

SOUP DU JOUR

Bahamian Conch Chowder

Cup \$6.00 Bowl \$8.00

SMALL PLATES

Avocado Toast \$10.00

Four Slices of Warm Sourdough Bread Topped with Fresh Guacamole

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

Half Dozen \$16.00 Dozen \$30.00

ENTRÉES

Buffalo Shrimp Po'Boy \$15.00

***Deep Fried Shrimp Tossed in Buffalo Sauce,
Shredded Lettuce, Diced Tomatoes, Hoagie Roll
Served with French Fries and Bleu Cheese Dressing***

Wine Suggestion: Sea Glass Pinot Grigio

Seafood Diablo \$28.00

***Shrimp, Scallops, Mussels, Onion, Garlic, Spicy Tomato Sauce
Over Linguini 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: Flamingo Pink Rosé

CATCH OF THE DAY

Mahi \$36.00 Wahoo \$36.00

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.