

STARTERS

Seafood Martini | \$14

Citrus marinated lobster, shrimp and scallops with cilantro, avocado and cherry tomatoes

Iced Shrimp Cocktail | \$12

Chilled jumbo shrimp served with a mango salsa and cocktail sauce

Arancini | \$12

Crispy risotto fritters with stuffed braised short ribs served with arrabbiata sauce and pesto mayo

SOUPS & SALADS

Lobster Bisque | \$12

Rich soup with lobster, cognac and crème fraîche

Classic Caesar Salad | \$13

Crisp romaine lettuce tossed in a traditional Caesar dressing topped with parmesan and garlic crostini

The Wedge | \$12

Wedge of iceberg lettuce topped with crispy bacon, tomatoes and crumbled blue cheese dressing

SIDES

Creamy Risotto | \$4.50

Fingerling Potatoes | \$5.50

Mixed Vegetables | \$3.50

Mashed Potatoes | \$4.50

Jasmine Rice | \$3.00

**All prices are in USD and subject to a 15% service charge. Local tax is included in the price. Gratuity is at your own discretion. Please let us know if you have any allergies, dietary restrictions or special considerations and we will do our best to accommodate you.*

FROM THE SEA

Seared Scallops | \$32

Pan-seared scallops atop creamy risotto served with asparagus and cherry tomatoes

Grouper Fillet | \$26

Pan-seared grouper fillet served on a bed of jasmine rice with mango salsa, asparagus and spring vegetables

Lobster Tail | \$49

Broiled Caribbean lobster tail served with mashed potatoes, spring vegetables and butter

Sea Bass & Shrimp | \$38

Pan-seared sea bass and garlic shrimp atop creamy risotto served with spring vegetables

Caribbean Mac & Cheese | \$35

Penne pasta tossed with lobster, shrimp and crab meat topped with cheese au gratin

FROM THE LAND

Tomahawk Pork Chop | \$39

12 oz. bone-in tomahawk pork chop served with fingerling potatoes, grilled asparagus, Jack Daniel's sauce and chimichurri

Filet Mignon | \$49

Grilled tenderloin served with mashed potatoes, grilled asparagus and red wine mushroom sauce

Skirt Steak | \$37

Grilled skirt steak served with fingerling potatoes, vegetables and chimichurri sauce

Rack of Lamb | \$45

Pistachio-crust rack of lamb served with vegetables, mashed potatoes and red wine reduction

Airline Chicken | \$29

Organic airline chicken served with mushroom ravioli, cherry tomatoes and truffle sauce