



LUNCH

Sautéed Thai Calamari

Grilled in a soy, sesame-ginger marinade with sweet bell pepper & garlic bread.

\$12

Coconut Fried Shrimp

Coconut crusted shrimp lightly fried with sweet & tangy chili sauce for dipping.

\$13

Calamari Fritti

Traditional fried squid served with creamy dipping sauce.

\$11

Shrimp Fritters

Shrimp, sweet pepper, onions and spices mixed in batter & deep fried with spicy aioli dipping sauce.

\$9

Soup of the day

Try our delicious local soup made with fresh ingredients & served with a side of garlic bread.

\$6

Ceviche

Fresh Mahi-Mahi marinated in lime juice, mixed with chopped herbs & vegetables. Served chilled with freshly fried corn chips.

\$12

Ultimate Nachos

A dozen individual tortilla chips piled high with refried beans, cheese, sour cream, lettuce & salsa.

\$14

Chips & Salsa

\$7

Basket of French Fries

\$6

TACO

The specialty of the house!

Two freshly fried or soft flour tortillas, topped with lettuce, tomato, cheese & our secret sauce, chips & salsa.

Fish Taco's \$11

Chicken Taco's \$10

Curried Goat Taco's \$13

Veggie (Refried Beans) Taco's \$9

SANDWICHES

Cheese Beef Burger

A quarter pounder cooked to order.

\$12

Veggie Burger

A homemade black bean & veggie patty served with mozzarella cheese & special spicy sauce.

\$11

Grilled Chicken Sandwich

\$11

Caribbean Jerk Mahi Sandwich

\$13

B.L.T

A classic, Bacon, Lettuce & Tomato

\$12

SALADS

Cobb Salad

Cucumbers, carrots, tomatoes, cheddar cheese, black olives, boiled egg & bacon.

\$12

Caesar

Mixed in a light homemade Caesar dressing, freshly grated parmesan, black olives & croutons.

\$9

Add

Chicken – grilled or jerk seasoning **\$4**

Mahi – grilled or jerk **\$6**

All prices are in USD and subject to a 15% Food VAT & 10% Service Charge.
Menu items & pricing may vary.