

Appetizers

ESCARGOTS

Duo of garlic butter & creamy garlic escargots
served in vol au vent
\$14

COCONUT SHRIMP

Served with a mango basil dipping sauce
\$15

CHEF'S LOBSTER SPECIAL *(Lobster Season only)*

Lobster pieces in a creamy Béchamel sauce served in
a phyllo basket topped with cheese and grilled
\$24

ANGELS ON HORSE BACK *(Lobster Season only)*

Fresh lobster wrapped in bacon, grilled and
smothered with garlic butter
\$24

SAMOSA

Turnover filled with spicy potatoes and peas,
served with homemade chutney
\$14

ISLAND STYLE TUNA TARTARE

Finely chopped fresh tuna with avocado.
Served with plantain chips
\$15

SPRING ROLLS

Crab or vegetable, served with sweet chili dipping sauce
\$14

SEA MUSHROOMS

Mushrooms stuffed with shrimp and drizzled with garlic butter
\$14

OYSTER BUCKET

Fresh oysters served with limes and our signature hot sauce
Half Dozen - **\$18** Full Dozen - **\$30**

MUSHROOM & GOAT CHEESE PHYLLO PARCEL

Baked and served with a tomato confit
\$14

MUSSELS

New Zealand mussels in a creamy garlic sauce.
Served with home made bread
\$15

HUMMUS & TAHINI

Hummus with Tahini served with veggie dippers
\$15

CONCH CHOWDER

Ground conch, vegetables & spices cooked into a thick chowder
A local favourite
\$10

Salads

CAICOS CONCH CEVICHE

Fresh diced conch 'cooked' in lime with
bell peppers, onions and spices

\$14

CAESAR SALAD

Crisp romaine lettuce tossed in homemade dressing

Add shrimp or chicken - \$6

Add lobster - \$10 (*Lobster Season Only*)

Add conch - \$8

\$12

INSALATA CAPRESE

Tri-color cherry tomatoes with fresh bocconcini and
sweet basil drizzled with olive oil

\$14

GREEK SALAD

Crisp lettuce, tomato, cucumber, red onion,
black olives and feta cheese

Add shrimp or chicken - \$6

Add lobster - \$10 (*Lobster Season Only*)

\$14

BABY OCTOPUS OUR WAY

Tender grilled baby octopus with cannellini beans
and roasted tomato dressing

\$20

LOBSTER & AVOCADO SALAD (*Lobster Season Only*)

Cooked lobster in a seafood cocktail sauce
served in an avocado

\$20

On the Side

HOMEMADE GARLIC BREAD

Please ask your server for today's special

\$7 With cheese - \$2

CONCH FRITTERS

\$12

Entrées

Served with twice baked potato or baked potato
Mash potato, roasted vegetables, peas & rice or
white rice. Extra side dish \$4

GRILLED or BLACKENED FISH
Fresh Grouper or Snapper served with
a zesty pineapple salsa or dill sauce

\$32

SEAFOOD PLATTER - add lobster - \$13
(*Lobster Season Only*)
Shrimp kebab, local grilled fish, cracked conch and
New Zealand mussels

\$39

DUCK BREAST
Five spice duck breast, served with a merlot
and honey jus

\$39

STRIPLOIN STEAK - 12oz BLACK ANGUS
Choice of green peppercorn, mushroom or blue
cheese sauce

\$36

Add lobster (*Lobster Season Only*) - \$13

Add Shrimp - \$13

T-BONE STEAK - 16oz BLACK ANGUS
Choice of green peppercorn, mushroom or
blue cheese sauce

\$39

Add lobster (*Lobster Season Only*) - \$13

Add Shrimp - \$13

RACK OF LAMB
Cooked to order with a port and rosemary sauce
or mint jelly

\$39

BOHIO BIRD
Whole cornish hen marinated in Turks Head beer
and served with our signature jerk sauce

\$30

SHRIMP & SCALLOP SKEWERS
Grilled and drizzled with teriyaki pineapple sauce

\$36

CHICKEN TIKKI MASALA

A classic Indian dish served with white rice,
sambals, chutney and naan bread

\$30

VEAL CHOP

Tender veal chop broiled to your liking
served with creamy squash polenta

\$36

FLAME GRILLED RIBS

Coated with a honey & garlic or BBQ sauce

\$30

VEGETABLE TART

Roasted Mediterranean vegetables in puff pastry
topped with melted brie

\$30

KING CRAB

Steamed king crab legs served with lemon
& garlic butter

\$38

CAJUN SHRIMP

Shrimp cooked in Cajun vegetables & spices
served with white rice

\$36

PAELLA FOR TWO (*24 hour advance notice please*)

Traditional Spanish rice dish with seafood, meats,
vegetables and seasonings

\$60

GRILLED LOBSTER TAIL (*Lobster Season Only*)

Fresh local lobster grilled to perfection, served
with lemon or garlic butter

\$40

LOBSTER THERMIDOR (*Lobster Season Only*)

Lobster mixed with a cheesy béchamel sauce
and grilled

\$42

Pizza

Thin crust base with a cheese &
tomato sauce topping ~ **\$20**

Peppers, Onions, Mushrooms, Corn, Garlic,
Artichokes, Spinach, Avocado, Pineapple,
Tomatoes, Olives, Capers, Feta cheese ~ **\$1 ea**

Pepperoni, Ham, Sausage, Ground Beef, Bacon,
Anchovies ~ **\$2 ea**

Conch, Fish ~ **\$3**

Shrimp, Chicken ~ **\$5**

Lobster ~ **\$8**

Pasta

Spaghetti or Penne

AIOLI

Aioli with shrimp & asparagus

\$25

HOMESTYLE LASAGNA

Our traditional meat lasagna

\$25

CREAMY CHICKEN/SHRIMP/LOBSTER

Your favorite choice sauteed with spices in a
rich béchamel sauce

\$25/\$25/\$30

DUO OF RAVIOLI

Butternut squash & cheese ravioli, served with
piquante tomato sauce topped with crispy leeks
& truffle oil

\$25

Dessert Menu

ORANGE CRÈME CARAMEL

Orange custard with a caramel topping

\$9

DEATH BY CHOCOLATE

Rich chocolate cake filled with
chocolate mousse with a ganache frosting

\$9

BOHIO RUM CAKE

A local specialty

\$9

APPLE CRUMBLE

Served with cream or ice cream

\$9

CHEESECAKE

Served with fruit coulis

\$9

KEY LIME PIE

Homemade pie topped with meringue

\$9

LIMONCELLO FLUTE

A frozen lemon parfait with limoncello sauce

\$9

GLUTEN FREE ALMOND CAKE

Flourless almond cake with lavender
honey topping

\$9