

Opus Restaurant Dinner Menu

"Tasting Plate" Appetizers

Crispy Filo Shrimp Tempura with cilantro purée \$13

Asian Style Chicken & Cremini Mushroom
dumplings with minted mango sauce \$11

Smoked Salmon Neapolitan, layered with dill caper
& shallot cream cheese, locally grown greens & diced tomatoes \$12

Lobster Spring Rolls, with chili citrus dipping sauce \$16

Parmesan & Ricotta Gnocchi, with fresh pesto vinaigrette \$12

Spicy Chili Steak Wrap, with sautéed red onion, tomatoes,
lemon hummas & soft grilled flour tortillas \$15

Rare Tuna & Cilantro Spring Rolls with citrus-soy dip \$15

Turks & Caicos Conch Ceviche,
with sweet peppers, red onion, tomato, sesame oil & citrus \$12

Soup & Salads

Island Style Red Conch Chowder \$8

Warm Walnut Encrusted Goat Cheese
with fennel, beetroot, arugula & thyme salad \$10

Chilled Watermelon, Cherry Tomato &
Feta Salad with cilantro dressing \$9

Fresh Vine Ripe Tomatoes stuffed with Buffalo Mozzarella,
& drizzled with Kalamata olive vinaigrette \$12

Opus Caesar Salad with crisp romaine hearts & olive oil croutons \$9

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Fresh, Locally Caught Seafood Entrées

Filet of Grouper with cherry tomato, Kalamata olive, shallot & basil chutney on fragrant Jasmine rice \$35

Whole Snapper roasted in lemon caper & shallot butter \$36

Turks & Caicos Lobster tail, with garlic lemon butter

8oz Tail \$36 14oz Tail \$47

Surf & Turf - Lobster & Black Angus Filet \$64

Additional Entrées

Pan Seared Atlantic Salmon with vibrant green pea puree on herbed lemon & French bean orzo pasta \$33

Rare Seared Yellow Fin Tuna with leek fried Jasmine rice, crispy garlic & ginger, grilled boc choy & um-soy dipping sauce \$35

Filet of Mahi with sautéed watercress, almonds & red onion, olive oil crushed baby potatoes & roasted red pepper-jalapeño sauce \$33

Shrimp & Vegetable Penne Pasta with a creamy garlic white wine sauce \$28

Individually Baked Grilled Vegetable Torte with eggplant, zucchini, yellow squash & tomato, with crispy parmesan crust \$27

Red Thai Chicken & Vegetable Kebabs over Jasmine rice with a cooling cucumber & toasted cumin raita \$29

Beef Short Ribs, slowly braised in hearty tomato sauce \$29

8oz Black Angus Filet of Beef with green peppercorn sauce, chunky home-cut fries & char-grilled asparagus \$38

16oz Bone-In Ribeye with Portobello mushroom cognac cream sauce, grilled onion & mashed potatoes \$39