



# Dinner Menu

## Starters

### SOUP

**Bahamian Conch Chowder** - Tenderized Conch meat, bird Pepper, diced Aromats, laced with Sherry  
**\$12**

## Vegan

**Portobello Burger** - Grilled red Onion, Avocado  
**\$16**

**Veggie Wrap** - Stir Fried vegetables, shredded Cabbage served in a warm Tortilla with Soy Ginger dressing  
**\$16**



## Dinner Entree

**Grilled and Steamed Conch**  
**\$26**

**Smudder Grouper** - Fried Grouper steaks smothered in tomato based gravy with herbs and spices.  
**\$ market price**

**Grouper fingers** - lightly batter grouper fillet fried to a golden crisp.  
**\$ market price**

**Whole Fish** - Served with Scallion, citrus juices and herbs marinade (grilled, Fried or steamed)  
**\$ market price**

**Grilled Salmon** - Center cut Salmon served with a white wine sauce  
**\$36**

**Herbed Marinated Lobster Tails** - (seasonal) Roasted Garlic Butter  
**\$ Market price**



## Herbed Marinated Lobster Tails

**Cracked Conch** - Tenderized Conch battered and fried to a golden perfection, selection of Sweet Potato or seasoned Fries  
**\$26**

**Seafood Pasta** - a seafood medley served over linguine pasta with a garlic cream sauce  
**\$40**

**Jerk Chicken** - Served with a Pineapple Relish  
**\$24**

**Rib-eye Steak** - Grilled 14oz Rib-eye Steak  
**\$48**

**Sides**  
**\$6**

*All entrées served with peas n rice and one side: Seasoned fries, Sweet potato fries, Plantain, Garlic Mashed Potato, Peas N Rice, Cole Slaw, Macaroni N Cheese or Fresh Vegetables*

## Daily Specials

**Peas Soup & Dumpling**  
**Curry Chicken**  
**BBQ Ribs**  
**Pork Chops**  
*Fried, Grilled or Sautéed*  
**Minced Crawfish**  
**Steamed /Curried Mutton**  
**Fresh Pork**

*Daily specials vary day to day for more info on availability and pricing speak with your server.*

**Bacardi Rum Cake** - Rum Cake served with Rum Raisin Ice Cream  
**\$8**

**Guava Duff** - A light dough rolled with Guava and served with a Butter sauce  
**\$8**

**Freshly baked Guava Cake** topped with a warm sauce  
**\$8**

Kindly ask your servers for **Ice cream** and **Sorbet** selections  
**\$6**

## Desserts

## Small Bites



**Golden Crusted Shrimps** - Mango Ginger ketchup, Lime  
**\$22**

**Bare Naked Wings** - Crispy fried Chicken Wings, tossed in your choice of Honey Chipotle, Tamarind, Buffalo, BBQ, Jerk or Cinnamon Guava  
**\$16**

**Kalik Battered Crawfish Bites** - Chipotle Lime Mayo  
**\$24**

**Konkey" Conch Fritters** - Tenderized Conch meat, Bird Pepper & Coconut Calypso dipping sauce  
 6 @ **\$7** and 12 @ **\$12**

**Golden Fried Calamari** - Spicy Mayo  
**\$17**

## Salads

**Field Greens** - Crisp local greens, sweet Tomatoes, Cucumber, crumbled Feta, toasted Pepitas, citrus herb Vinaigrette  
**\$18**

Add Chicken **\$8**    Add Fish **\$12**  
 Add Shrimp **\$12**    Add Conch **\$13**

**Julius Caesar** - Chilled romaine lettuce, house made anchovy dressing, herbed croûtons, shaved parmesan  
**\$16**

Add chicken **\$8**    Add Fish **\$12**  
 Add Shrimp **\$12**