



APPETIZER
MENU

SHRIMP AL AJILLO TOSTONES

\$22.00

Twice fried green plantain then made into a cup filled with sautéed shrimp in a tasty garlic and white wine sauce.

PALAPAS CEVICHE

\$28.00

Peruvian aji pepper paste to which lime onion, cilantro, salt and black pepper are added, served with our crispy chips.

REGULAR CEVICHE

\$30.00

Shrimps Julian onions, tomato's, cilantro, lime, salt and black papper

JERK SHRIMP SKEWER

\$26.00

Our locally grown shrimp marinated with our homemade jerk sauce and glazed with fresh pineapple.

GARDEN SALAD

\$20.00

Fresh vegetables which include lettuce, tomatoes, onions, bell pepper, and carrots.

CHEESE STICKS

\$18.00

Mozzarella cheese roll in a batter and breadcrumb fried to crisp serve with our homemade chipotle mayo sauce.

DINNER
ENTRÉE

GRILLED FISH FILLET

\$40.00

Fresh grilled fish fillet seasoned and simmered on your choice of a homemade carbonara or jerk sauce serve with garlic grilled veggies , ripe plantain and coconut cilantro white rice.

PORK CHOP

\$45.00

Perfectly grilled chops with your choice of our homemade tamarind or jerk sauce. Served with our fresh grilled veggies and creamy mashed potato.

REEF & BEEF

\$65.00

A perfect pair, shrimp sautéed in a garlic butter accompanied by our juicy beef tenderloin grilled to perfection served with our fresh grilled veggies and mashed potatoes.

BABY BACK RIBS

\$50.00

Pork ribs cooked until tender and simmered in our homemade sauce served with creamy mashed potatoes and grilled veggies.

ROLLITOS DE PECHUGA AL CHIPOTLE

\$40.00

Boneless breast stuffed with spinach, mozzarella cheese and ham rolled on a crispy bacon then simmered on a homemade chipotle sauce served with sweet potato and fresh grilled veggies.





DINNER
ENTRÉE

CURRY SEAFOOD

Our locally grown shrimp and fish stewed in a coconut milk with onions, peppers and our local spices served with coconut cilantro white rice, ripe plantain and grilled veggies. (seasonal - lobster)

\$45.00

RIBEYE STEAK, 11 OZ

Mouthwatering juiciness, and flavor in every bite, gilled to perfection topped with chimichurri sauce and roasted spring onions, served with garlic mashed potatoes and veggies.

\$65.00

SEAFOOD GARDEN SALAD

Fresh vegetables which include lettuce, tomatoes, onions, bell pepper, and carrots. Served with grilled fish fillet and shrimps. (seasonal - lobster)

\$45.00

BACON WRAPS FILLET MIGNON

Pan-seared bacon wrap fillet mignon cooked in a cast iron skillet with a butter drizzle and red wine reduction. Served with fresh garlic veggies and mashed potatoes.

\$65.00

CURRY TOFU

Tofu curry is a delicious dish that is pan fried tofu simmered in creamy coconut milk curry served with coconut rice, grilled veggies and ripe plantain.

\$40.00

FETUCCINI ALFREDO

Fettuccine pasta tossed on a rich creamy butter parmesan cheese with fresh basil and onion served with homemade garlic bread.

Choice of either:

Chicken

\$35.00

Shrimp

\$38.00

PASTA AL POMODORO

Linguine pasta with a tomato basil sauce, parmesan cheese and homemade garlic bread. Choice of either:

Chicken

\$30.00

Shrimp

\$35.00

DESSERT
MENU

CARAMELIZ PUMPKIN

\$16.00

CARAMELIZED PLANTAINS

\$16.00

TROPICAL CHEESECAKE

\$18.00

