

Menu

Starters

Lobster Bisque With Dumplings

Creamy Lobster Bisque With A Hint Of Cream And Cognac Served With Mini Corn Flour Dumplings \$40.00

Bajan Pickled Chicken

Pickled Chicken Breast Served With Steamed Sweet Potatoes And A Cucumber Onion Relish \$35.00

Lobster Cocktail

Marinated Lobster Meat Served On A Bed Of Fresh Island Greens \$45.00

Stuffed Flying Fish And Crab

Breaded And Pan Fried Served With Wilted Spinach Leaves And Homemade Tartar Sauce \$35.00

Curried Eggplant Mousse

A Succulent Madra Curried Mousse With Potatoes And Chana Peas \$30.00

Mains

Catch Of The Day

Grilled, Blackened Or Pan Fried Served With Fresh Cut Salsa Or Lemon Butter Sauce \$60.00

Daily Lobster

Char Grilled Or Thermidor - Slow Roasted Lobster Meat In A White Wine Sauce Topped With Island Cheese
Small \$100.00, Medium \$150.00, Large \$200.00

Rib Eye Steak

Char Grilled Or Pan Flamed Served With A Red Peppercorn Sauce Or Garlic And Honey Reduction \$65.00

Tofu And Broccoli

Stir Fried Tofu With A Sweet Chilli Sauce Served With A Herb Infused Rice. \$55.00

Lobster Chopped Salad

Crispy Lettuce, Cucumber, Red Onions And Grilled Sweet Corn Served With A Sweet And Tangy Mustard Sauce. \$100.00

Desserts

Bread Pudding

Warm Bread Pudding Served With A Rum And Raisin Vanilla Sauce \$28.00

Chocolate Brownie

Chocolate Brownie Accompanied By Warm Butterscotch Sauce \$28.00

Bajan Coconut Bread

A Crispy Coconut Bajan Spiced Cake \$28.00

Assorted Local Ice Cream

Vanilla, Strawberry, Coconut, Chocolate or Rum and Raisin \$8.00 per scoop

Sides

Cajun Potatoes
Buttered Breadfruit
Sweet Potato Mash
Grilled Sweet Potatoes
Homemade Fries
Tossed Island Salad
Medley Of Vegetables