



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

