



APPETIZER  
 **MENU**

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**Cash payments are preferred.**

**Prices in BZD**

**SHRIMP AL AJILLO TOSTONES**

\$30.00

Twice fried green plantain then made into a cup filled with sautéed shrimp in a tasty garlic and white wine sauce.

**PALAPAS CEVICHE**

\$28.00

Made with Shrimps, Peruvian aji pepper paste to which lime onion, cilantro, salt and black pepper are added, served with our crispy chips.

**REGULAR CEVICHE**

\$30.00

Shrimps Julian onions, tomato's, cilantro, lime, salt and black pepper

**JERK SHRIMP SKEWER**

\$25.00

Our locally grown shrimp marinated with our homemade jerk sauce and glazed with fresh pineapple.

**GARDEN SALAD**

\$20.00

Fresh vegetables which include lettuce, tomatoes, onions, bell pepper, and carrots.

**CHEESE STICKS**

\$20.00

Mozzarella cheese roll in a batter and breadcrumb fried to crisp serve with our homemade chipotle mayo sauce.

**COCONUT SHRIMPS**

\$25.00

DINNER  
**ENTRÉE**

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**GRILLED FISH FILLET**

Fresh grilled fish fillet seasoned and simmered on your choice of a homemade carbonara or jerk sauce serve with garlic grilled veggies, ripe plantain and coconut cilantro white rice.

\$40.00

Choice of either:

Tilapia

\$55.00

Red Snapper

**PORK CHOP**

\$45.00

Perfectly grilled chops with your choice of our homemade tamarind or jerk sauce. Served with our fresh grilled veggies and creamy mashed potato.

**REEF & BEEF**

\$75.00

A perfect pair, shrimp sautéed in a garlic butter accompanied by our juicy beef tenderloin grilled to perfection served with our fresh grilled veggies and mashed potatoes.

**BABY BACK RIBS**

\$50.00

Pork ribs cooked until tender and simmered in our homemade sauce served with creamy mashed potatoes and grilled veggies.

**ROLLITOS DE PECHUGA AL CHIPOTLE**

\$40.00

Boneless breast stuffed with spinach, mozzarella cheese and ham rolled on a crispy bacon then simmered on a homemade chipotle sauce served with sweet potato and fresh grilled veggies.

**A 15% service charge will be added to groups of 6 or more.**





## **CURRY SEAFOOD**

*Our locally grown shrimp and fish stewed in a coconut milk with onions, peppers and our local spices served with coconut cilantro white rice, ripe plantain and grilled veggies.  
(seasonal - lobster \$55)*

\$45.00

## **RIBEYE STEAK, 11 OZ**

*Mouthwatering juiceness, and flavor in every bite, grilled to perfection topped with chimichurri sauce and roasted spring onions, served with garlic mashed potatoes and veggies.*

\$75.00

## **SEAFOOD GARDEN SALAD**

*Fresh vegetables which include lettuce, tomatoes, onions, bell pepper, and carrots. Served with grilled fish fillet and shrimps. (seasonal - lobster \$55)*

\$45.00

## **BACON WRAPS FILLET MIGNON**

*Pan-seared bacon wrap fillet mignon cooked in a cast iron skillet with a butter drizzle and red wine reduction. Served with fresh garlic veggies and mashed potatoes.*

\$70.00

## **CURRY TOFU**

*Tofu curry is a delicious dish of pan-fried tofu simmered in a creamy coconut milk curry, served with coconut rice, grilled vegetables, and ripe plantain (contains cilantro).*

\$40.00

## **ALFREDO PASTA**

*Linguine pasta tossed on a rich creamy butter parmesan cheese with fresh basil and onion served with homemade garlic bread.*

*Choice of either:*

Chicken	\$35.00
Shrimp	\$38.00
Veggie Alfredo	\$35.00

## **PASTA AL POMODORO**

*Linguine pasta with a tomato basil sauce, parmesan cheese and homemade garlic bread. Choice of either:*

Chicken	\$35.00
Shrimp	\$38.00
Veggie Pomodoro	\$35.00

## **BEEF FAJITAS**

*Grilled strips of arrachera served on a sizzling hot skillet with grilled onions and peppers, along with corn tortillas, pico de gallo, guacamole, and refried beans.*

\$55.00

## **JERK CHICKEN**

*Grilled quarter chicken marinated in homemade jerk sauce, simmered in coconut milk, and served with sweet mashed potatoes and grilled vegetables.*

\$40.00

## **DOUBLE BEEF BURGER**

*Homemade bread stuffed with two grilled steak patties, bacon, cheese, lettuce, tomatoes, and pickles, served with tostones.*

\$45.00

**CARAMELIZ PUMPKIN**  
with home-made ice-cream

\$18.00

**CARAMELIZED PLANTAINS**  
with home-made ice-cream

\$16.00

**TROPICAL CHEESECAKE**

\$20.00

## **DESSERT MENU**

**A 15% service charge will be added to groups of 6 or more.**

