

LUNCH MENU

APPETIZERS	US\$
Soup of the day	
(Please ask your server about the soup of the day.)	
Baked goat cheese, mixed greens, local honey, pesto. (CN)	14
Cherry tomato and mozzarella tart with sweet, candied onions.	13
Roasted garlic hummus and pita bread. (CN)	9
Sesame crusted ahi tuna with pickled ginger and wakame slaw. (GF, DF)	17
Tempura shrimps with salad and wasabi mayonnaise.	17
	15
Teriyaki marinated BBQ wings with coleslaw. (GF)	15
ENTRÉES	
Beef and shrimp pad thai	37
With julienne vegetables, roasted cashews, and bok choy. (DF)	37
Calabash "catch of the day"	32
With basmati rice, grilled vegetables, and sauce chien. (DF)	32
Chicken curried Saint Lucian roti	18
With mango chutney and tossed salad. (DF)	10
Greek salad	14
With mesclun leaves, crumbled feta cheese, and balsamic dressing. (GF)	
Grilled chicken caesar salad	24
With romaine lettuce, parmesan, capers, and anchovies dressing.	
Grilled fish caesar salad	26
With romaine lettuce, parmesan, capers, and anchovies dressing.	
Grilled shrimp caesar salad	30
With romaine lettuce, parmesan, capers, and anchovies dressing.	
Tempura chicken breast	32
With basmati rice, tossed salad, and sweet& sour sauce. (DF)	
SANDWICHES & BURGERS	
Beef burger	17
Chicken burger	16
Fish burger	19
Vegetarian burger	14
Fish sliders	18
With sweet potato wedges and tartar sauce	
Prosciutto and swiss cheese melt	19
On ciabatta with fried plantains and salad	
Vegetarian baguette	14
With roasted vegetables, avocado spread, cheese, and tossed salad	
Our sandwiches and burgers are served with a choice of either	
fries, green organic leaves, or fruit salad	