucumber yoghurt
\$ 36

► Lobster Pasta

Stir-fried Lobster with garlic, onions, mushroom, baby spinach and creamy white sauce
Topped with grated parmesan cheese
\$ 36

► Open Lobster Raviole

Ravioli pasta stuffed with stir-fried lobster with garlic, onions, mushroom, baby spinach,
And parmegiano sauce topped with crispy shallots and truffle oil
\$ 36

► Char-Grilled Lobster Tail (8oz)

Set on sauteed daily vegetables and roasted garlic herbs potatoes Garlic butter sauce
\$ 36

► Caribbean Lobster Tail (8 oz)

Lobster tail cooked with red and green bell peppers, garlic, onions, mango, pineapple,
Cherry tomato, coriander, spring onions, passoa and vegetables Served with fried rice
\$ 36

► Oven Roasted Lobster Tail "French Style"(8oz)

Lobster rub with Dijon mustard and extra virgin olive oil Served with sauteed mixed vegetables
and garlic herbs potatoes
\$ 36

► Dominican Paella

Chicken Breast, Lobster, Mussels, Groupers, Squid, Scallops, Octopus, Chorizo & Shrimps
cooked with Rice, Green Peas, Saffron & Annatto Oil

\$ 36

► Surf & Turf

8 oz Pan-roasted Fillet Tenderloin & 8 oz Char-Grilled Lobster tail Served with sauteed daily vegetables and roasted garlic herbs potatoes Garlic Butter sauce & Green peppercorn Sauce
\$ 54

► Conch fritters

Mixed deep fried conch and vegetables
\$11

► Conch Salad

Fresh conch mixed with peppers, tomatoes, onions & cilantro
\$ 11

Pasta & Rice

► Seafood Pasta

Sauteed of Seafood with Garlic, Onion and Fettuccini Pasta Tossed in Vegetable Tomato Cream Sauce Topped with Grated Parmesan Cheese
\$24

► Shrimp Pasta

Sauteed Shrimps with Onion, Garlic, Sweet Basil and Fettuccini Pasta Tossed in Homemade Italian Topped with Grated Parmesan Cheese
\$24

► Thai Vegetable Curry

Daily Mixed Vegetable with Thai Red Curry Sauce Served with Steamed Basmati Rice and Cucumber Yogurt
\$23

► Vegetable Pasta

Sauteed Vegetables with Onions, Garlic and Fettuccini Pasta
With Choice of : Tomato Concasse Creamy Sauce Tomato Cream Sauce Topped with Grated Parmesan Cheese
\$23

► Mee Goreng

Sauteed Shrimps and Slices Chicken Breast with Julienne Vegetables and Angel Hair Pasta Tossed in Homemade Sweet Soy Sauce Topped with Crispy Shallots
\$24

▶ Sushi and Sashimi of the day
Served w/ Pickled Ginger , Daikon & Wasabi
\$28

Main Course

▶ Ikan Curry Grouper
Grouper cooked in Indonesian curry with tomatoes served with Fried Rice & Cucumber Raita
\$34

▶ Open Raviole of Scallops & Shrimps
Sauteed Shrimps Scallops with Mushroom, Cherry Tomato, Spinach, Mixed Vegetable & Parmagiano
Creamy Sauce topped with Truffle Oil and Crispy Shallots
\$34

▶ Char-grilled Blackened Wahoo Fillet
Marinated Wahoo in Caribbean Jerk seasoning, Basil Garlic, Lemon Juice and Olive Oil
Served with Vegetables and Peas and Rice Capers Butter Garlic Sauce
\$34

▶ Pan-Seared Atlantic Salmon Fillet
Set on Parsley Mashed Potato and Sauteed Mixed Vegetables Topped with Shrimps and Cherry Tomato Cream Sauce
\$34

▶ Pan-Seared Peppered Tuna Steak
Set on Sauteed Mixed Vegetables and Garlic Herbs Potato Served with Garlic Butter Sauce
\$34

▶ Dominican Paella
Chicken Breast, Mussels, Grouper, Squid, Scallops, Octopus, Chorizo & Shrimps cooked with Rice,
Green Peas, Saffron & Annatto Oil
\$34

▶ Shrimp Kebab
Marinated skewered Shrimp with Basil, Garlic, Lemon Juice & Olive Oil,
Garlic Butter Sauce Served with Fried Rice or Mashed Potato Or Fries or Garden Salad
\$24

▶ Char-Grilled Local Snapper or Grouper Fillet
Marinated with Garlic, Sweet Basil and Lemon Juice Served with Garlic Butter Sauce
\$34

*With choices of
French Fried, Sautéed of Garlic Potato, Mashed Potato, Seasonal Vegetable, Fried Rice
or Salad*

▶ Char-Grilled T-Bone Steak (16 oz)
Served with Peppercorn Sauce
\$39

▶ Pan-Roasted Beef Tenderloin (8oz)
Served with Peppercorn sauce
\$34

▶ Char-Grilled Lamb Rack
Marinated Rack of Lamb with Fresh Herbs and Garlic Served with Rosemary & Demi-Glace
Reduction
\$36

▶ Char-Grilled Jerk Chicken Breast
Spicy Jerk Sauce
\$21

▶ Barbecue Baby Back Ribs
\$24

▶ Surf & Turf
Surf & Turf Pan-Roasted 8oz Beef Tenderloin & Grilled Jumbo Shrimps Set on Sauteed Mixed
Vegetable and Roasted Garlic Herbs Potatoes
Served with Garlic Butter Sauce and Peppercorn Sauce
\$54