

## Entrees

All entrees include vegetable and your choice of Baked Potato, Red Mashed Potatoes, Sweet Potato Fries, French Fries, Black Beans, Caribbean Rice, Cabbage Slaw or Peas and Rice

### **Sautéed Yellowtail** **28.95**

*Yellowtail Snapper seasoned and sautéed with a white wine butter sauce*

### **Dolphin Florentine** **28.95**

*Pan Seared Dolphin topped with crab, spinach, grated parmesan cheese and bread crumbs*

### **Macadamia Encrusted Grouper** **28.95**

*Pan Seared Grouper encrusted with macadamia nuts and served with a banana rum sauce*

### **Chimichurri Swordfish** **28.95**

*Grilled Chimichurri Swordfish served with a chardonnay butter sauce and a fresh Mango salsa*

### **Parmesan Breaded Chicken** **25.95**

*Served over linguini with traditional picatta sauce*

### **New York Steak** **34.95**

*Hand cut 12 oz grilled New York served with demi glace & roasted shallot herb butter topped with house made onion rings*

*\$ Add 2 Shrimp*

*\$ Add Lobster Tail (grilled or broiled)*

*\$ Add Crab Cake*

### **Beer-Battered Shrimp** **27.95**

*Jumbo shrimp hand dipped in beer batter and cooked to a perfect Florida tan*

### **Crab Cakes** **34.95**

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

### **Pork Chop** **26.95**

*Mojo marinated jerked bone in pork chop with a demi glace*

### **Grilled Lobster Tail** **MKT. PRICE**

*Lobster tail marinated with garlic, herbs and EVOO.  
Finished with a lemon butter sauce*

### **Create Your Own** **MKT. PRICE**

*Pick from Yellowtail, Salmon, Dolphin, Grouper, Swordfish or Red Snapper*

#### Style:

*Blackened  
Pan Seared  
Fried  
Grilled  
Sautéed*

#### Sauce:

*Chardonnay Butter  
Banana Rum  
Mango salsa  
Fruit Salsa*

*Picatta Sauce  
Charred corn roasted  
pepper relish*

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## Entrees

<b>Stuffed Lobster Tail</b>	<b>MKT. PRICE</b>
<i>Lobster tail stuffed with shrimp, crabmeat and bay scallops. Baked with parmesan cheese and breadcrumbs. Finished with a white wine butter sauce</i>	
<b>Sea Scallops</b>	<b>34.95</b>
<i>Scallops oven baked with roasted garlic and tomato herb confit topped with a Parmesan bacon crumble</i>	
<b>Tandoori Spiced Salmon</b>	<b>28.95</b>
<i>Pan Seared Salmon with Tandoori spice served with a red curry coconut sauce</i>	
<b>Coconut Shrimp</b>	<b>28.95</b>
<i>Pan fried coconut shrimp with a pineapple curry sauce</i>	
<b>Filet Mignon</b>	<b>43.95</b>
<i>Hand cut 10 oz. beef char grilled topped with house made onion rings and finished with red wine demi glace and roasted shallot herb butter</i>	
<i>\$ Add 2 Shrimp</i>	
<i>\$ Add Lobster Tail</i>	
<i>\$ Add Crab Cake</i>	
<b>Fish &amp; Chips</b>	<b>22.95</b>
<i>Atlantic Cod fillets dipped in an island beer batter and fried golden tan</i>	
<b>Carolina BBQ Ribs</b>	<b>26.95</b>
<i>House slow cooked ribs with a golden mustard style BBQ sauce</i>	
<b>Wasabi Encrusted Tuna</b>	<b>31.95</b>
<i>Fillet of Tuna served with a teriyaki chili glaze</i>	
<b>Snapper Vera Cruz</b>	<b>27.95</b>
<i>Pan seared snapper topped with our spicy vera cruz sauce then finished with melted queso fresco cheese</i>	
<b>Lobster Mac-N-Cheese</b>	<b>25.95</b>
<i>Creamy macaroni with lobster chunks topped with aged white cheddar and bread crumbs</i>	

### **Bring Us Your Own Fresh Fish**

\$15.95 (per person) for entrée

*Let our Chef prepare your catch. Grilled, fried, blackened, sautéed,  
\$ vera cruz and \$ florentine*

*Fresh catch served family style with choice of 2 sides*

*Appetizer portions available without sides \$9.95*

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## Appetizers

<p>Caribbean Nachos <i>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</i></p> <p style="text-align: right;">Mojo Chicken 14.95 Shredded Beef 16.95 Crab 18.95</p> <p>Dolphin Fingers 14.95 <i>Crispy tempura Dolphin served with a tarter dipping sauce</i></p> <p>Coconut Shrimp 16.95 <i>Three hand breaded jumbo shrimp served with a pineapple curry dipping sauce</i></p> <p>Bahamian Cracked Conch 19.95 <i>Fried Conch served with mustard aioli</i></p> <p>Spinach Artichoke Dip 10.95 <i>House made spinach dip topped with a parmesan cheese crisp. Served with tri colored chips</i></p>	<p>Conch Fritters 14.95 <i>Caribbean classic served with mustard aioli</i></p> <p>Island Wings 12.95 <i>Tossed in a mango habanero sauce served with house made ranch dressing</i></p> <p>Crispy Shrimp Tempura 16.95 <i>Served with sweet chili and oriental sauces</i></p> <p>Flash Fried Calamari 14.95 <i>Served with mustard aioli and marinara</i></p> <p>Quesadilla <i>Mojo chicken, tomatoes, green onions, black beans, cheddar and jack cheeses. Served with a side of house made tomato salsa and sour cream</i></p> <p style="text-align: right;">Chicken 14.95 Shredded Beef 16.95</p> <p>Grilled Flatbread 15.95 <i>Blackened shrimp, roasted garlic, spinach, roasted tomatoes and aged white cheddar. Finished with a drizzle of balsamic glaze</i></p>
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## Soup and Salads

