

GRAZING

Fried Calamari & Shrimp Duo	\$19
Garlic Aioli, Wedge of Lemon	
Bacon Wrapped Potatoes	\$12
Tamarind Glaze, Ranch Dip,	
Conch Fritters	\$15
Curried Cream House Dip, Passion Pico de Gallo, Green Salad	
Vegetable Root Chips	\$12
With spinach and Artichoke Bake Dip Or Avocado Dip	

SALADS

Greek Garden Salad	\$13
Tomatoes, Cucumber, Red Onions, Peppers, Olives, Sweet Potato, Lemon Dressing	
Poached Lobster Salad	\$25
Passion Fruit Dressing, Hydroponic Salad, Cherry Tomato, Cucumber, Chopped Herbs	
Caesar Salad	\$14
Local Romaine, Croutons, Parmesan, Anchovies Fillets, Bacon, Caesar Dressing	
Add Chicken	\$5
Add Shrimp	\$8
Couscous Nicoise Salad	\$22
Seared Tuna, Boiled Egg, Tomatoes, Black Olives, Cucumber, Pepper's, Caper Dressing	

SOUPS

Homemade Soup of the day	\$10
Ask about today's choice	
Seasonal Chunky Gazpacho	\$12
Garlic Herb Croutons, Oil Drizzle,	

SANDWICHES

Black Angus Beef Burger	\$22
8oz Beef Patty, Smoked House Mayo, Brioche Bun	
Veggie Burger	\$19
Red Bean Patty, Vegan Brioche, Vegan Cheese	
Crispy Fish Sandwich	\$23
Caper Lemon Tartar Sauce , Brioche Bun,	

\*All Burgers are Served with, Lettuce Tomato, Gherkins, Onions, Cheese, and Fries.

HOT PLATES

Nevisian Curried Chicken	\$20
Basmati Rice, Mini Poppadom, Mango Chutney, Hydroponic Salad	
Fisherman's Luck Blacken	\$25
Montpelier's Rice & Beans, Fruit Salsa, Hydroponic Salad	
Lemon Grass Creole Conch Stew	\$27
Streamed Basmati Rice, Hydroponic Salad,	
Fresh Roasted Tomato in Coconut Cream Fettuccini	\$22
Cherry Tomato, Spinach, Aged shaved Parmesan, Fried Bread Crumble, Lemon Zest, Chili Flakes	