

DINNER

please ask your server about our daily specials

Ginger Glazed Mahi-Mahi... 49

a succulent filet of grilled white fish topped with a sweet and tangy ginger glazed reduction served with a side of rice with fresh grilled vegetables

Creole Chicken... 45

sauteed local boneless skinless chicken breast in a tomato based creole sauce with onion, garlic and fresh herbs, served with fresh grilled vegetables and rice

Coconut Curry Vegetables... 40

sauteed seasonal grilled vegetables in a creamy homemade coconut curry sauce, served with rice

With:

Shrimp pan-seared tender shrimp... 60

Mahi local mahi-mahi pan seared... 49

Chicken sauteed local boneless skinless chicken breast... 45

Goat tender shredded boneless local goat... 49

Tofu vegan tofu... 55

Creole Pasta... 40

penne pasta with fresh diced tomato onion garlic and fresh herbs

With:

Shrimp pan-seared tender shrimp... 60

Mahi local mahi-mahi pan seared... 49

Chicken sauteed local boneless skinless chicken breast... 45

Goat tender shredded boneless local goat... 49

Tofu vegan tofu... 55

BBQ Pork Ribs... 50

slow cooked for 48 hours, smothered in our homemade bbq sauce served with french fries and a side salad

Sides

garlic bread... 6 garden salad... 12 caesar salad... 15

potato baked or mashed... 10 **herbed rice... 10**

Desserts

NY style cheesecake... 25 creme caramel (flan)... 25

housemade ice cream... 15

please ask your server for flavor options

all prices are in eastern caribbean dollars and include 10% service charge and 15%vat
we accept eastern caribbean dollars, us dollars, euros, pounds, visa and mastercard