

SOUP DU JOUR

Bahamian Conch Chowder

Cup \$6.00 Bowl \$8.00

SMALL PLATES

Coconut Crusted Mahi Fingers \$13.00

Served with Thai Chili Sauce

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

Half Dozen \$16.00 Dozen \$30.00

ENTRÉES

Italiano Sub \$13.00

*Grilled Italian Sausage, Grilled Onions & Peppers,
Sautéed Spinach, Provolone Cheese, Hoagie Roll
Served with French Fries and a Side of Marinara Sauce
Wine Suggestion: Ecco Domani Pinot Grigio*

Shrimp & Sausage Pasta \$26.00

*Shrimp & Italian Sausage Sautéed with Onions & Peppers
In a Light Tomato Cream Sauce over Linguini
Served with a Garlic Roll
Wine Suggestion: Sea Sun Chardonnay by Camus*

Whole Fried Snapper \$32.00

*Black Beans, Rice, Pico De Gallo, Sweet Plantains
Wine Suggestion: Oyster Bay Sauvignon Blanc*

CATCH OF THE DAY

Mahi \$36.00 Wahoo \$36.00

Grilled Florida Lobster Tail \$36.00

Twin Grilled Florida Lobster Tails \$62.00

*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.