



DINNER MENU (Served from 4PM-9PM)

(All prices are in BZ. Dollars, GST not included, 15% gratuity added to parties over 6)

APPETIZERS

Caribbean Style Soup \$30

Shrimp or Chicken, Veggies, Noodles
Chicken Broth and Coconut Milk

Wedge Salad \$26

Served with Avocado slices, bacon, bleu cheese
crumbles, with bleu cheese dressing

Greek Salad \$26

Kalamata Olives, Feta Cheese
Served on Mixed Veggies

Caesar Salad \$24

Sauce
Romaine lettuce, Garlic Croutons
Parmesan Cheese, with Caesar Dressing

Shrimp Scampi \$45

Sautéed in Garlic, Parsley, Butter, Dry Vermouth
s/w noodles and garlic toast

Shrimp Cocktail \$28

5 Jumbo Prawns s/w Cocktail Sauce

Coconut Shrimp \$26

4 Jumbo Prawns breaded with coconut flakes

Bloomin Onion \$21

s/w our own Spicy Dip

Linguini Amatriciana \$38

Rings
Italian Style with Bacon, Tomato, Basil,
Onion and Garlic in Extra Virgin Olive Oil
s/w Garlic Toast

MAIN COURSE S/W 2 SIDES

Rosemary Roasted Chicken

Whole	\$40
Half	\$30
Quarter	\$20

Hamburger Steak (8oz) \$50

Ground Top Sirloin Steak, Grilled w/onions,
mushrooms/w brown gravy with 2 sides

Double Cut Pork Chop \$55

2-inch Pork Chop, Glazed w/ Chipotle BBQ sauce

Smoked Baby Back Pork Ribs (5) \$52

Finished with Our Honey, Ginger, and Garlic BBQ

Filet Mignon (8 oz.) \$70

s/w our own red wine Ajus sauce

Fish Fillet (8 oz. Catch of the Day) \$50

Pan Seared, Blackened, Grilled or Fried

Lobster Tail (seasonal) \$80

Surf and Turf \$150

Our 8 oz. Filet Mignon w/Lobster Tail (seasonal)
(or) 6 Jumbo Shrimp

Sides \$8

Baked Potato - Mashed Potato - Side Salad - Steamed
Vegetable-Homemade French Fries - Coleslaw
Coconut Rice - Plantain-Potato Chips-Onion

Desert

Triple Chocolate Cake or Key Lime Pie	\$14
Vanilla Ice Cream	\$5

