



APPETIZER
 MENU



Cash payments are preferred.

Prices in BZD

SHRIMP AL AJILLO TOSTONES \$22.00

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



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 \$55.00

Hoga Fish \$55.00

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 8 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 that is pan fried tofu simmered in creamy coconut milk curry served with coconut rice, grilled veggies and ripe plantain.

\$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 8 or more.

