

GRAZING

Fried Calamari	\$8
Garlic Aioli or Tartar Sauce, Lemon Wedges	
Bacon Wrapped Potatoes	\$8
Hickory Smoke Syrup, Green Peppercorn Dip, Celery Sticks	
Conch Fritters	\$12
Curried House Mayo dip, Pickled Vegetable, Green salad	
Tuna Tartar	\$18
Wakame Seaweed, Avocado, Wasabi Mayo, Toasted Sesame Citrus Soy	

SALADS

House Salad	\$12
Tomatoes, Cucumber, Red Onion, Mushrooms, House Dressing	
Caesar Salad	\$12
Local Romaine, Croutons, Parmesan, House Caesar Dressing	
-With Chicken	add \$3
-With Shrimp	add \$6

SOUPS

Seasonal Soup	\$8
Ask about Today's choice	

SANDWICHES

Black Angus Beef Burger	\$20
8 oz Beef Patty, House Smoke Sauce	
House Veggie Burger	\$20
Red Beans Patty, Vegan Brioche, Vegan Cheese	
Spiny Lobster Burger	\$25
Chopped Lobster, Lemon Garlic Thyme Mayo	

All Burgers are Served with Lettuce, Tomato, Pickles, Onion and Fries
Extra Toppings \$1.50
 Blue Cheese, Cheddar Cheese, Swiss Cheese, Sautéed Mushrooms, Bacon

HOT PLATES

Nevisian Curried Chicken	\$20
Basmati Rice, Mini Poppadom, Mango Chutney, Hydroponic Salad	
Fisherman's Luck	\$20
Montpelier Seasoned Rice & Beans, Creole Sauce, Organic Salad	

DINNER (served from 6-9pm)

Grilled Lobster Tail	\$38
Garlic Infused Potato Gnocchi, Mushroom Cream Sun Blush Cherry Tomatoes	
Herb Crusted Lamb Rack	\$34
Polenta Cake, Cumin Raisin Puree, Confit Baby Onions, Demi Glace	
Pan-Seared Beef Tenderloin	\$39
Potato Cake, Roasted Onion Puree, House Roasted Vegetables Thyme Demi Glace	

DESSERTS

Drunken Walnut Chocolate Brownie	\$10
Served with Ice Cream of your Choice, Cream Chantilly	
Coconut Vanilla Cream Brûlée	\$8
Selections of homemade ice cream & sorbets	\$7