

APPETIZERS

CEVICHE

Grouper, marinated in fresh citrus, onions, cilantro, ripe tomato and a touch of scotch bonnet pepper \$10

CARIBBEAN CHICKEN SATAY

Marinated in coconut and spices, grilled, served with spicy peanut sauce \$12

TUNA TARTARE

Sesame and Thai chili marinated ahi tuna, cucumber wasabi drizzle, tostones \$14

SHRIMP COCKTAIL

Chilled jumbo shrimp served with coconut cocktail sauce and zesty remoulade \$12

CRAB CAKES

Jumbo lump crab, mixed with garlic and fresh herbs, pan roasted, served with mango and coconut cocktail sauce \$14

BBQ CHICKEN

"Sandwich" charred corn cake, black pepper and honey bbq drizzle, crisp onion \$8

SOUP

ROASTED CORN, SHRIMP & CRAB CHOWDER

Fresh shrimp and blue crab finished with cream and cilantro \$6

CONCH CHOWDER

Made with fresh conch, tomato and island spices \$6

CHICKEN NOODLE

Home made chicken broth with vegetables \$5

TORTILLA SOUP

Chipotle peppers, fresh cilantro and cool avocado \$7

SALADS

GRILLED SWORDFISH TOSTADA SALAD

Field greens cucumber, grapes, tomato, almonds, carrots, citrus vinaigrette \$15

MIXED GREENS

Cucumber, tomato, carrot ribbons and foccacia croutons, choice of dressing \$7

ISLAND GRILLED CHICKEN SALAD

Mixed greens, tomato, cucumber, mango, pineapple, pistachio's, cranberries, tortilla crisps, house balsamic/coconut dressing \$15

CLASSIC CAESAR SALAD

Romaine, parmesan, house caesar dressing \$9.5

THE COBB

Bibb lettuce, grilled chicken, hard boiled egg, avocado, bacon, bleu cheese dressing \$11

SANDWICHES & BURGERS

GRILLED ANGUS BEEF BURGER

On a sesame seed bun, served with French fries \$8
add bacon \$1.5 add cheese \$1

CLUB SANDWICH

Grilled chicken, crisp bacon, Swiss cheese,
avocado, lettuce and tomato \$10

SLOW COOKED PULLED PORK SANDWICH

Wasabi mustard, crisp onions \$11

CRAB CAKE SANDWICH

Garlic and fresh herbs, pan roasted and
served with zesty remoulade \$16

PASTA

RASTA PASTA

Marinated chicken, sweet peppers, Jamaican thyme,
asparagus, spinach & sweet peas tossed with
penne in a spicy jerk sauce \$15

SMOKED PANCHETTA BOLOGNESE

Slow simmered with savoury panchetta,
fresh basil, oregano and garlic, served over
penne with parmesean \$12

CALYPSO SHRIMP LINGUINE

Creole spiced shrimp, garlic, & scallions sauteed and
tossed with linguine in a zesty lemon sauce \$15

ENTRÉES

MAHI MAHI ESCOVITCHE

Pan fried and finished with sweet peppers and
onions in a tangy vinaigrette, served with
tomato cilantro rice pilaf and vegetables \$20

WEST INDIES GUAVA GLAZED RIBS

Fall of the bone tender baby backs,
brushed with guava bbq sauce \$24

CREOLE SMOTHERED PORK TENDERLOIN

Roasted pork topped with a spicy sauce of onions,
tomatoes, and spinach, served with
roasted fingerling potatoes and sweet plantains \$24

SEARED AHI TUNA

Seared rare, served with tomato/fingerling potato
salad, ginger soy glaze, market vegetables \$18

SCALLOP & LOBSTER STUFFED BREAST OF CHICKEN

Sweet sea scallops & caribbean lobster with
fresh herbs and spices baked and served with
coconut rum sauce and plantains \$23

CERTIFIED ANGUS BEEF NEW YORK STRIP

Grilled to perfection, frizzled onions, roasted fingerling
potatoes, market vegetables and port glaze \$29

PAN ROASTED ATLANTIC SALMON

Grain mustard and maple glazed, served with
market vegetables and tomato cilantro rice \$21

COCONUT RUM GLAZED SHRIMP

Jumbo shrimp coconut crusted and served with
house rum butter and mango sauces,
tomato cilantro rice and plantains \$18

COCONUT VEGETABLE CURRY

Cauliflower, zucchini, eggplant, potato, chickpeas,
sauteed and finished in a light coconut curry sauce,
served with jasmine rice \$19

JERK CHICKEN

1/2 chicken marinated in scotch bonnet peppers,
scallions and herbs, fire roasted, served with
sweet plantains and tomato cilantro rice pilaf \$16