

Appetizers

Mates Platter

24.95

2 Conch Fritters, 4 deep fried oysters, 2 Coconut Shrimp and Calamari. Served with mustard aioli, marinara and pineapple curry dipping sauce

Flash Fried Calamari

14.95

Served with mustard aioli and marinara sauce

Blackened Seared Tuna

16.95

Served with seaweed salad, Japanese sauce, sriracha, wasabi, and pickled ginger

Lobster Mac-N-Cheese

16.95

Creamy macaroni with lobster chunks topped with aged white cheddar and bread crumbs

Grilled Flatbread

15.95

Blackened shrimp, roasted garlic, spinach, roasted tomatoes and aged white cheddar. Finished with a balsamic glaze

Fried Oysters

14.95

*Fried Oysters served on a bed of baby arugula topped with crumbled bleu cheese and diced mango
Finished with a drizzle of hot sauce*

Crab Cake

15.95

Served with a chardonnay butter sauce and a charred corn and roasted pepper relish

Conch Fritters

14.95

A Caribbean classic served with mustard aioli

Caribbean Nachos

Baked with queso blanco, cheddar and jack cheeses, black beans, green onions, tomatoes, jalapenos, black olives, topped with diced mango, house made tomato salsa and sour cream

Chicken **14.95**

Shredded Beef **16.95**

Crab **18.95**

Dolphin Fingers

14.95

Crispy tempura Dolphin served with a tartar dipping sauce.

Bahamian Cracked Conch

19.95

Fried conch served with a mustard aioli

Coconut Shrimp

16.95

Three hand breaded jumbo shrimp served with a pineapple curry dipping sauce

Spinach Artichoke Dip

10.95

House made spinach dip topped with a parmesan cheese crisp. Served with tri colored chips

Salads

Roasted Beet Salad **12.95**

Mixed Greens, baby arugula, mandarin oranges, feta cheese, and a yellow pepper vinaigrette

Seared Scallop Salad **25.95**

Mixed greens, strawberries, pepper pearls, diced mango, toasted almonds and poppy seeds.

Tossed with a citrus vinaigrette

Fresh Mozzarella & Tomato **12.95**

Red and Yellow vine-ripe tomatoes, baby arugula, micro basil, shaved red onions, roasted marinated tomatoes and kalamata olives. Finished with a balsamic glaze and EVOO

Caesar Salad **sm. 7.95 /lg. 10.95**

Crisp Romaine lettuce tossed with our own Caesar dressing, shredded reggiano parmesan, grape tomatoes and house made croutons

House Salad **sm. 7.95 /lg. 10.95**

Fresh greens topped with cherry tomatoes, shaved red onion, cucumber, shredded red cabbage and house made croutons. Tossed with choice of dressing



House Made Dressings:

*Ranch	*Blue Cheese
*Balsamic	*Citrus Vinaigrette
*Thousand Island	*Honey Mustard
*Caesar	*Yellow Pepper Vinaigrette

*All dressings are gluten Free

Add any protein to House/Caesar salad:

Grilled Mojo Chicken	16.95
Dolphin / Tuna	18.95
Salmon	19.95
Swordfish	21.95
Shrimp	23.95
Scallops	25.95



Soups

New England Clam Chowder	Bowl 6.95
Bahamian Conch Chowder	Bowl 6.95



Items may be cooked to your specifications. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of Foodborne Illness. Especially if you have certain medical conditions.