



APPETIZER  
**MENU**

**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**

\$35.00

*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 papper*

**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*

**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 juiciness, and flavor in every bite, gilled 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

Shrimp

Veggie Alfredo

\$35.00

\$38.00

\$35.00

### **PASTA AL POMODORO**

Linguine pasta with a tomato basil sauce, parmesan cheese and homemade garlic bread.

#### **Choice of either:**

Chicken

Shrimp

Veggie Pomodoro

\$35.00

\$38.00

\$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

## DESSERT MENU

### **CARAMELIZ PUMPKIN**

with home-made ice-cream

\$18.00

### **CARAMELIZED PLANTAINS**

with home-made ice-cream

\$16.00

### **TROPICAL CHEESECAKE**

\$20.00



Prices and availability listed online may differ from those on our in-restaurant menu. Please refer to the menu in-store for the most current pricing.

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