

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

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 service