



Restaurant, Bars, Fishing Pier, Boat docks

Daily Lunch Specials starting at \$ 8

Dinner Specials like Whole Fish caught today from Pier \$ 21 +

Sunset Dinner
4 to 6.30 PM
starting at \$ 9.95
as follows:

Choice of
Soup of the Day
or
Mixed Greens, Tomatoes, Cucumbers and Carrots

Entree Choices

Pork Medallion In a Mushroom cream sauce, mashed Potatoes, Vegetables = 12.95

Chicken Picatta
Breast in a Lemon, Caper Sauce over Linguini = 12.95

Tilapia de Coco
Sauteed w/ Onions, Peppers, Cilantro, Coconut milk, Rice & Vegetables = 13.95

Salmon Vera Cruz
Garlic, Onions, Tomatoes, Capers, Olives, Raisins, Rice and Vegetables = 15.95

Seafood Pasta
Fresh Shrimp tossed in Garlic, Oil, Spinach = 15.95

Penne ala Vodka = 9.95

Dessert

Key Lime Pie,
Chocolate Mousse Cake or
Carrot Cake

Regular Menu

Appetizers

**Jumbo Peel and Eat Shrimp
with Tomato-Tequila Salsa
\$14**

**Bahamian Conch Fritters
Served in a Tortilla Cup with Key Lime Mustard dipping Sauce
\$ 9**

**Saffron Mussels
Pan roasted with Fennel, Leek and Herbs in a Saffron White Wine Broth
\$12**

**Coconut Shrimp
Jumbo Shrimp with Pineapple and Mango Chutney
\$12**

**Southwestern Crab Cakes
Seared and served with black Bean Corn Salsa and Mustard dipping Sauce
\$12**

**Thai Calamari
Served with Thai dipping Sauce
\$ 9**

**Szechwan Peppercorn Seared Tuna
Soy vinaigrette mixed Greens, Seaweed Salad and diced red Peppers
\$15**

**Spinach and Artichoke Dip
Our signature blend of Spinach, imported Cheeses and Artichoke Hearts with tri-
color Tortilla Chips
\$ 8**

**Grilled Teriyaki Wings
Served with pickled Cucumber salad
\$ 9**

Soups

**Caribbean Seafood Chowder
Assorted Shellfish and Seafood in a Broth with just the right kick
\$7.**

**Soup of the Day
\$MP**

Salads

add Chicken \$ 3, Salmon \$5, Shrimp \$7

Arugula Salad

Baby Arugula with sliced Strawberries, Goat Cheese, Crostinis, toasted Macadamia Nuts in a Mango Basil Vinaigrette

\$12

Caesar Salad

Romaine Hearts served with shaved Asiago Cheese and Garlic Croutons

\$9

Mixed Greens Salad

Baby greens, Cucumber, Tomato and Carrot with balsamic Vinaigrette

\$8

Seafood Cobb Salad

Mixed Greens, Scallops, Crab Meat and Shrimp, Tomatoes, Eggs, Blue Cheese, Bacon, Avocado, red Onion with herb vinaigrette

\$16

Portabella, Tomato and Mozzarella Caprese

Oven roasted Portabella, Tomatoes, fresh Mozzarella and fresh Basil drizzled with a spicy Pepper Coulis

\$12

Pizza

Seafood

Shrimp, Scallops in a roasted Garlic Cream Sauce with diced Tomatoes

\$13

Margherita

Plum tomatoes, fresh Mozzarella Cheese and Basil

\$7

California

Goat Cheese, Mozzarella and Gorgonzola and Spinach with a Pesto Crust

\$9

Jerk Chicken

Pulled jerk Chicken, roasted Peppers and grilled Pineapple finished with Cheddar Jack Cheese

\$9

Seafood

all local fresh caught Seafood right off the pier or the coast

Swordfish Milanese =as featured on TV Channel 7

Fresh local Swordfish, breaded served on Marinara, topped with Arugula tossed in a lemon-Vinaigrette, with Linguini

\$23

Macadamia Crusted Grouper

served with Rice and stir-fried Vegetables Citrus Rum Butter

\$28

Orange Soy Mahi Mahi = as featured on TV CBS 6

Grilled with mango Salsa, Rice, and seasonal Vegetables

\$20

Atlantic Salmon

in a Lemon Butter Sauce, Grilled Vegetables, Rice

\$19

Sesame Grilled Tuna

Sesame grilled Tuna served RARE with a pineapple teriyaki Glaze, Rice and stir-fried Vegetables

\$28

Pan Seared fresh Snapper

Sautéed in white wine Lemon with diced Tomatoes, Scallops, Mussels topped with Asparagus and served with Rice

\$26

Meat

Lamb Osso Bucco

With roasted Vegetables and garlic mashed Potatoes

\$17

Stuffed Chicken Breast

with Spinach, and our unique Cheese Blend fresh in a light Marsala broth with fresh Mushroom, mashed Potatoes

\$18

Free Range Herb Chicken

bone in oven roasted Chicken, served with grilled Polenta and balsamic glazed roasted Vegetables

\$18

Skirt Steak

10 oz marinated Steak accompanied with whole roasted red Pepper, mashed Potatoes and Chimichurri Sauce

\$23

Pasta

Herb Potato Gnocchi

house made Dumplings in a light Broth with Gorgonzola, Tomatoes, Portabella
\$16

Seafood Fra Diablo

Shrimp, Scallops, Mussels and Calamari in a spicy marinara over linguini
\$22

Seafood Ravioli

Lobster and Crab meat in a creamy Vodka Tomato Sauce
\$20

Shrimp Brochette

Grilled Shrimp over Linguine with Garlic, Oil, Spinach, sun dried Tomatoes
\$23

Whole Wheat Pasta

with wild Mushrooms and oven roasted Vegetables, a truly vegan Dish
\$16

Sandwich

8 oz Kobe Beef Bacon Cheese Burger
Big, Juicy with Lettuce, Tomato, grilled Onions
\$11

Crunchy Catch Sandwich

Cilantro Lime Mayo, Lettuce, Tomato
\$10

Not so Po' Boy Shrimp

Cajun Remoulade, Lettuce and Tomato
\$12

Roasted Vegetable Sandwich

With Goat Cheese and Basil Pesto on Whole Grain Bread
\$9

Grilled Chicken Wrap

Avocado, Bacon, Swiss Cheese, Lettuce, Tomato, with Dijon Mayo
\$9

See also a very economic Wine list, frozen cocktails, margaritas, martinis.

Bottled water

Sodas

Juices