

• Website Menu •

Canapés

Stuffed Mushroom Caps

Truffle Tuna Tartare, with Seaweed Salad and spicy Aioli
Fresh Local Fish Ceviche "Cayman Style"

Crispy new potato with Sour Cream and Smoked Salmon

Crab Cake and local Aioli

Bruschetta, Garlic Crostini with Tomato Basil Topping

Truffle Parmesan Mousse with red Grapes

Conch Fritters and jerk Aioli

Seared Beef Carpaccio with Horseradish Sauce, Toast Points

Beef Tartar with Pickled Carrots and Parmesan Cheese

Shrimp Salad on Cocktail Sauce

Mushroom Cup with Bacon and Goat Cheese

Brie Cheese Wrapped in Prosciutto, Fig Marmalade on Toast

Bacon Wrapped Beef Tenderloin with Horseradish Sauce



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Soups

Creamy Lobster Bisque | Cream of pumpkin | Minestrone
Tomato and basil | Carrot and ginger
Coconut and dark rum local fish chowder

Cold Appetizers and Salads

Baby Spinach Salad with Raspberry Vinaigrette, fresh Strawberry, toasted Almonds and creamy Goat Cheese

Classic Caesar Salad, homemade Croutons, shaved Parmesan and boiled Eggs

Arugula Beet Salad with Goat Cheese and Raspberry
Dressing

Fresh Tuna and soy watermelon Niçoise Salad

Caribbean Lobster and Potato Salad*

Roasted octopus with spicy pepper sauce and garlic aioli

Local Fish Carpaccio, Guacamole & Pickled vegetable*



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Hot Appetizers

Local Fish Tortellini with Lobster Alfredo sauce

Roasted octopus with spicy pepper sauce and garlic aioli

Bacon Jumbo Prawns and celery root

Mushroom Ravioli with sweet Pea Puree and truffle Parmesan Sauce

Asian Dumpling stuffed with local Fish and Veggie with Thai Lobster Sauce

Local Pumpkin Risotto and fresh Fish Tartar with raw Salmon

Cracked Conch (a local Traditional food), lightly Breaded and Pan Fried Served with Curried Tartar Sauce

Baked Brie in a Panko herb Crust, Roasted Garlic, Cranberry Chutney, Red Grapes and Fresh Bread

Thai Spring Rolls, Shrimp and Pork Filling, Crispy Fried Served with a Sweet Chili Dipping Sauce

Shrimp and Pork Pot Stickers, Ponzu Dipping Sauce

Crispy Crab Cakes with Roasted Pepper Chive Aioli

Crispy Coconut Shrimp, Mango Scotch Bonnet Dipping Sauce



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Entrees

Surf and Turf" CAB Tenderloin and Lobster Tail, roasted Garlic Mash Potato, Asparagus and Honey Glace Carrots with Truffle Beef Juice

Beef Tenderloin, roasted Garlic Mash Potato, sautéed Spinach with Beef Jus and Mushroom

Mediterranean Seabass with Mussels and Clams Italian fregola

Local Snapper and Caribbean Lobster with Mash Potato, fresh Vegetables and roasted Red Pepper Sauce *

Black Grouper with herb roast Potato Mediterranean style

Lobster lemon and Zucchini Risotto with light cheese sauce

Local wahoo with Ackee cream sauce, sautéed Chard and confit potato*

Local Snapper and Tiger Shrimp with New Potato, Bok Choy and roasted Pepper Mediterranean Sauce

Herb crusted Rack of Lamb with Truffle Parsnip Purée, vegetable caponata and Port Wine Sauce

Mushroom Risotto with Scallops and Tiger Shrimps



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Lobster and Shrimp Fettucine with Garlic Chili Tomato Sauce

Bacon wrapped Pork Tenderloin with Jerk Mash Potato and local Callaloo

jerk chicken with Local pumpkin velouté and mix vegetable *

Seafood Pasta with Garlic Chili and Tomato Sauce

Bacon wrapped Pork Tenderloin with Jerk Mash Potato and Local Callaloo.

Roasted wahoo and "Rice and Beans" Risotto with braised callaloo*



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Vegetarian

Three Cheese Ravioli, Tomato , Grilled Eggplant, Pesto, Fresh Mozzarella

Grilled Vegetable Risotto, White Wine Garlic Topped with Portobello Mushroom, Asparagus, Red Pepper, Zucchini

Soft Polenta Infused with Goat's Cheese topped with Grilled Vegetable Finished with Aged Balsamic drizzle

Impossible meatball penne marinara, vegan parmesan

Desserts

Mixed Berry Cobbler Served Warm with Vanilla Bean Ice Cream | Apple Crisp with Vanilla Ice Cream | Warm Fudgy Chocolate Brownie with Toasted Walnuts | Banana Toffee Pie | Chocolate Lava Cake Vanilla Ice Cream | Sticky Toffee Pudding | Key Lime Pie | Tiramisu