

## APPETIZERS:

<b>Shrimp Cocktail:</b> 6 Jumbo Shrimp with Caribbean cocktail sauce	400
<b>Coconut Shrimp:</b> 6 Jumbo Shrimp covered in coconut flakes and lightly fried	400
<b>Beef Carpaccio:</b> with arugula, shaved parmesan, and capers, served with garlic toast	400
<b>Escagot:</b> smothered in garlic butter	400
<b>Ceviche of the Day:</b> Tuna, Mahi Mahi, Caribbean Swai (ask your server for today's fresh catch!)	350
<b>Local Conch:</b> served in a garlic cream sauce with aromatics	350
<b>Local Octopus:</b> served grilled with olive oil, lemon, and oregano	350
<b>Chicken Wings:</b> with veggies and Bleu Cheese dip, choose Buffalo, Teriyaki, or BBQ	350
<b>Chicken Satay:</b> with spicy peanut sauce	350
<b>Chicken Fingers:</b> served with fries and dipping sauce	350
<b>Fish Fingers:</b> served with fries and tartar sauce	350
<b>Caribbean Crab Cakes:</b> made with fresh local crab, served on a bed of greens with spicy Sriracha Remoulade	350
<b>Calamari:</b> served with a dipping sauce, choose fried or grilled	350
<b>Loaded Nachos:</b> choose beef or chicken	350
<b>House Made Guacamole with Tortilla Chips:</b> served when avocados are in season	250

## SALADS:

<b>Mixed Green Salad:</b>	200
<b>Tomato Avocado Balsamic Salad:</b>	200
<b>Caprese Salad:</b> with fresh tomatoes, mozzarella, and basil	300
<b>Crab Salad:</b> Local crab in a vinaigrette dressing over a bed of mixed greens	350
<b>Chef Salad:</b> with mixed greens, ham, tomatoes, cheese, and eggs	350
<b>Fiesta Salad:</b> with lettuce, arugula, avocado, tomatoes, walnuts, cranberries, and crumbled bleu cheese	350
<b>Caesar Salad:</b> with Chef Victor's house-made Caesar dressing made with bacon and anchovies	350
<b>Add to any salad:</b> Chicken 100 / Steak 150 / Seared Tuna 200 / Shrimp 200	

## SOUPS:

<b>Lobster Bisque:</b>	350
<b>Creamy Pumpkin Soup:</b>	250
<b>Vegetable Soup:</b>	250
<b>Chicken Soup:</b>	250

*Taxes are included and major credit cards are accepted*

## SEAFOOD: (ask your server for today's fresh catch)

<b>Tuna Steak:</b> Locally caught, served seared with sesame seeds and wasabi sauce or house-made teriyaki sauce	750
<b>Mahi Mahi Filet:</b> Locally caught, served grilled, al meuniere, or al limon	750
<b>Caribbean Swai:</b> Locally caught, served grilled, al coco, or fried in beer batter or light panko crust	750
<b>Jumbo Shrimp:</b> served plain grilled or with garlic butter	800
<b>Fried Shrimp:</b> with light panko crust, coconut crust, or tempura style	800
<b>Shrimp al Pastis:</b> prepared with Pastis Liqueur, garlic, parsley, and butter	850
<b>Caribbean Baby Lobsters:</b> Locally caught, served plain grilled or with garlic butter (1- 1 ¼ pound)	800
<b>Caribbean Lobster:</b> Locally caught, served plain grilled or with garlic butter (1 - 1 ¼ pound)	850
<b>Caribbean Lobster a la Victor:</b> Chef Victor's specialty, prepared in a fantastic Champagne sauce	900
<b>Caribbean Lobster Thermidor:</b> Chef Victor's version of an Island Classic	900
<b>Mixed Seafood Grill:</b> with Caribbean Baby Lobster, Shrimp, Locally Caught Fish, Calamari, and Mussels	850
<b>Caribbean Crab Cakes:</b> made with local crab, served with Sriracha Remoulade	700

## MEATS:

<b>Imported US Angus Churrasco Steak:</b> the "real" churrasco cut, served with chimichurri sauce	850
<b>Prime Beef Filet:</b> served with your choice of Mushroom Sauce, Peppercorn Sauce, or Garlic Butter	800
<b>Roast Pork Loin:</b> served with a rosemary herb sauce	700
<b>Pork Chops:</b> served grilled or with house-made BBQ sauce	700
<b>Grilled Pork Ribs:</b> served smothered or dry rubbed, house-made BBQ sauce on the side	700
<b>Grilled Chicken Breast:</b> choose plain grilled or spicy	700
<b>Chicken Cordon Bleu:</b> Chicken Breast stuffed with ham and cheese, lightly fried	700
<b>Chicken Parmesan:</b> lightly fried Chicken Breast covered in cheese and Pomodoro sauce	700

**All entrées above served with your choice of two sides:**

Mixed Vegetables, Bok Choi, Sautéed Carrots, Green Salad, Spaghetti, White Rice, Fried Plantains, Fried, Sautéed, or Swiss Potatoes

## PASTA: Choose your cut: Spaghetti, Fettuccini, Linguini, Farfalle, or Penne

Pesto:	500
Pomodoro:	500
Primavera:	500
Bolognese:	550
Carbonara:	550

**Add:** Grilled Chicken 100 / Grilled Steak 150 / Grilled Shrimp 200 / Grilled Baby Lobster 400

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## DESSERTS:

House-made Triple Chocolate Brownie a la mode	250
House-made Cheesecake with Passion Fruit topping	250
House-made Chocolate Mousse	250
House-made Flan de Coco	250
Ice Cream Sundae with Bananas	250
Fresh Fruit Plate	250

## COFFEE DRINKS: Served Hot, Iced, or Frozen

Café Americano	75
Espresso	75
Cortadito	75
Capuccino	100
Café Con Leche	100
Café Bombon	125
Mocaccino	125

## COFFEE DRINKS: With Alcohol

Irish Coffee	250
Calypso Coffee	250
Bailey's & Coffee	250
Espresso Martini	250

## Apéritifs / Digestifs

Mamajuana	100
Pastis Ricards	200
Sambuca Romana	250
Bailey's Irish Cream	250
Frangelico	250
Kahlua	225
Remy Martin	400
Aperol Spritz	250
Campari and Soda	250

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