

## APPETIZERS:

<b>Shrimp Cocktail:</b> shrimp with Caribbean cocktail sauce	RD\$400
<b>Coconut Shrimp:</b> shrimp covered in coconut flakes and lightly fried	RD\$400
<b>Pastis Shrimp:</b> shrimp in spicy garlic sauce al Pastis	RD\$400
<b>Stuffed Avocado with Shrimp:</b>	RD\$450
<b>Escargot:</b> smothered in garlic butter	RD\$400
<b>Ceviche of the Day:</b> Tuna, Mahi Mahi, Local Conch	RD\$425
<b>Local Conch:</b> served in a garlic cream sauce with aromatics	RD\$350
<b>Local Octopus:</b> served grilled with olive oil, lemon, and oregano	RD\$350
<b>Chicken Wings:</b> with veggies and Bleu Cheese dip, choose Buffalo, Teriyaki, or BBQ	RD\$350
<b>Chicken Satay:</b> with spicy peanut sauce	RD\$350
<b>Caribbean Crab Cakes:</b> made with fresh local crab, served on a bed of greens with spicy Sriracha	RD\$350
<b>Calamari:</b> served with a dipping sauce, choose fried or grilled	RD\$350
<b>Homemade Guacamole with Tortilla Chips:</b> served with seasonal avocados	RD\$250
<b>Loaded Nachos:</b> choose beef or chicken	
Chicken RD\$350/ Beef RD\$375	

## SALADS:

<b>Mixed Green Salad:</b>	RD\$250
<b>Tomato Avocado Balsamic Salad:</b>	RD\$250
<b>Caprese Salad:</b> with fresh tomatoes, mozzarella, and basil	RD\$350
<b>Crab Salad:</b> Local crab in a vinaigrette dressing over a bed of mixed greens	RD\$350
<b>Chef Salad:</b> with mixed greens, ham, tomatoes, cheese, and eggs	RD\$350
<b>Fiesta Salad:</b> with lettuce, arugula, avocado, tomatoes, walnuts, cranberries, and crumbled bleu cheese	RD\$400
<b>Caesar Salad:</b> with Chef Victor's house-made Caesar dressing made with bacon and anchovies	RD\$350
<b>Add to any salad:</b> 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*