

Dinner Menu

Appetizers

Conch Chowder

Tender chunks of Conch cooked in a tomato based soup with diced veggie pieces of onions, sweet peppers, cho cho, tomatoes, zucchini, pumpkin and herbs

Bloody Bay Gazpacho

A cold tomato soup served with diced tomato, cucumber, bell peppers and garnished with Croutons

Jerk Shrimp with Mango Vinaigrette

Grilled Shrimps marinated in a spicy herb and brushed with a mango vinaigrette sauce

Crab Cakes with Chipotle Remoulade

A grilled crab cake of fresh crab meat, bell peppers, onions, mayo, and bread crumbs topped with a chipotle citrus sauce

Tomato & Bleu Cheese Bruschetta

Three slices of toasted French bread topped with freshly diced tomatoes, garlic, blue cheese and pesto sauce

Salads

Fresh Garden Green Salad

With your choice of dressing
(Mango, Balsamic or Italian)

A salad of assorted Romaine Lettuce, Spinach, Onions, Sweet peppers, Tomatoes and Cucumber

Spinach & Feta Salad with Bermuda Onions & Tomato

With Hot Bacon Dressing

Freshly chopped spinach tossed with feta cheese, topped with onions, tomato, and dressing

Caesar Salad with Croutons & a Parmesan crisp
Shredded Romaine Lettuce garnished with bell pepper
With chicken or shrimp (extra)

Entrees

Blackened Red Snapper topped with Papaya Pineapple chutney

Fresh Snapper Fish Fillet grilled with blackened herbs and topped with a tropical papaya pineapple chutney consisting of Cilantro, Bell peppers and Honey

Gingered Plum glazed Tuna

Grilled Tuna steak cooked to perfection and topped with a blend of herbs, ground ginger and plum sauce

Panko crusted Grouper with Roasted Red Pepper coulee and Balsamic Reduction

Breaded Grouper fish fillet deep fried and garnished with blended roast red peppers and a balsamic sauce

Bacon wrapped Shrimp with Peach Chipotle BBQ

A skewer of seven succulent shrimps individually wrapped with bacon and glazed with our chef's very own peach chipotle BBQ sauce

Braised Lamb Shank

Roasted shank of lamb braised in its own gravy!

Filet Mignon

Topped with Fried Tobacco Onions
8 oz USDA Fillet Mignon grilled to your liking topped with crispy herbed onion rings

Caribbean Flank Steak with Tomato Chimichuri & Balsamic Reduction

6 oz USDA Flank Steak marinated and grilled just the way you like, topped with diced tomatoes, parsley, pesto and balsamic sauce

N.Y. Strip

8 oz USDA New York Strip marinated and grilled to perfection served with a mushroom and wine sauce on the side

Orange Habanera Chicken with Banana salsa

Spicy grilled chicken marinated in orange juice topped with bell peppers in a banana citrus salsa

Fra Diablo Lobster & Shrimp Linguine tossed with a

Spicy Tomato Ragout Sautéed lobster and shrimp in a tomato base sauce with onions and bell peppers on a bed of Linguine