

CARIBBEAN NIGHT

A Saturday Celebration of Island Flavors, Music & Culture

EVERY SATURDAY | 5:30 PM – 9:45 PM

Happy Hour 5 PM – 6 PM

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 \$59 per person. Children under 12 are 50% off.

Prices are in US \$ and Exclusive of Government Tax of 12% and Mandated Service Charge of 10% that is shared by the entire staff.



RESERVATIONS HIGHLY RECOMMENDED DUE TO LIMITED SEATING.