

## Island Favorites

Served with warm bread and your choice of soup, house salad, or Caesar salad.

### Lamb Curry

Our twist on the traditional curried goat, widely popular throughout the Caribbean. Stewed lamb in a coconut tomato curry served over our rice and beans and topped with toasted pecans and coconut.

\$23.99

### Sweet Caribbean Curry

Sweet potato and plantain coconut curry. Served with traditional Jamaican rice and beans. \$15.99

Chicken or Pork \$18.99 | Shrimp \$20.99

### Jambalaya

A classic of Creole cooking with a kick. Andouille sausage, chicken, shrimp, peppers, onions, and tomatoes stewed with rice. \$17.99

## Pasta Dishes

Served with warm bread and your choice of soup, house salad, or Caesar salad.

### Rasta Pasta

Assorted bell peppers, red onion, mushrooms, and spinach in a coconut lime curry sauce.

Available in mild, medium, or hot. \$15.99

Chicken or Pork \$18.99 | Shrimp \$20.99

### Linguine With Garlicky Shrimp & Lobster

Shrimp and langostino lobster sautéed in butter and garlic then tossed in a creamy Parmesan sauce. \$22.99

### Wild Mushroom Ravioli

Sautéed with mushrooms, asparagus, roasted red peppers, and a garlic and Gorgonzola cream sauce. Topped with toasted almonds. \$17.99

### Lobster & Andouille Mac

Langostino lobster and spicy Andouille sausage simmering in a robust five cheese red pepper sauce, topped with more cheese and diced scallions. \$23.99

### Thai Chicken Peanut

East meets West with a peanut sauce, bell peppers, and onions. \$18.99

## Sea Dwellers

Choose from: baked potato, mashed sweet potato, sweet potato fries, pasta side, au gratin, rice and beans, or veggie du jour. Served with warm bread and your choice of soup, house salad, or Caesar salad.

### Mahi Mahi 3 Ways

Get it spicy blackened topped with tropical fruit salsa, grilled with a honey ginger soy glaze, or pan seared with a chimichurri panko crust.

\$22.99

### Jumbo Shrimp

Five jumbo tiger shrimp prepared grilled, panko crusted, tempura battered, or broiled. \$23.99

### Seared Ahi Tuna

Choose: blackened or sesame.

Seared rare and served with Thai peanut or wasabi dipping sauces. \$23.99

### Caribbean Coconut Shrimp

Four jumbo shrimp lightly battered in tempura, rolled in coconut and fried until golden brown. Served with wasabi orange marmalade. \$22.99

## Land Lovers

Our meats are hand cut and sourced from the best brands available then char-grilled to your liking. Choose from: baked potato, mashed sweet potato, sweet potato fries, pasta side, au gratin, rice and beans, or veggie du jour. Served with warm bread and your choice of soup, house salad, or Caesar salad.

### Pork Tenderloin

Seared pork tenderloin with a creamy mushroom, peppercorn rum sauce. \$22.99

### Island Coconut Chicken

Boneless breast of chicken lightly tempura battered, rolled in coconut, and fried until golden brown. \$17.99

8oz FILLET MIGNON \$26.99 16oz BONE-IN RIBEYE \$29.99 10oz TOP SIRLOIN \$23.99



Have it Balck & Bleu, Gaucho style with chimmichuri, or Topped with a creamy mushroom, peppercorn rum sauce for \$3.49



Add garlic sautéed mushrooms and onions to any steak for \$2.99