



## DINNER MENU

### STARTERS

**CHUNKY CONCH CHOWDER 12US/32EC**

Fresh Local Conch, Perfectly Seasoned (GF) (D)

**SOUP OF THE DAY 11US/30EC**

Created Daily From Fresh Local Ingredients (GF)

**CAESAR SALAD 14US/38EC**

Romaine Hearts, Herb Croutons, Shaved Parmesan, Caesar Dressing (D)

**CAPRESE SALAD 22US/59EC**

Fresh Garden Tomato, Basil Pesto, Buffalo Mozzarella, Balsamic Reduction (D)

**GARDEN SALAD 12US/27EC**

Mixed Local Greens, Sliced Radishes, Tomatoes, House Vinaigrette (GF) (V)

**SALAD ADD-ONS**

Catch of the Day 10US/27EC

Shrimp 8US/22EC

Lobster 12US/32EC

Chicken 8US/22EC

**SEARED PEPPERCORN CRUSTED TUNA 12US/32EC**

Wakame, Cucumber, Ginger Soy (N)

**COCONUT-CRUSTED SHRIMP 12US/32EC**

Chili, Coconut Aioli (SF)

**CRAB CAKE 12US/32EC**

Grain Mustard Aioli, Parsley Oil (SF)



### ENTRÉES

**GRILLED SPINY LOBSTER TAIL 46US/124EC**

Sweet Potato Textures or Rice, Plantain  
Sauces: Lemon Butter or Curry (SF)

**PAN SEARED LOCAL SNAPPER 34US/92EC**

Saffron and Lemon Beurre Blanc, Crispy Risotto Cake, Local Spinach (D)

**GREEN CURRY SHRIMP 27US/73EC**

Coconut Rice, Fried Plantain, Basil, Microgreens (SF)

**GRILLED LOCAL MAHI MAHI 29US/78EC**

Blackened Mahi Mahi, Green Banana Mash, Julienne Vegetables, Red Thai Curry Sauce (GF) (D)

**BEEF TENDERLOIN 42US/113EC**

Peppercorn Sauce, Sautéed Mushroom, Asparagus, Mashed Potatoes (D)

**PAN-SEARED RACK OF LAMB 39US/105EC**

Rosemary Baby Potatoes, Cauliflower Purée (D)

**T-BONE 46US/124EC**

Truffle Potatoes, Assorted Vegetables, Truffle Butter (D)

**LOBSTER LINGUINE 30US/81EC**

Fresh Tomato, Garlic, Parmesan (SF)

**HELEN'S MOROCCAN CHICKEN 28US/76EC**

The Owner's Renowned Recipe  
Green Cracked Olives, House Preserved Lemon, Couscous

(D) - Contains Dairy | (SF) Shellfish

(GF) - Gluten Free | (V) Vegan | (N) Contains Nuts

12% Service Charge and 12% VAT will be added to all final bills