

APPETIZERS:

Shrimp Cocktail: shrimp with Caribbean cocktail sauce	RD\$400
Coconut Shrimp: shrimp covered in coconut flakes and lightly fried	RD\$400
Pastis Shrimp: shrimp in spicy garlic sauce al Pastis	RD\$400
Escargot: smothered in garlic butter	RD\$400
Ceviche of the Day: Tuna, MahiMahi, Local Conch	RD\$350
Local Conch: served in a garlic cream sauce with aromatics	RD\$350
Local Octopus: served grilled with olive oil, lemon, and oregano	RD\$350
Chicken Wings: with veggies and Bleu Cheese dip, choose Buffalo, Teriyaki, or BBQ	RD\$350
Chicken Satay: with spicy peanut sauce	RD\$350
Caribbean Crab Cakes: made with fresh local crab, served on a bed of greens with spicy Sriracha	RD\$350
Calamari: served with a dipping sauce, choose fried or grilled	RD\$350
Homemade Guacamole with Tortilla Chips: served with seasonal avocados	RD\$250
Loaded Nachos: choose beef or chicken	
Chicken RD\$350 / Beef RD\$375	

SALADS:

Mixed Green Salad:	RD\$200
Tomato Avocado Balsamic Salad:	RD\$200
Caprese Salad: with fresh tomatoes, mozzarella, and basil	RD\$350
Crab Salad: Local crab in a vinaigrette dressing over a bed of mixed greens	RD\$350
Chef Salad: with mixed greens, ham, tomatoes, cheese, and eggs	RD\$350
Fiesta Salad: with lettuce, arugula, avocado, tomatoes, walnuts, cranberries, and crumbled bleu cheese	RD\$400
Caesar Salad: with Chef Victor's house-made Caesar dressing made with bacon and anchovies	RD\$350
Add to any salad: Chicken RD\$100 / Beef RD\$150 / Seared Tuna RD\$200 / Shrimp RD\$200	

SOUPS & CREAM:

Lobster Cream:	RD\$400
Pumpkin Cream:	RD\$350
Vegetable Soup:	RD\$275
Chicken Soup:	RD\$300
Gratin Onion Soup	RD\$350

Taxes are included and major credit cards are accepted