



DINNER MENU

Let's Start

Roasted Tomato Soup • Brie Bruschetta	11
Rare Seared Ahi Tuna • Green Beans – Organic Eggs – Lime Fennel Vinaigrette GF	21
Turks Shrimp Cocktail • Melon – Pineapple – Toast Point – Crispy Lettuce	17
Atlantic Salmon Salad • Chilled Soba Noodles – Green Asparagus – Snap Peas- Soy Ginger Dressing	17
Dominican Avocado & Heirloom Tomato Toast •	
Multigrain Bread – Black Bean Spread – Raw Greek Olive Oil V	12
Local Green Salad • Avocado – Coconut – Mango Mustard Dressing V	14
Classic Caesar Salad • Shaved Parmesan - Crunchy Croutons – Garlic Dressing	16

Refer To.... Nostalgic Notes

GBC Fried Chicken • Homemade Hot Sauce – Crunchy Slaw	24
Turks Head Beer Batter Fried Snapper • Sweet Potato Fries – Raw Mango Tartar Sauce	26
Greek Lamb Moussaka • Roasted Egg Plant – Herb Parmesan Crumbs	25
Shrimp & Grits • Poached Tiger Shrimps – Roasted Ham Jus – Vine Ripened Tomato Relish	27
Trio of Mac & Cheese • Spiny Lobster – Crispy Bacon – Wild Mushrooms	24
Island Inspired Bouillabaisse • Clams – Mahi Mahi – Shrimps – Local Pepper – Backyard Tomatoes	29

Simply Grilled.....

Local Snapper • Asian Vegetables – Roasted Garlic Potato	29
Simply Grilled Chicken Breast • Granny Smith Tabbouleh – Green Pea Hummus – Roasted Carrots	26
Turks Grilled Lobster • Green Beans – Red Bliss Potatoes	48
Angus Beef Tenderloin • Creamed Spinach – Parmesan Lemon Fries	38

Pasta Craving.....

Lemon Spaghetti • Parma Ham - Broccoli – Creamy Parmesan	15/23
Spicy Crab Pasta • Zucchini – Pesto Cream – Roasted Garlic	17/25
Porcini Orzo Pasta • Grilled Asparagus – Light Orange Goat Cheese	15/23

And Last.....Dessert

Coconut Parfait • Tropical Fruits – Citrus Sorbet	12
Sour Cream Cheese Cake • Blackberry Puree – Strawberry Sorbet	
Seasonal Mixed Berry Pie • Tahitian Vanilla Bean Ice Cream – Raspberry Coulis	
Salted Chocolate Caramel Tart • Nutella Ice cream – Crème Chantilly	
Valrhona Chocolate Mousse • Chocolate Ice cream – Bailey's Cream	