

DINNER MENU

APPETIZERS

Tuna Tartare 34
with Ginger Oil, Wasabi,
and Sesame Seeds

Garlic Parmesan Escargot 33
Tender escargot baked in garlic butter and
topped with melted Parmesan cheese and
herbs.

Sautéed Zucchini and 24
Mushrooms Bruschetta
Served with a wedge of warm brie

SOUPS

Conch Chowder or Soup of the Day
Cup 9 Bowl 15

SALADS

Apple Salad 24
Red Apples, Candied Walnuts,
Dried Cranberries, Blue Cheese, & Red
Onions with Arugula and Dijon Vinaigrette
Add Grilled Chicken 12
Grilled Fish 12
Lobster 14

Lobster, Melon, 29
Strawberries & Avocado Salad
with Aged Balsamic and Honey Vinaigrette

The Wedge Salad 25
Slice of iceberg lettuce topped with chunky
blue cheese dressing along with crisp bacon,
diced tomatoes, red onions, shredded
cheddar and sautéed corn

PASTA

Lobster Diablo 56
Sautéed lobster with tomatoes, capers and
green chile, served in a white wine and garlic
creamy tomato sauce over fettuccine

Gnocchi with Spinach 35
and Mushroom-Butter Sauce
Add Chicken 10
Shrimp or Lobster 15

Kindly alert your server if you have any special dietary needs.

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ENTRÉES FROM THE SEA

Grilled Grouper 43

with ceviche sauce, coconut rice and broccolini

Fried Whole Snapper 54

Tossed in a creole red sauce, peppers, onions served with peas and rice and sweet plantains

Grouper Piccata 45

Lightly floured pan fried and topped with creamy lemon sauce and capers

Bahamian Crawfish 63

Available Seasonally

Delicious local crawfish, grilled with lemon herb butter sauce, served with mashed sweet potatoes, and roasted asparagus

Surf & Turf 77

Tender New York strip steak cooked to your liking, paired with Bahamian crawfish grilled

ENTRÉES FROM THE LAND

Angus Beef Filet Mignon 57

with tropical chimichurri, creamy mashed potatoes and roasted Brussels sprouts

New Zealand Rack of Lamb 55

Mint aioli, roasted sweet potatoes and arugula salad

Crispy Roasted Duck 47

Crisped to perfection with tangerine and rosemary sauce, roasted potatoes and broccolini

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