



Appetizers \$8

Conch Fritters

House made Bahamian conch fritters served with Chipotle honey dipping sauce

Sesame Seared Ahi Tuna

Served with seaweed salad, teriyaki glaze and wasabi horseradish

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 Stuffed Mushrooms

Baked mushroom caps with a blue crab mixture topped with a white wine garlic cream sauce

Spinach and Artichoke Dip

Sour cream and cream cheese mixture with parmesan toast points

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.