

ENTRÉES

CAJUN-SPICED SHRIMPS Island spices and local herbs

JERK PORK TENDERLOIN

Tender pork marinated for 24 hours in local herbs and grilled to perfection

BLACKENED FISH

Fresh local catch seasoned with lemon, cilantro, and a rich butter sauce

FLANK STEAK

Seared and sealed, served with red wine, mushrooms and red onions

STEAMED BLUE MUSSELS

White wine, local herbs, cream, and a hint of saffron

ISLAND JERK CHICKEN (LEG QUARTERS)

24-hour marinade, smoked until tender and flavorful

COCONUT CURRY CONCH

A local favorite simmered in a mild coconut curry sauce

SIDES

SEAFOOD MACARONI
CAESAR SALAD
SEAFOOD CHOWDER
VEGAN SOUP OF THE DAY
PINEAPPLE COLESLAW
CALYPSO RICE
STEAMED CORN

GRILLED VEGETABLES

DESSERTS

CARROT CAKE
COCONUT CAKE



Dinner Price US\$59 per person plus 27% taxes and service charge.

Children under 12 are 50% off.

