

GRAZING

- Fried Calamari** \$8
Garlic Aioli or Tartar Sauce, Lemon Wedges
- Bacon Wrapped Potatoes** \$8
Smoked Paprika Sauce, Green Peppercorn Dip, Celery Sticks
- Conch Fritters** \$12
Curried Mayo Dip, Pickled Vegetables, Green Salad

SALADS

- Tossed House Salad** \$10
Cherry Tomatoes, Cucumber, Red Onion, Croutons, Sweet Peppers, Vinaigrette
- Tropical Citrus Fish Salad** \$14
Locally Caught Mahi and Wahoo, Green Pepper Mayo, Local Romaine, Grapes, Sun Dried Tomatoes.

SOUPS

- West Indian Mutton and Red Beans Soup** \$8

SANDWICHES

- Black Angus Beef Burger** \$20
8 oz Beef Patty, House Smoked Sauce, Caramelized Onions
- House Veggie Burger** \$20
Red Bean Patty, Vegan Brioche, Vegan Cheese
- Warm Chunky Spiny Lobster Sandwich** \$25
Lightly Sautéed in Tomato Sauce served with Lemon Garlic Mayo

All Burgers are served with Lettuce, Tomato, Pickles, Onion and Fries

- Extra Toppings \$1.50**
Blue Cheese, Cheddar Cheese, Swiss Cheese, Sautéed Mushrooms, Bacon

MAINS

- Coconut Marinated Grilled Chicken** \$20
Montpelier Seasoned Rice, Green Mango Salsa, served with Hydroponic Salad
- Vegetable Crusted Red Snapper Fillet** \$25
Herb CousCous, Passion Fruit Butter Sauce, Hydroponic Salad
- Shrimp Kabob** \$25
Champagne Butter Sauce, Herb Mashed Potato, Hydroponic Salad
- Slow Cooked BBQ Baby Back Ribs** \$20
Herb Mashed Potato, Seasonal Vegetables

DESSERTS

- Orange Spice Rice Pudding** \$8
Toasted Almonds, Burnt Orange Segments
- Selections of Homemade Ice Cream & Sorbets** \$7