



Appetizers \$8

Conch Fritters

House made Bahamian conch fritters served with Chipotle honey dipping sauce

Coconut Shrimp

Served with an orange marmalade dipping sauce

Shrimptini

5 jumbo shrimp cooked to perfection and served in a martini glass with a spicy cocktail sauce

Fried Calamari

Lightly breaded rings and tentacles tossed in olive, garlic pepperoncini and lemon juice

Crab Cakes (2)

Blue Crab meat mixture with special spices, sautéed and served with a Dijon mustard cream sauce

Soup du Jour \$4

Fresh homemade Chef's special

Robert Mondavi Wine Special

Mini Bottle

\$9

Cabernet Sauvignon

Chardonnay

House Wines - Woodbridge

Chardonnay

Merlot

Cabernet Sauvignon

Moscato

Pinot Grigio

White Zinfandel

Beverages

Ice Tea or Coffee

Draft or Bottled Beer

Fountain Drinks

Wine

Full Bar – Ask Server for your favorite cocktail

Kids menu available for our guests 9 and under.

Entrees'

All entrees include Rolls, Salad and Chef's accompaniments.

New York Strip or Ribeye **\$20**

Add one or more finishes:

Mushrooms, onions, or rosemary and roasted garlic compound butter

Fried Seafood Combo **\$17**

*Shrimp, scallops, fish and conch fritters lightly breaded,
fried and served with French fries and cole slaw*

Grouper and Crab **\$18**

*Sautéed grouper filet topped with blue crab
and finished with a white wine cream sauce*

Stuffed Pork Loin **\$18**

*Filled with spinach, roasted red peppers
and brie cheese served in a red wine
Demi Glace*

Shrimp and Scallop Pomodoro **\$18**

*Tossed in a tomato basil cream sauce
and served on a bed of angel hair pasta*

Chicken Piccata **\$17**

*Sautéed chicken breast served with capers,
tomatoes and scallions and finished with
white wine and butter*

Salmon A la Vodka **\$18**

*Grilled salmon served atop a bed of pasta
with a vodka tomato cream sauce*

Grilled Mahi Mahi **\$18**

*Topped with spinach, roasted tomatoes
and served in a white wine butter sauce*

Chef's Dessert \$5

Key Lime Pie

Sweet and tart

Chocolate Brownie Sundae

with fresh whipped cream and a cherry

Crème Brulée

*A sweet vanilla custard finished
with a caramel glaze*

Sea Salt & Caramel Cheesecake

*Creamy cheesecake with a tasty
sea salt caramel top layer*

Consumer Advisory – Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.