



SOUPS DU JOUR

LOBSTER BISQUE

BAHAMIAN CONCH CHOWDER

CUP \$5.00 BOWL \$8.00

ENTRÉES

HERB ROASTED TURKEY DINNER \$26.00

MAPLE GLAZED SPIRAL SLICED HAM \$25.00

TOPPED WITH GRILLED PINEAPPLE

CHILD'S TURKEY OR HAM DINNER \$13.00

ENTRÉES ABOVE ARE SERVED WITH

MASHED POTATOES, GREEN BEANS TOPPED WITH CRISPY ONIONS,
CORN BREAD STUFFING, HOMEMADE CRANBERRY SAUCE, DINNER ROLL

SLOW ROASTED PRIME RIB \$27.00

SERVED WITH MASHED POTATOES,
GREEN BEANS TOPPED WITH CRISPY ONIONS,
AU JUS AND HORSERADISH SAUCE

SEAFOOD EXTRAVAGANZA \$42.00

FRESH FLORIDA LOBSTER, SHRIMP, MUSSELS,
CARROTS, ONION, GREEN PEAS OVER YELLOW RICE
TOPPED WITH A HALF FLORIDA LOBSTER TAIL

WHOLE DEEP FRIED RED SNAPPER \$32.00

SERVED WITH BLACK BEANS & RICE, PICO DE GALLO, SWEET PLANTAINS

CATCH OF THE DAY

MAHI \$32.00 GROUPER \$35.00

FRIED, GRILLED, BLACKENED, JERKED
MACADAMIA CRUSTED—ADD \$3.00

DESSERTS

WARM BOURBON PECAN PIE \$8.00

WARM APPLE TART A LA MODE \$8.00

FEATURED WINES

