

# BREAKFAST

**Kick Start**

**Caribbean Coffee** 25  
local coffee, three rum blend, brown sugar, cream

**Bloody Mary** 25  
housemade vegetable juice, vodka, horseradish, spices

**Mimosa** 25  
sparkling wine local seasonal fresh juice

## The Lighter Side

**Seasonal Fresh Local Fruit Plate...** 18

**Housemade Greek Yogurt...** granola, fresh local fruit... 21

**Granola Cereal or Oatmeal...** fresh local fruit... 18

**Housemade Bagel & Cream Cheese...** plain, everything, or cinnamon raisin... 15

**Local Seasonal Fruit Smoothy...** 18

### Local Breakfast

salt fish, salad,  
ground provisions  
choice of local bakes or buttered multigrain toast  
40

### Omelette

3 egg cheese omelette, housemade buttered multigrain toast\*... 21

**Add** tomato bell pepper 4ea      bacon  
black olives onion      ham  
pico de gallo      salt fish

**Traditional...** two eggs any style, two strips of bacon, housemade buttered multigrain toast\*... 27

**Housemade Pancakes...** two extra large pancakes served with butter and maple syrup... 20

**Egg & Cheese Sandwich...** fried egg, cheddar cheese, lettuce & tomato(by request), housemade multigrain bun... 21

**Breakfast Sandwich...** fried egg, bacon, cheddar cheese, lettuce & tomato(by request), housemade multigrain bun... 27

**Bagel Sandwich...** fried egg, bacon, cheddar cheese, lettuce & tomato(by request), housemade bagel of your choice... 29

**Breakfast Burrito...** housemade flour tortilla, scrambled eggs, cheddar cheese, sour cream, pico de gallo, lettuce... 35

**Pagua Bay Skillet...** fried potatoes, bacon, onion, bell peppers, cheddar cheese, sour cream, topped with two eggs any style... 40

\*substitute housemade gluten free toast additional... 6

## Sides

**Bacon (2)...** 10

**Home Fried Potatoes...** 12

**Sliced Tomatoes...** 8

**Housemade Multigrain Toast...** 7

**Housemade Bagel...** 9

**Housemade Gluten Free Toast...** 10

**One Egg...** 6 **Two Eggs...** 11

**Housemade Bakes...** 5

## Beverages

**Local Coffee...** free refills... 11

**Tea...** assorted flavors... 11

**Espresso...**single or double... 19

**Latte or Cappuccino...** 19

**Chai Latte...** 19

**Iced Coffee...** 10

**Fresh Local Juice...** 10

**Coke,Sprite...** 10

**Club Soda,Tonic...** 10

**Iced Tea...** 10

**Bottled Water-Small...** 10

**Bottled Water-Large...** 18

**Sparkling Water-Small...** 18

**Vitamalt...** 10

all prices are in eastern caribbean dollars and include 10% service charge and 15% vat  
we accept eastern caribbean dollars, us dollars, euros, and british pounds, visa and mastercard  
there is a \$20 fee for room delivery

## Start Here

**Soup Of The Day**... garlic bread... 20

**Mahi-Mahi Ceviche**... fried plantain chips... 39

**Dasheen Puffs**... spicy aioli dipping sauce... 23

**Sauteed Shrimp**... garlic butter... 40

**Shrimp Fritters**... sweet pepper, onion, spices, deep fried, spicy aioli sauce... 30

**Saltfish Accras**... codfish, sweet pepper, onion, spices, deep fried, spicy aioli sauce... 25

**Chicken Chunks**... deep fried, choose a sauce; bbq, spicy bbq, honey bbq, asian bbq... 20

**Chicken Wings**... deep dried, choose a sauce; bbq, spicy bbq, honey bbq, asian bbq... 28

## Tacos

specialty of the house

**Hard Shell**... fried housemade flour tortilla, lettuce, tomato, cheddar cheese, special sauce

**Wrap It** **Soft Shell**... housemade flour tortilla, purple and white cabbage, pico de gallo, mozzarella cheese, special sauce

