

# DINING

## **STARTERS**

Fresh Conch Ceviche 14

Anegada Conch Fritters w/Marie Rose sauce 13

Coconut Cracked Conch w/chipotle dip 14

Roasted Red Pepper & Garlic Hummus w/Tortilla Chips 10

Lobster Bisque (a tad spicy) w/Garlic Bread Small Bowl 10 Large Bowl 15

### **SALADS**

Garden Salad 14 Greek Salad 16

Classic Caesar Salad 14
Chicken +10 Steak +14 Tuna +16

Cold Lobster Salad 28

## **PASTA**

served wtih Garlic Bread

Chili & Lime Shrimp Fettucini 34 in a Light Garlic Olive Oil

Fettucini Alfredo Lobster 36 Chicken 30 Shrimp 34

# **HEALTHY DINING CHOICES**

Grilled Shrimp & Quinoa Salad 30 with Steamed Broccoli, Roasted Butternut Squash, Black Beans, Tomato, Onion and Feta Cheese

Warm Lobster & Goat Cheese Salad with Greens, Grilled Vegetables and Mixed Fruit 28

Poached Salmon & Vegetables with Sesame Soy Ginger Sauce 27

Chicken Paillard in Capers Sauce with Baby Spinach, Lemon and Tomato Salad 22



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## **SEAFOOD**

served with 2 sides of your choice

Mahi Mahi 34
Island Style with Creole Sauce or Grilled with Herb Butter

Sesame Encrusted Ahi Tuna with Wasabi Aioli, Pink Ginger & Ginger Soy 36

Ol' Wife (Local Trigger Fish) in a Lemon Butter Sauce 35

Anegada Conch Stew in a Tomato, Potato & Vegetable Broth 30

Caribbean Shrimp Curry 34

Bacon Wrapped Pan Seared Scallops with Hollandaise Sauce 36

Baked Lobster Thermidor in a Cheddar Mustard Cream Sauce 50

Grilled Anegada Lobster in Garlic Herb Butter Half 40 / Whole 56

### **MEAT & POULTRY**

served with 2 sides of your choice

Tangy Jerk BBQ Pork Spare Ribs 28 Jerk Mango Chicken Breast 22

8-10 oz Beef Tenderloin 42 14 oz Beef Rib Eye Steak 50 with Horseradish Red Wine Reduction with Horseradish Red Wine Reduction

SURF & TURF 55

6 oz Beef Tenderloin with your choice of Grilled Shrimp, Scallops or Lobster Tail

#### SIDE DISH SELECTIONS

Baked Potato
Garlic Mashed Potato

Seasonal Vegetables Cole Slaw

Rice of the Day Island Beans & Rice