



Dinner Menu

Starters

Our Classic Caesar

Romaine Lettuce, Bacon, Creamy Lemon Garlic and Anchovy Dressing

\$14.00

Extra Grilled Chicken \$ 6.00

Extra Grilled Shrimp \$12.00

Fish Carpaccio

Thin Slice of fresh Fish, Pineapple Salsa, Red Onion, Mint, Pink Peppercorn

\$14.00

Tiger Shrimps & Alaskan Crab Leg GF

Crab Meat, Shrimp, Mango and Saffron coleslaw

\$24.00

Conch Salad GF

Conch, Passionfruit, Citruses, Tomato Cherry, Peppers, Habanero Chili, Cilantro.

\$16.00

Ahi Tuna GF

Chili Dusted Seared Ahi Tuna, Mango, Teriyaki Yuzu Mayo

\$20.00

South Caicos Crab Cream Bisque

Slow Cooking Crab Creamy Soup, Crust of Curried Puff Pastry

\$24.00

The Kitchen Team would be pleased to try to attend to any of your requests,

Special orders will be accommodated within 45 minutes.

Kindly be advised that a 10% Service Charge and an 12% Government Tax will be added to your check

Main Course



Grilled Mahi Mahi GF
Smoked Poblano Sauce, Sautéed Garlic
\$38.00

Edamame

Grilled Wahoo Fillet GF
Sundried Tomato Sauce, Soft Polenta and Parmesan Cheese
\$37.00

Pan Fried Red Snapper GF
Chlorophyll Beurre Blanc Sauce and Lime Risotto
\$36.00

Sesame Crusted Ahi Tuna Steak GF
Sautéed Curried Leek, Veal Ginger Soya jus
\$39.00

Bronzed Jumbo Scallops GF
Bambara Rum Flamed, Braised Endives, Orange & Ginger Sauce
\$38.00

Crispy Shrimp Roll
Shrimp Wrap in Phyllo Pastry, Vanilla Bean & Cardamom Sauce
\$34.00

Angus Beef Fillet GF
With Merlot and Mustard Sauce
\$42.00

Roasted Duck Breast GF
Black Berry, Honey & Raspberry vinegar Jus
\$36.00

Taste of South Caicos Earth GF
Eggplant, Sweet Potato, carrots, Mushroom, Haricots vert, Cherry Tomatoes, green Apple Vinaigrette
\$25.00