

SOUP DU JOUR

Bahamian Conch Chowder

Cup \$6.00 Bowl \$8.00

SMALL PLATE

Salmon Baguettes \$12.00

***Citrus Cured Salmon and Onion-Caper Cream Cheese
On Toasted Baguettes***

ENTRÉES

Spinach Salad \$11.00

***Chopped Tomato, Red Onions, Mushrooms, Hard Boiled Egg,
Bacon Bits, Honey Mustard Dressing***

Add Chicken \$8 Shrimp \$9 Mahi \$9

Wine Suggestion: Cape Mentelle Rose

Mahi Rockefeller Sandwich \$16.00

***Fried Mahi, Sauteed Spinach, Provolone Cheese, Bacon, Brioche Bun
Served with French Fries***

Wine Suggestion: Ecco Domani Pinot Grigio

Coconut Curry Shrimp \$24.00

***With Chopped Onions, Carrots, Mixed Bell Peppers
& Jalapenos over Penne Pasta***

Wine Suggestion: Oyster Bay Sauvignon Blanc

Whole Fried Red Snapper \$32.00

Black Beans, Rice, Pico De Gallo, Sweet Plantains

Wine Suggestion: Joel Gott Pinot Gris

CATCH OF THE DAY

Mahi \$32.00 Salmon \$25.00

Fried, Grilled, Blackened or Jerked Macadamia Crusted ~ Add \$3.00

Topped with Citrus Beurre Blanc & Mango Salsa

Served with Rice and Julienne Vegetables

FEATURED DRINKS

Mangolandia \$5.00

Locally Brewed Mango Infused Blonde Ale

Pepperoncini Martini \$12.00

Hendricks Gin, Pepperoncini Juice, Pepperoncini Garnish