

Deep Fried Sesame Crusted Shrimp	\$9
Ginger Soy Sauce, Caribbean Pineapple Slaw, Fresh Herbs	
Ginger Citrus Chorizo and Calamari	\$10
New Potatoes, Sweet Basil, Balsamic Reduction	
Ahi Tuna Tartar	\$12
Wakame Seaweed, Sesame Cracker, Carrot Relish, Wasabi Mayo	
Poached Lobster Salad.	\$12
Curried Peanut Cream, Cherry Tomatoes, Passion Fruit	
Seared Spiced Cocoa Wahoo Loin "Tataki"	\$10
Mashed Pumpkin & Mango, Tamarind Cilantro Butter	
Prosciutto Wrapped Filet Mignon Bites	\$12
Demi Glace, Spiced Mashed Plantain, Pickled Onions	
Carib Braised Baby Back Ribs	\$9
Tamarind BBQ Sauce, Fresh Herb Salad	
Sticky Chicken Wings	\$9
6 Drumettes, Bourbon Molasses Sauce, Chopped Greens	

Pickled Cucumber & Melon Salad	\$6
Cherry Tomatoes, Pickled Red Onions, Sweet Pea, Citrus Honey Dressing	
Loaded Parmesan Gougere	\$7
Garlic Herb Butter, Fresh Lemon Zest, Aged Parmesan	
Local Root Chips & Dip	\$10
Ask about our House Dips	
Trio of Bruschetta with Parmesan Crisp.	\$7
Spiced Pumpkin, Roasted Tomato, Mushroom Pate	
Fried Plantain	\$8
Fried Plantain Chunks, Herb Chimichurri, and Black Beans	

Dessert

Lemon Curd Tart	\$8
Whipped Cream, Ginger Crumble, Mixed Berries Coulis	
Sour Sop Cheesecake	\$10
Dark Rum Coulis, Vanilla Spiced Crust	
Mini Profiteroles	\$10
Banana Cream, Toasted Almonds, Dark Chocolate	
Coconut Parfait	\$7
Pineapple Gastrique, Toasted Pistachios, Saffron Biscuit	