

GRAZING

- Fried Calamari** \$8
Garlic Aioli or Tartar Sauce, Lemon Wedges
- Bacon Wrapped Potatoes** \$8
Hickory Smoke Syrup, Green Peppercorn Dip, Celery Sticks
- Conch Fritters** \$12
Curried House Mayo dip, Pickled Vegetable, Green salad
- Tuna Tartar** \$18
Wakame Seaweed, Avocado, Wasabi Mayo, Toasted Sesame Citrus Soy

SALADS

- House Salad** \$12
Tomatoes, Cucumber, Red Onion, Mushrooms, House Dressing
- Caesar Salad** \$12
Local Romaine, Croutons, Parmesan, House Caesar Dressing
- With Chicken add \$3
- With Shrimp add \$6

SOUPS

- Seasonal Soup** \$8
Ask about Today's choice

SANDWICHES

- Black Angus Beef Burger**
8 oz Beef Patty, House Smoke Sauce
- House Veggie Burger**
Red Beans Patty, Vegan Brioche, Vegan Cheese
- Spiny Lobster Burger**
Chopped Lobster, Lemon Garlic Thyme 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

HOT PLATES

- Nevisian Curried Chicken** \$20
Basmati Rice, Mini Poppadom, Mango Chutney, Hydroponic Salad
- Fisherman's Luck** \$20
Montpelier Seasoned Rice & Beans, Creole Sauce, Organic Salad

DINNER (served from 6-9pm)

- Grilled Lobster Tail** \$38
Garlic Infused Potato Gnocchi, Mushroom Cream
Sun Blush Cherry Tomatoes
- Herb Crusted Lamb Rack** \$34
Polenta Cake, Cumin Raisin Puree, Confit Baby Onions, Demi Glace
- Pan-Seared Beef Tenderloin** \$39
Potato Cake, Roasted Onion Puree, House Roasted Vegetables
Thyme Demi Glace

DESSERTS

- Drunken Walnut Chocolate Brownie** \$10
Served with Ice Cream of your Choice, Cream Chantilly
- Coconut Vanilla Cream Brûlée** \$8
- Selections of homemade ice cream & sorbets** \$7