

SOUP DU JOUR

Bahamian Conch Chowder

Cup \$6.00 Bowl \$8.00

SMALL PLATE

*****Blue Point Oysters on the Half Shell*****

Half Dozen \$16.00 Dozen \$30.00

ENTRÉES

Overstuffed Burrito \$12.00

*Seasoned Ground Beef, Black Beans, Rice,
Pico De Gallo, Crispy Tortilla Strips, Cheddar Jack Cheese
Served with Shredded Lettuce & Chipotle Aioli
Beverage Suggestion: Coronarita*

Lobster Ravioli Vodka Rose \$28.00

*6 Lobster Raviolis & 6 Shrimp Sautéed with Vodka Rose Sauce
Served with a Garlic Roll
Wine Suggestion: Rodney Strong Chardonnay*

Whole Fried Snapper \$32.00

*Black Beans, Rice, Pico De Gallo, Sweet Plantains
Wine Suggestion: Sea Glass Pinot Grigio*

CATCH OF THE DAY

Mahi \$34.00

*Pan Sautéed, Fried, Grilled, Blackened, Jerked or Beer Battered
Macadamia Crusted ~ Add \$3.00
Topped with Chunky Tropical Salsa & Lemon Butter Sauce
Served with Rice and Vegetable du Jour*

*****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 please consult a physician.