# LUNCH

# **SERVED 11AM TO 5PM DAILY**



#### **SNACKS**

COCONUT CURRY MUSSELS Steamed mussels in a green curry sauce and cherry tomatoes served with garlic bread.	\$22
CRACKED CONCH Tender conch with our unique coconut breading fried to crispiness served with chipotle dip.	\$20
ANEGADA CONCH FRITTERS Our classic island recipe fried until golden brown and served with chipotle dip.	\$20
CRISPY CALAMARI Calamari fried to golden brown and perfectly seasoned, served with sweet chili lime dip.	\$19
ROASTED HUMMUS Our island recipe mixed with roasted peppers and served with pita chips, carrot and celery sticks	\$15
CHICKEN WINGS Classic wings fried to golden brown served with homemade BBQ sauce. ADD: Fries \$3	\$16
CLASSIC NACHOS  Corn tortillas transformed into crispy nachos with melted Jack cheese served with guacamole, salsa, jalapenos and sour cream.	\$16
IRISH NACHOS  Classic homemade fries topped with seasoned beef, melted Jack cheese and jalapenos, served with guacamole, salsa and sour cream	\$21

**JERK CHICKEN QUESADILLA**Classic flour tortilla filled with mango

jerk grilled chicken, cheddar jack cheese and tomato served a

# **HEALTHY OPTIONS**

SHRIMP QUINOA BOWL Grilled shrimp served over quinoa, lettuce, avocado, seasonal fruits, cucumber, bell peppers.	\$32
CAESAR SALAD Classic Caesar Salad ADD: Chicken \$8/Steak \$14/Tuna \$14	\$15
WARM LOBSTER SALAD Slow cooked lobster served over fresh chopped lettuce, with grilled vegetables, goat cheese & fruits.	\$32
GARDEN SALAD Fresh chopped lettuce, red onion, bell peppers, tomato chunks and diced cucumber, served with salad dressing.	\$15

#### **PIZZA**

MARGHERITA Sliced tomato and fresh basil.			\$19	
PEPPERONI Classic Italian pepperoni				
CARIBBEAN CHICKEN  Jerk chicken and peppers			\$23	
MEAT LOVER	RS		400	
Pepperoni, chic		alian sausage	\$28	
	cken & Ita GGIE		\$28	
Pepperoni, chic	cken & Ita GGIE			
Pepperoni, chic  GARDEN VEC  Garden vegetal  ADD	GGIE bles & ol	ives	\$22	
Pepperoni, chic  GARDEN VEC  Garden vegetal  ADD  Cheese	GGIE bles & ol	ives Peppers	<b>\$22</b>	

\$21

# LUNCH

## **SERVED 11 AM TO 5 PM DAILY**



# **BURGERS, SANDWICHES & WRAPS**

Served with homecut fries or sweet potato fries (OR side salad +\$4), coleslaw & pickle.

FLAME GRILLED BURGER Beef burger perfectly grilled, onion, lettuce and tomato. ADD: Cheese \$3	\$19
CHEF'S SIGNATURE BURGER Beef burger grilled, mushroom, caramelized onion, lettuce, tomato, Swiss cheese, fried egg.	\$25
LOBSTER BLT SANDWICH Grilled Anegada lobster, bacon, lettuce, tomato and chipotle mayo OR make it a WRAP.	\$25
<b>CUBANO</b> Smoked pork shoulder, dill pickles, cured ham, Swiss cheese, dijon mayo.	\$19
MOZZARELLA VEGGIE MELT Roasted peppers, onion, tomato, mushrooms & mozzarella with mango ierk mayo.	\$17

\$19

\$21

\$23

jerk mayo.	
HERB CHICKEN SANDWICH	

Grilled chicken with herbs, lettuce, tomato & onion in a brioche bun.

# **MAHI MAHI SANDWICH**

Seasoned and grilled mahi, lettuce, onion & tomato in a brioche bun

# STEAK WRAP

Grilled steak, onions, peppers and sauteed mushrooms, lettuce & tomato. ADD: Cheese \$3

## **CAESAR CHICKEN WRAP**

\$21 Grilled blackened chicken with a Caesar mix in a tortilla wrap.

### **CLASSIC FAVORITE!**

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\$21 Red snapper lightly battered and fried golden brown served w/ tartar sauce.

### CHEF SPECIAL PLATES

Served with island rice & beans and coleslaw

ANEGADA LOBSTER  Our local lobster grilled with garlic butter.	Petite \$45 Regular \$62
GRILLED CHICKEN BREAST Island seasoning chicken breast, perfectly grilled with herb butter.	\$23
GRILLED SNAPPER Island seasoning red snapper, perfectly grilled with herb butter.	\$29
CARIBBEAN CHICKEN CURRY Our local classic chicken curry prepared island style.	\$25

#### LATIN SPECIALTIES

Served with guacamole, salsa & sour cream

#### **BLACKENED FISH TACOS**

3 soft taco shells filled with blackened mahi mahi, cabbage salad, black beans, avocado & spices.

\$21

#### **FAJITAS**

Seasoned grilled chicken or steak, sauteed onions, peppers & spices with flour tortillas

Chicken \$21 Beef \$25

# SIDES & EXTRAS

\$ 5
\$ 5
\$ 4
\$ 3
\$ 3
\$ 3
\$ 5