

TASTE OF THE CARIBBEAN, S'MORES & WINE PAIRINGS

SURF AND TURF 🌿 | 55

Grilled local lobster and beef sirloin cooked to your choice, served with roasted root vegetables and BBQ sauce.

Wine Pairing: BRANCOTT, New Zealand – Pinot Noir | 62

HICKORY SMOKED BBQ BACK PORK RIBS 🌿🌊 | 31

Smoked baby pork ribs served with root vegetables and barbeque sauce

Wine Pairing: TREVENEZIE, Corte Delle Rose, Italian – Merlot | 67

CARIBBEAN STYLE CURRY CHICKEN ROTI 🌿🌊 | 35

Slow pulled boneless chicken and vegetables paired with local spices accompanied by a fresh handmade soft roti flatbread, pickled cabbage, coleslaw, and white rice

Wine Pairing: FERNWAY, New Zealand – Sauvignon Blanc | 57

BLACKENED SNAPPER 🌿 | 39

Fresh caught local snapper, blackened-rubbed and pan roasted served with pineapple salsa served with seasonal roasted root vegetables.

Wine Pairing: BESSON, Chablis | 63

Or

MALBEC, Argentina | 6

All entrees are served with seasonal roasted vegetables

SIDE DISHES

All side dishes \$6 (each)

CARIBBEAN MAC & CHEESE 🌿

Whipped cream with roasted garlic and four cheese blend with fresh herbs and hint of truffle oil

ISLAND STYLE PEAS AND RICE 🌿

SMALL MIXED GREEN SIDE SALAD 🌿🌊

Mixed greens, cucumber, tomato, peppers, and onion with citrus vinaigrette

POTATO SALAD

Chilled boiled potatoes mixed with a hint of mayo and herbs

COLE SLAW

Cabbage blend mixed with vinegar and local spices

SWEET TREATS

CHOCOLATE LAVA CAKE | 16

Molten Belgian chocolate cake with soft center filled chocolate ganache served with your choice of ice cream

CARIBBEAN PINEAPPLE UPSIDE DOWN | 16

A warm island style pound cake paired with molasses – soaked pineapple topped with a pinacolada pannacotta and vanilla sauce

BANANA BREAD PUDDING | 16

A local favorite - banana baked with rum raisins and brown sugar sauce

CREAM BRULEE 🌱 | 16

Fresh vanilla beans essence adds an amazing flavor to this classic. Slow baked and topped with torched sugar crust

DESSERT WINE

CHATEAU DAUPHINE RONDILLON, *Loupiac, grand vin de Bordeaux, 2015* | 23



Vegan



Gluten free



Dairy free



10% Service Charge, 12% Government Tax, and 9.25% Facilities Fee



Independently minded