



Appetizers

Soup of the Day

Made fresh every day by the Chefs

\$11

Exotic Mix

Fresh tender baby greens, tomatoes, roasted grapes and Pecan nuts topped with strawberry vinaigrette.

\$12

Smoked salmon salad

Crispy lettuce, smoked salmon, sliced almonds, dotted with caramelized onions and an orange mint vinaigrette.

\$14

Spinach and Artichoke salad

Fresh spinach, marinated artichoke hearts, ricotta cheese, grilled bell peppers, orange supreme, and a pineapple vinaigrette.

\$12

Treasures of the Caribbean Ceviche

Snapper, Mahi and Conch marinated in local lime with peppers, onions, cilantro and jalapenos.

\$12

Beef Filet Tartare

Minced fillet of beef with a quail egg, capers, parsley and shallots.

\$16

Sweet N' Sour Shrimp

Succulent rock shrimp sautéed with pineapple, green pepper and onions, served in a potato jacket.

\$14

15% Added to final bill.

Entrées

Drunken Shrimp

Jumbo shrimp marinated in a melange of Jamaica's famous Red Strip beer and herbs with seasoned rice and vegetables.

\$24

Filet of Beef

9 oz Black Angus center cut beef tenderloin napped with Whisky green peppercorn sauce, Idaho potato purée and vegetables.

\$38

Wild Coho Salmon

Wild Salmon poached in Court Bouillon, with Caribbean Callaloo sauce, wild rice and steamed Vegetables

\$30

Coconut Curry Chicken

Tender strips of chicken with herb seasoned rice, fried plantains and steamed vegetables. Can be served vegetarian also.

\$23

New Zealand Lamb

Crusted with fresh herbs, honey and Dijon mustard, Dauphinois sweet potatoes and vegetables.

\$42

Lobster Ravioli

Homemade lobster ravioli with lobster medallions and laced with tomato white wine cream sauce.

\$26

Jerk Chicken Pasta

Tasty jerk chicken and pasta tossed in a creamy white wine sauce.

\$22

Zesty Scallops

Fettuccine tossed with diver scallops, tomatoes, zucchini sautéed with garlic and herbs in Extra Virgin olive oil.

\$24

Crusted Grouper

A fresh and delicious Grouper fillet laced with a white wine sauce, seasoned rice and vegetables.

\$26

Caribbean Surf and Turf

Prime tenderloin of Beef grilled to your liking topped with red wine mushroom sauce & Baked Anegada Lobster and garlic butter with mashed potatoes and vegetables.

\$42

15% Added to final bill.