

Dinner

Ginger Glazed Mahi-Mahi*... 60

succulent fillet of white fish topped with a sweet and tangy ginger glaze reduction served with herbed rice and fresh sautéed vegetables

BBQ Pork Ribs... 60

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

Seared Ahi Tuna*... 70

local ahi tuna, steak cut, boneless, marinated in sesame oil, soy sauce, ginger, garlic and lime, seared to your specifications served with sautéed vegetables and roasted pumpkin

Creole Pasta

penne pasta with diced tomatoes, onion, garlic, fresh grated parmesan and fresh herbs

40

Garlic Butter Pasta

penne pasta with fresh seasonal sautéed vegetables in garlic butter sauce

35

Coconut Curry Vegetables

fresh seasonal sautéed vegetables in a creamy coconut curry sauce, served with herbed rice

40

add to any dish:

boneless skinless chicken breast*... +10

sautéed shrimp... +30

pan seared mahi mahi*... +18

shredded boneless goat*... +18

tofu... +19

Sides

garlic bread... 6 garden salad... 12 caesar salad... 15
baked potato... 10 mashed potatoes... 10 herbed rice... 10
sautéed vegetables... 12 fried ripe plantain... 10 ground provisions... 10

Desserts

NY style cheesecake... 25 crème caramel (flan)... 25
housemade ice cream (ask your server for flavor options)... 15

Nespresso

single or double espresso... 15 latte... 19 cappuccino... 19

*locally sourced meats and fish