



Served between 6 to 9 pm

## DINNER

### STARTERS

#### Our Chunky Conch Chowder

fresh local conch, perfectly seasoned. 12US/32EC

#### Soup of the Day

created daily from fresh local ingredients. 11US/30EC

#### Caesar Salad 14US/38EC

Romaine hearts, herb croutons, shave parmesan, Caesar dressing.

#### Addition

Catch of the Day 10US/27EC

Chicken/shrimp 8US/22EC

Lobster 12US/32EC

#### Seared Sesame Tuna

Wakame, cucumber, and ginger soy  
23US/62EC

#### Coconut-Crusted Shrimp

chili and coconut aioli. 20US/54EC

#### Crab Cake

Grain mustard aioli & parsley oil 18US/49EC

#### Caprese Salad

Fresh garden tomato, buffalo mozzarella basil pesto, balsamic reduction. 22US/59EC

#### House Garden Salad

mixed local greens with sliced radishes, tomatoes and our house vinaigrette. 12US/27EC



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### ENTREES

#### Grilled Caribbean Spiny Lobster Tail

Sweet potato textures with lemon butter OR curry sauce, rice, and plantain. 46US/124EC

#### Grilled Fresh-Caught Local Snapper

saffron and lemon beurre blanc, crispy risotto cake, and local spinach. 34US/92EC

#### Green Curry Shrimp with Coconut and Basil

served with coconut rice and fried sweet plantain. 27US/73EC

#### Grilled Local Mahi Mahi

Chimichurri sauce, rice, and beans. 29US/78EC

#### Beef Tenderloin

Peppercorn sauce, sautéed mushroom, Asparagus mash potato. 42US/113EC

#### Pan-Seared Rack of Lamb

Rosemary Baby potato Cauliflower puree  
39US/105EC

#### T Bone Steak

Truffle potato, assorted vegetables, red wine jus  
46US/124EC

#### Lobster Linguine

fresh tomato, garlic & parmesan 30US/81EC

#### Helen's Moroccan Chicken

the owner's renowned recipe with green cracked olives, house preserved lemon, and couscous. 28US/76EC

### DESSERTS

choose from the day's selection of home-made cakes, pies, ice creams and sorbets.

12% Service Charge and 12% VAT are added to all final bills.