		<p>New England Clam Chowder Cup 4.95 / Bowl 6.95</p> <p>Bahamian Conch Chowder Cup 4.95 / Bowl 6.95</p>	
	<p>Tropical Fruit Salad 15.95 <i>Served with chicken salad or tuna salad, cottage cheese, caramelized banana, papaya, pineapple, melon, strawberries and a banana nut muffin</i></p>		
	<p>Cobb Salad 15.95 <i>Grilled mojo chicken, sliced egg, avocado, bacon, tomatoes and bleu cheese over mixed greens. Served with choice of dressing</i></p>		
	<p>Caribbean Salad 12.95 <i>Fresh Greens, strawberries, diced mango, pepper pearls, toasted almonds and poppy seeds. Served with a banana walnut muffin and a citrus vinaigrette</i></p>		
	<p>House Salad 10.95 <i>Fresh greens topped with grape tomatoes, shaved red onion, cucumber, shredded red cabbage and house made croutons. Served with choice of dressing</i></p>		
	<p>Caesar Salad 10.95 <i>Crispy romaine lettuce tossed with our own Caesar dressing, shredded reggiano parmesan, grape tomatoes, with house made croutons</i></p>		

### House Made Dressings:

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

\*All dressings are Gluten Free

### Add any protein to House or Caesar:

Grilled Mojo Chicken	16.95
Ahi Tuna / Dolphin	18.95
Shrimp / Salmon	19.95
Swordfish	21.95
Pan seared Scallops	25.95



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# Lunch Entrees

## Burgers, Sandwiches & Handhelds

Served with your choice of French Fries, Sweet Potato Fries or Potato Chip Medley  
Garnished with Cabbage Slaw, & House Made Pickles

Dolphin Sandwich-	16.95
<i>Skillet grilled or blackened served on a challah roll with LTO</i>	
Cuban Cigar-	14.95
<i>Ham, turkey, salami, banana peppers and onions with melted jack cheese and yellow mustard on grilled bread</i>	
Grilled Angus Beef Burger-	13.95
<i>Served on a challah roll with LTO</i>	
<i>add bacon \$1.50</i>	
<i>add cheese \$.75</i>	
Blackened Ahi Tuna Sandwich-	16.95
<i>Served on a challah roll with grilled pineapple, avocado mayonnaise and LTO</i>	
Dolphin Reuben-	16.95
<i>Seared Dolphin, cabbage slaw, thousand island dressing, and swiss cheese on rye bread</i>	
Grouper Sandwich-	16.95
<i>Corn flake crusted fillet of Grouper served on a challah bun with LTO and tarter sauce</i>	
Grilled Mojo Chicken Breast-	13.95
<i>With avocado and jack cheese served on a challah roll with LTO</i>	
Blackened Grouper-	16.95
<i>Blackened Grouper with a pineapple curry aioli served on a hoagie roll with LTO</i>	
Veggie Burger -	12.95
<i>Garden Burger served with choice of cheese on a challah bun with LTO</i>	
♥ Club -	14.95
<i>A triple-decker with mayo, roasted turkey breast, black forest ham, bacon, swiss cheese, lettuce &amp; tomato. Choice of white, wheat or rye bread</i>	
Chicken Salad-	12.95
<i>Made fresh daily with all white meat chicken, lettuce and tomato</i>	
<i>Choice of white, wheat or rye bread</i>	
Tuna Salad-	12.95
<i>Solid white albacore served with lettuce and tomato.</i>	
<i>Choice of white, wheat or rye bread</i>	
Crispy Chicken Caesar Wrap -	13.95
<i>Crisp chicken tossed with romaine lettuce, tomato and caesar dressing served in a garlic herb wrap</i>	
Fried Oyster Roll -	18.95
<i>Fried oysters served on a hoagie roll with shredded lettuce, tomato and remoulade sauce</i>	
Lobster Roll -	23.95
<i>House made lobster salad served on a hoagie roll with crispy lettuce</i>	
Veggie Panini-	14.95
<i>Grilled Portobello mushrooms, tomatoes, spinach, fresh mozzarella with a garlic pesto mayonnaise and balsamic glaze served on rustic panni bread</i>	



## House Specialties

Fish & Chips-	15.95
<i>Crisp and tender Atlantic cod served with fries, cabbage slaw and tarter sauce</i>	
Lobster Mac-N-Cheese	25.95
<i>Creamy macaroni with lobster chunks topped with aged white cheddar &amp; bread crumbs</i>	
Carolina BBQ Ribs-	26.95
<i>Golden BBQ ribs served with cabbage slaw and sweet potato fries</i>	
Seafood Chili -	13.95
<i>Done Island style with white beans, andouille sausage, cracked conch, clams, calamari, lobster meat and shrimp served over Caribbean rice</i>	
Fish Taco -	16.95
<i>Grilled or Blackened Dolphin topped with crisp cabbage, cheddar and jack cheese.</i>	
<i>Served in soft flour tortillas with tropical fruit salsa and sour cream with a side of black beans and Caribbean rice</i>	
Linguini A La Fresco-	11.95
<i>Linguini pasta tossed with tomatoes, basil, garlic, olive oil and parmesan cheese</i>	
<i>Add Mojo Chicken</i>	
<i>Add Four Shrimp</i>	

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