

STARTERS

NACHO CHEESE FRIES

Waffle fries, with jalapeños, olives, scallions, bacon, salsa, and sour cream

SMOKED MAHI MAHI DIP

Smoked mahi mahi with horseradish, dill, chives, lemon, green onions, served with carrots, celery, and pita chips

ISLAND CONCH FRITTERS

Island conch mixed with bell peppers, onions, and Scotch bonnet pepper

SALADS

WATERMELON SALAD

Watermelon tossed with pickled onions, mint, feta cheese, toasted pumpkin seeds, with a berry vinaigrette (GF)

CAESAR SALAD

Romaine lettuce, capers, eggs, bacon anchovies, Parmesan cheese, croutons

ISLAND CONCH SALAD

Conch marinated in lime and orange juice with peppers and cilantro (DF/GF)

SALMON NIÇOISE SALAD

Seared salmon, green beans, radish, potato, anchovies, tomatoes, with a mustard-olive oil vinaigrette (DF/GF)

LAMB SALAD

Grilled lamb chops, mixed greens, dried cranberries, pecans, tomatoes, parsley, mint, and red wine sorrel dressing (DF/GF)

SANDWICHES

FISH BURGER

Fresh grouper with Swiss cheese, lettuce, tomato, jerk mayonnaise, red cabbage slaw, and lime chili flakes

TURKEY CLUB

Lemon-rosemary roasted turkey with arugula, caramelized onions, tomato, lettuce, cheddar and provolone cheese, and mayonnaise on multigrain bread

Sandwiches are served with a choice of French fries, truffle fries or chef's signature salad.

OFF THE GRILL

BLACK BEAN BURGER

Seasoned black bean and corn patty, with arugula, red onion, tortilla strips, chipotle mayo, on a vegan burger bun (DF/GF)

NEW YORK STRIP LOIN STEAK

Slow-cooked and served with smoked mashed potatoes, vegetable panache, and a rich red wine sauce

BBQ BABY BACK RIB

Served with Cajun potato wedges and grilled corn on the cob (DF/GF)

GRILLED MAHI MAHI

Topped with a fresh fruit salsa and served on a bed of cucumber and tomato couscous (DF)

ASIAN PITA

Teriyaki beef with onions, cilantro, roasted sesame aioli, and stir-fried vegetables (DF)

SIGNATURE BEEF BURGER

Bacon, brie cheese, tomato, lettuce, and pickles on a black burger bun, topped with chipotle mayo

WHOLE SNAPPER OR FILLET

Served with ginger coconut rice, broccoli, and coconut sauce

FRESH SALMON

Served with a passion fruit sauce and fresh root vegetables (DF/GF)

FISHERMAN'S CATCH

Fish your way! Bring your fresh catch, and we will provide the sides

GRILLED LOBSTER TAIL *

Served with mashed potatoes, onions, garlic, and a medley of fresh seasonal vegetables (seasonal)

**This dish is not included in the all-inclusive package and attracts a surcharge.*

ENTRÉES

FALAFEL PITA

Falafel with tahini sauce, lettuce, diced tomatoes, and pickled red onions

VEGETARIAN CURRY

Coconut curry with fresh vegetables, potatoes, mushrooms, and onions, served with ginger coconut rice (DF/GF)

SWEET THAI CHILI FISH TACOS

Topped with grilled corn, red onions, and Thai vermicelli, finished with a jalapeño lemongrass salsa (DF)

MEXICAN TACOS

Roasted pork shoulder with grilled pineapple, red cabbage, and smoked chipotle sour cream

MUSSELS & ITALIAN SAUSAGES

Prince Edward Island mussels, garlic, shallots, tomato, white wine, and basil, served with a focaccia crostini (DF)

LINGUINE SEAFOOD PASTA

With mussels, clams, calamari, jumbo shrimp, and herb marinara sauce (DF)

SPAGHETTI GAMBERETTI

Rich herb tomato sauce with sautéed shrimp, white wine, and garlic, served with parsley-toasted bread (DF)

THAI COCONUT CURRY SHRIMP

Thai-spiced fresh jumbo shrimp, served with ginger coconut rice and sautéed vegetables (DF/GF)

CHICKEN TIKKA

Tandoori chicken cutlets, ginger coconut rice, cucumber raita, and cilantro oil (GF)

DESSERTS

CHOCOLATE VEGAN CAKE

Rich and decadent plant-based chocolate mousse cake (DF/NF/V)

BLUEBERRY CHEESECAKE

Rich cheesecake swirled with a blueberry compote, topped with berries (NF)

PASSION FRUIT DELIGHT

Layers of tropical passion fruit mousse and airy sponge cake, with a glaze (GF/NF)

PANNA COTTA

Vanilla panna cotta, with strawberry coulis and tender macerated berries (GF/NF)