



LUNCH MENU

SOUPS & SALADS

CHUNKY CONCH CHOWDER 12US/32EC

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

SOUP OF THE DAY 11US/30EC

Created Daily From Fresh Local Ingredients

CONCH FRITTERS 14US/ 38EC

Locally Caught Conch, Spicy Calypso Dip

CHICKEN WINGS 12US/32EC

ColeSlaw & Celery, Ranch

Buffalo 16US/43E

Rum Glazed 16US/43EC

Honey BBQ 14US/38EC

LOBSTER SALAD 30US/81EC

Mixed Local Greens (SF)

LIME`N`RUM GLAZED SHRIMP SALAD 20US/54EC

Mixed Local Greens, Tomatoes, Pickled Cucumber, Plantain Chips, House Dressing (SF)

ORGANIC QUINOA SALAD 21US/57EC

Local Vegetables, Herb Vinaigrette (V)

NIÇOISE SALAD 24US/65EC

Seared Tuna, Baby Potato, Cherry Tomato, Green Beans, Kalamata Olives, Egg, Oregano Dressing (GF)

COBB SALAD 22 US/59 EC

Grilled Chicken, Romaine, Bacon, Blue Cheese, Tomato, Cucumber, Eggs, ChickPeas
Blue Cheese Dressing (GF)

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

(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



HOT ENTRÉES & RÔTIS

GRILLED LOCALLY CAUGHT FISH OF THE DAY 29US/78EC

West Indian Creole Sauce, Rice & Beans, Fresh Vegetables

BBQ PORK RIBS 20US/54EC

Fries & Salad or Wedges

CURRY VEGETABLE ROTI 16US/43EC

CURRY CHICKEN ROTI 20US/54EC

A Traditional West Indian Wrap - Cucumber and Mint Raita, Homemade Mango Chutney, Green Salad

SANDWICHES

Served with choice of Salad, Fries or Wedges

LOBSTER SANDWICH 26US/70EC

House Baked Bread, Plantain Chips (SF)

GRILL FISH TACOS 24US/65EC

Chipotle Mayo, Pico de Gallo

BUTTERMILK CHICKEN SANDWICH 18US/49EC

Cabbage Slaw, Spicy Mayo (D)

GRILLED PRIME BEEF BURGER 18US/49EC

Brioche Bun, Burger Sauce, LTO (D)

ADD-ONS

Selection of Cheeses **2US/5EC**

Fried Egg **2US/5EC**

Bacon **3US/8EC**

SIDES 6US/16EC

French Fries

West Indian Rice & Beans

Small Green Salad

Sweet Potato Fries

Wedges