

## *'Tasting Plate' Appetizers*

Diver Scallops Pan-Seared in Thyme Sesame Butter \$14

Smoked Salmon Napoleon, layered with  
Dill Caper Cream Cheese,  
Baby Greens & Diced Tomato \$12

Chili Steak Wraps with Soft Grilled Tortillas,  
Hummas, Tomato & Red Onion \$15

Yellow Fin Tuna Spring Rolls  
with Lime & Soy Dipping Sauce \$15

Turks & Caicos Conch Ceviche  
Marinated in Sesame Oil & Citrus \$12

Coconut Tempura Shrimps with  
Grilled Pineapple, & Sweet & Sour Dipping Sauce \$12

Caramelized Pear with Gorgonzola Cheese,  
Baby Arugula & Walnuts \$11

## *Soup & Salads*

Caicos Red Conch Chowder \$8

Creamy Shrimp Bisque topped with Golden Puff Pastry \$11

Grilled Fennel & Herbed Goat Cheese on  
Arugula with Balsamic Vinaigrette \$9

Fresh Mozzarella Filled Vine Ripened Tomatoes  
with Kalamata Pesto Vinaigrette \$12

Crisp Romaine Lettuce tossed with  
Garlic Caesar Dressing  
& Shaved Parmesan Cheese \$9

## *Fresh Locally Caught Seafood Specials*

*Pan Seared Filet of **Snapper** or **Grouper**  
With Cherry Tomato, Cucumber & Cilantro Salsa*

*Turks & Caicos **Lobster** Tail  
with Spicy Garlic Butter*

***Whole Snapper**  
Roasted in Lemon, Capers & Shallot Butter*

## *Entrees*

Mahi-Mahi en Papillote with Shitake Mushroom -  
Tarragon Butter, Vegetables & Jasmine Rice \$29

Shrimp & Vegetable Penne Pasta  
with Creamy Garlic Sauce \$27 \*

Pan Fried Filet of Atlantic Salmon with Dill Lime  
Sauce, served with Vegetables & Jasmine Rice \$31

Seared Tuna over Grilled Bok Choy with  
Rum, Citrus & Soy Dipping Sauce \$32

Thai Chicken & Vegetable Curry over  
Jasmine Rice with Cucumber Raita \$27 \*

Jerk Pork Tenderloin with Red Onion, Parsley &  
Orange Mojo, Fried Plantain & Jasmine Rice \$26

Bone-In Ribeye with Mushroom Cognac Cream  
Sauce, New Potatoes, Grilled Onions &  
Portobello's \$39

8oz Black Angus Filet of Beef with Green  
Peppercorn Sauce, Home Cut Fries  
& Char-Grilled Asparagus \$38

Entrees marked with \* are available as  
vegetarian dishes