



Starters

Steamed Mussels

Prince Edward Island mussels in white wine & garlic butter or in a tomato & chili butter, served with garlic toast
Half: 10 Whole: 20

Crab Cakes Creole

Mustard scented lump crab over a roasted pepper salad with mint pesto and mango coulis
15

Seared Ahi Tuna

With mirin & brown sugar, served with fried wonton and creamy garlic sauce
12

Portobello Vegetable Stack

Balsamic marinated portobello, oven-dried tomatoes, roasted bell peppers, grilled zucchini & fresh mozzarella with a tomato basil froth
10

First Course

Lobster & Christophene Fritters

Lobster morsels & shredded squash in a light batter, served with roasted pepper aioli
9

Jerk Spiced Scallops

Seared with a red curry paste and ginger mango coulis
9

Shrimp Tempura

Seasoned jumbo shrimp in a spicy batter, served with crispy spinach, ginger & cilantro ponzu
11

Soups & Salads

Young Roasted Coconut Chili

served with scampi and lemongrass
6

Homemade Seafood Chowder

Mussels, scallops, shrimp & lobster in a tomato clam broth
12

Tropical Caesar Salad

Crisp romaine lettuce, fresh mango, banana croutons with a fruit infused Caesar dressing
6

Bibb & Mushroom Salad

Bibb lettuce & quartered button mushrooms in a creamy peppercorn ranch dressing
7

House Salad

Baby greens, carrot & zucchini ribbons in pomegranate vinaigrette
7

A 10% service charge and applicable tax will be added to all orders.

Please present all Gift Certificates prior to ordering



Entrees

Cumin Dusted Mahi Mahi

Pan seared over baby spinach & plantain sweet potato mashed, with tamarind glaze & merlot syrup

26

Potato Crusted Grouper

Sautéed in a citrus butter with white truffle scented Yucca mashed, caramelized onions and Indian River grapefruit glaze

37

Snapper Veracruz

Citrus rubbed & grilled fillet in an olive, tomato & caper sauce, with Caribbean rice & fried green plantain tostones

28

Grilled Caribbean Lobster Tail

With mashed Yukon potatoes, asparagus & christophene with saffron drawn butter

36

Seared Chilean Sea Bass

With roasted fingerling potatoes, broccoli rabe & oven-dried tomatoes, drizzled with a mango, sugar cane rum sauce

38

Shrimp with Angel Hair Pasta

In a basil cream sauce, with pine nuts & pecorino romano cheese, served with a tomato garlic biscuit

33

Adobo Grilled Chicken

Marinated in herbs & aromatic vegetables, served over Caribbean rice, plantain aranitas, roasted tomato salsa & sautéed christophene

26

Charred Boneless Pork Chop

Bacon wrapped & lime scented pork chop in a shitake mushroom merlot demi-glace with roasted fingerling potatoes

30

Lemon Grass Seared Sea Scallops

In a coconut & lemongrass broth over roasted fingerling potatoes and scotch bonnet essence

28

Land and Sea

Grilled Angus beef filet mignon & a grilled half lobster tail, with mashed Yukon potatoes, broccoli rabe & a saffron drawn butter

45

Lamb Shank Zinfandel

Braised in its own sauce with mint jasmine rice, sun-dried tomato pesto, sautéed vegetables and broccoli rabe

26

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