

BAHAMIAN CONCH BITES \$12
ROASTED RED PEPPER COULIS, CILANTRO-LIME AIOLI

HUMMUS DUO \$12
PESTO & SUN-DRIED TOMATO, FLATBREAD

COCONUT SHRIMP \$18
COCONUT CURRY DIP

PALAPA CRAB CAKES \$14
BASIL AIOLI, MANGO CHUTNEY

PROSCIUTTO WRAPPED ASPARAGUS & GRUYERE \$10
BALSAMIC REDUCTION

OUT ISLAND CONCH CHOWDER \$9
DICED CONCH, SEASONAL VEGETABLES, SWEET SHERRY, POTATOES, CARROTS, TOMATO BASED BROTH

Df Gf **ROASTED SWEET POTATO & TOMATO BISQUE** \$9
ONION CHUTNEY, CREME FRAICHE

Df Gf **GAZPACHO** \$8
TOMATOES, SHERRY, BALSAMIC REDUCTION, ONION CHUTNEY

Gf **LOBSTER MANGO SALAD** \$15
ONIONS, RED PEPPERS, CITRUS AIOLI

Df Gf **DUCK CONFIT SALAD** \$13
KALE, GRAPE TOMATOES, PAPAYA, ALMONDS, RASPBERRY-HIBISCUS VINAIGRETTE

Df **TUNA POKE** \$16
GRAPE TOMATOES, WONTON CRISPS, AVACADO MOUSSE, BALSAMIC REDUCTION

CAESAR SALAD \$8
COUNTRY BREAD CROUTON, HOUSEMADE CAESAR DRESSING
+ Add To Salads- Grilled Chicken \$6, Chilled Caribbean Lobster \$10, Pickled Shrimp \$12

STARTERS, SOUP + SALADS

7.5% VALUE ADDED TAX AND 15% GRATUITY TO BE ADDED/GROUPS OVER 6 PERSONS 20% GRATUITY

Gf **ISLAND SPICED GROUPE** \$34

CASSAVA PUREE, SEASONAL VEGETABLES, GRILLED PINEAPPLE SALSA

SEAFOOD FETTUCCINE \$34

SHRIMP, CRABMEAT, LOBSTER, SWEET PEAS, FIRE ROASTED CORN, CARROTS, ALFREDO SAUCE

Df Gf **GRILLED ORGANIC CHICKEN BREAST** \$27

ROASTED GARLIC YUKON POTATOES, SEASONAL VEGETABLES, THYME JUS

Df Gf **ROASTED PORK CHOP** \$38

SWEET POTATO GNOCCHI, SEASONAL VEGETABLES, COGNAC REDUCTION

Df Gf **BROILED LOBSTER TAIL (SEASONAL)** \$40

BAHAMIAN PEAS & RICE, SEASONAL VEGETABLES, CLARIFIED BUTTER

Gf **14OZ ANGUS STRIPLOIN STEAK** \$42

GARLIC MASH, SEASONAL VEGETABLES, RED WINE DEMI GLACE

Df Gf **COCONUT CURRY CHICKPEAS** \$19

WEST INDIAN SPICES, JASMINE RICE, SEASONAL VEGETABLES

Gf **PORTOBELLA & CHEESE RAVIOLI** \$30

GLUTEN FREE FOUR CHEESE STUFFED RAVIOLI, PORTABELLA ROSE SAUCE

ENTRÉES

7.5% VALUE ADDED TAX AND 15% GRATUITY TO BE ADDED/GROUPS OVER 6 PERSONS 20% GRATUITY