



DINNER MENU

STARTERS

SOUP OF THE DAY 12USD

Made Fresh Daily with Locally Sourced Ingredients

CHUNKY CONCH CHOWDER 14USD

Locally Sourced Conch, Expertly Seasoned (GF) (D) (SF)

CARIBBEAN SHRIMP COCKTAIL 18USD

Red Onions, Fresh Cilantro, Cucumber, Creamy Avocado, Homemade Cocktail Sauce, Plantain Chips (SF)

CAESAR SALAD 18USD

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

ARUGULA & PROSCIUTTO SALAD 18USD

Cherry Tomatoes, Candied Walnuts, Parmesan Cheese, Fig & Balsamic Dressing (GF) (D) (N)

CRAB CAKE 20USD

Grain Mustard Aioli, Parsley Oil, Local Greens (D) (SF)

CAPRESE SALAD 22USD

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

AHI TUNA POKE 24USD

Ahi Tuna, Scallions, Ginger Soy, Cucumber, Mango, Sriracha Wakame Salad (SF)

(D) - Contains Dairy | (SF) Shellfish

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

12% Service Charge and 13% Taxes will be added to all final bills



ENTRÉES

VEG THAI RED CURRY 26USD

Grilled Seasonal Vegetables, Coconut Rice, Fried Plantain (V)

HELEN'S MOROCCAN CHICKEN 28USD

Our Owner's Renowned Recipe: Green Cracked Olives, House-Preserved Lemon, and Fluffy Couscous

GREEN CURRY SHRIMP 32USD

Green Curry Sauce served Coconut Rice, Crispy Fried Plantain, Fresh Basil, Microgreens (SF)

FISHERMAN'S CATCH 35USD

Risotto Cake, Spinach, Mango and Pineapple Salsa, Seasonal Vegetables (SF)

SEAFOOD LINGUINE 40USD

Spicy Arrabiata Sauce, Shrimp, Clams, Mussels, Garlic, Fresh Parsley (D) (SF)

PAN-SEARED RACK OF LAMB 44USD

Rosemary-Infused Baby Potatoes with Velvety Cauliflower Purée (D)

BEEF TENDERLOIN 46USD

Peppercorn Sauce with Sautéed Mushrooms, Asparagus, and Creamy Mashed Potatoes (D)

GRILLED SPINY LOBSTER TAIL 50USD

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

BONE IN RIB EYE 60USD

Twice Baked Loaded Potato, Grilled Seasonal Vegetables Chimichurri (D)



DESSERTS

DUO OF PANNA COTTA 10USD

Vanilla, Tropical fruit with a Berry Compote (GF)

CLASSIC KEY LIME PIE 10USD

Crème Chantilly (D)

TRADITIONAL CARROT CAKE 10USD

Walnuts, Spices and finished with Orange Zest Buttercream Frosting (N)(D)

CHOCOLATE BROWNIE 12USD

Madagascar Vanilla Bean Ice Cream, Warm Chocolate Fudge Sauce (D)

RICH CHOCOLATE TORTE 12USD

Decadent Dark Chocolate with a hint of Tennessee Bourbon (D)

ICE CREAM 10USD

Two scoops, from a selection of homemade flavors (D)(GF)

SORBET 8USD

Two scoops, from a selection of homemade flavors (GF)(V)

GOURMET POPSICLES 4USD

Selection of homemade ice popsicles

(GF) Gluten Free | (V) Vegan | (N) Contains Nuts | (D) Contains Dairy
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