

## 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>6 Shrimp to the Pastis:</b> shrimp in spicy garlic sauce with pastis	400
<b>Escargot:</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>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
<b>Gratin Onion Soup</b>	300

*Taxes are included and major credit cards are accepted*