**Corn Tortilla**... fried housemade corn tortilla, lettuce, tomato, cheddar cheese, special sauce

**Grilled Fish\***... 15ea

**Grilled Chicken\***... 12ea

**Fill It** **Pulled Pork\***... 14ea

**Curried Goat\***... 15ea

**Beef** ... 13ea

**Veggie(Refried Beans)** ... 13ea

**Add** **Plantain Chips and Pico de Gallo**... 8  
**French Fries**... 8

## Big Salads

### Cobb Salad

cucumber, carrots, tomatoes, cheddar cheese, black olives, bacon, hard boiled egg

40

### Caesar Salad

fresh grated parmesan, croutons, kalamata olives, housemade caesar dressing

30

housemade dressings: vinaigrette, ranch, red wine or balsamic vinegar and olive oil

**Top It**

### Chicken\*

grilled or jerked

10

### Shrimp

pan fried

30

### Mahi-Mahi\*

grilled or jerked

18

**\*Locally sourced meats and fish**

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# Sandwiches

all of our sandwiches are served on a housemade multigrain bun, with lettuce and tomato by request

**All Beef Burger...** quarter pound grilled to order... 25 add cheese... 5

**Veggie Burger...** housemade black bean and veggie patty mozzarella cheese, spicy aioli sauce... 30

**Grilled Chicken\* Sandwich...** boneless skinless chicken breast, lightly seasoned, or jerked... 20

**Caribbean Mahi-Mahi\* Sandwich...** boneless skinless, flakey white fish, grilled with light seasoning or jerked... 30

**Pulled Pork\* Sandwich...** slow roasted local pork with our housemade bbq sauce... 23 add cheese... 5

**BLT...** classic bacon, lettuce, and tomato... 22  
add an egg... 6 add cheese... 5

Extras; Mozzarella Cheese...5, Cheddar Cheese...5, Bacon...6,  
Pickles...4, Onions...4, Ranch Dressing...5

**French Fry Side Order...** 8  
**French Fry Basket...** 15  
**Plantain Chips & Pico de Gallo...** 8  
**Garden Side Salad...** 12  
**Caesar Side Salad...** 15  
**Ground Provisions...** 10  
**Fried Ripe Plantain...** 10

**Baked Potato...** 10  
**Mashed Potato...** 10  
**Grilled Potato...** 10  
**Herbed Rice...** 10  
**Garlic Bread...** 6  
**Gluten Free Garlic Bread...** 12

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# 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

# COCKTAILS

25

## Coconut Rum Punch

light and creamy  
housemade rum punch,  
local rum with  
coconut milk and spices

## Pina Colada

fresh pineapple, coconut  
milk, and local rum,  
blended with ice  
for a smooth refreshing  
cocktail

## Watermelon Martini

local watermelon juice  
shaken with vodka  
very refreshing

## Rum Old Fashioned

el dorado aged rum,  
brown sugar, fee brothers  
orange, chocolate, and  
aromatic bitters

## Margarita

this is the real thing! made  
with fresh lime juice,  
tequila, and cointreau, served  
on the rocks or frozen,  
with or without salt

## Spicy Margarita

our traditional margarita  
shaken with muddled  
scotch bonnet pepper, served  
on the rocks or frozen,  
with or without salt

## Peanut Rum Punch

housemade rum punch,  
local rum, peanut,  
milk, and spices

## Bloody Mary

housemade vegetable juice,  
vodka, horseradish, lemon juice,  
worcestershire, cayenne,  
celery bitters, herbs, spices

## Sorrel Cosmo

vibrant sweet and tart,  
made from the juice of a  
local hibiscus flower, vodka,  
lime garnish

## Cucumber Gimlet

a classic gimlet made with a  
blend of muddled cucumber,  
lime and gin  
its sweet and tart with a  
slight herbal quality

## Centipede Rum Punch

world renowned  
slightly notorious  
definitely delicious

passion fruit, lime, spices,  
and... copious amounts  
of rum

30

management tip: better stick  
to just one of these

## Wines By The Glass

Chardonnay  
Sauvignon Blanc  
Pinot Grigio  
Sweet White  
Rose Grenache  
Cabernet Sauvignon  
Merlot  
Sweet Red  
6 oz... 23

## Beer

Kubuli... 10  
Carib... 10  
Heineken... 10  
Guinness Stout... 10  
Mackeson Stout... 10  
Shandy... 10  
Caribe... 10  
Corona... 15

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