

SOUP DU JOUR

Bahamian Conch Chowder

Cup \$6.00 Bowl \$8.00

SMALL PLATES

*****Half Shell Blue Point Oysters***

Half Dozen \$15.00 Dozen \$28.00

Southwestern Chicken Egg Rolls (3) \$9.00

Served with Chipotle Aioli

ENTRÉES

Gyro Greek Salad \$14.00

Mixed Greens, Mixed Bell Peppers, Red Onions, Cucumbers, Tomato, Feta Cheese Topped with Sliced Gyro Meat Drizzled with Tzatziki Sauce

Wine Suggestion: Rodney Strong Pinot Noir

Beer Battered Combo Platter \$18.00

2 Mahi Fingers, 2 Shrimp, 2 Conch Fritters

Served with French Fries and Cole Slaw

Wine Suggestion: Ecco Domani Pinot Grigio

Tempura Shrimp Asian Pasta \$25.00

Julienne Carrots, Onions & Peppers Sautéed with Teriyaki Chili Sauce Over Linguini, Topped with Tempura Shrimp & Crispy Wonton Strips

Wine Suggestion: Rodney Strong Chardonnay

Whole Fried Yellowtail \$32.00

Black Beans, Rice, Pico De Gallo, Sweet Plantains

Wine Suggestion: Cape Mentelle Sauvignon Semillon Blend

CATCH OF THE DAY

Mahi \$32.00 Wahoo \$30.00

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

Rock & Roll Mango Margarita \$9.00

Veza Sur La Yuma Dark Lager \$6.00

****Consumer Information- There is a risk associated with consuming raw or undercooked seafood. If you have any illness of the liver, stomach, or blood; or have any immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk consult a physician.**