



CRISPY CONCH SALAD

Crispy cracked conch, with papaya and honeydew slaw, and a chili lime and honey sauce (S)

MANGO SCALLOP CEVICHE

Flash-cured scallops, mango puree, chili threads, with a toasted pistachios yuzu reduction (DF, N, S)

APPETIZERS

Your choice of one

SOUP OF THE DAY

Indulge in the chef's daily creation

JERK TUNA TATAKI

Lightly seared fresh tuna, with scotch bonnet ponzu, and a mango mint and belle pepper salsa (DF, S)

SOFT CRUNCH CRABCAKES

Lump crabmeat, panko breadcrumbs, island spices, with sweet chili ponzu sauce (S)

TROPICAL SHRIMP POKE BOWL

Coconut rice, poached shrimp, mango, red bell pepper, edamame, scallions and pineapple salsa (DF, S)

SHRIMP GYOZA

Dumplings filled with spiced shrimp, with a coconut-ginger dipping sauce (S)

FUSHI SUSHI

SHRIMP ROLL

Jamaican pepper shrimp, avocado, plantain, crab and ackee, tamarind rum glaze (GF, S)

TUNA ROLL

Fresh tuna, rice vinegar-soaked banana shallots, fresh chili, and Sriracha (GF, S)

CRAB ROLL

Spiced crab meat, plantain, avocado, jalapeño, cilantro and lime aioli (GF, S)

SASHIMI

Sashimi trio, tuna, Hamachi, salmon, jerk ponzu and coconut wasabi (DF, GF, S)

SALMON ROLL

Salmon, Sriracha marinated cucumber and green apple, onion, tongarashi, with teriyaki and Japanese mayo (GF, S)

Please inform your server of any allergies or dietary restrictions.

Dairy Free (DF) Gluten Free (GF) Contains Nuts (N) Contains Seafood (S) Vegan (VE)



MISO JERK SNAPPER

Grilled miso-marinated yellow tail snapper, with jasmine rice and stir-fried vegetables (S)

CONCH & SHRIMP FRIED RICE

Caico's conch, shrimp, bok choy, carrot, red onion, sweet peppers, broccoli, sprouts, garlic, ginger, lemongrass, lime leaf, with Lucian sweet soy (S)

FROM THE WOK

Island Style Stir Fry

TUNA TERIYAKI STEAK

Thick-cut sesame-seared tuna, potato and pea purée, with grilled Asian style greens (S)

TERIYAKI GLAZED SALMON

Teriyaki glaze, with stir fried noodles, sesame, ginger, bok choy, sprouts, and bamboo shoots (S)

TAMARIND-GLAZED GROUPER

Pan-seared, bok choy and baby carrot callaloo, with jasmine rice (GF, S)

SEAFOOD NOODLES

Shrimp, calamari, mussels, clams, octopus, and white fish, with ginger, chili flakes, garlic, bamboo shoots, snow peas, and Trini teriyaki (S)

DESSERTS

COCONUT LEMON LIME CURD

Toasted coconut flakes, baked meringue, with a graham cracker crust

DARK CHOCOLATE & RASPBERRY DECADENT CAKE

Brandy snaps, with creamy chocolate sauce and a berry compote

PINEAPPLE GINGER SORBET

Fresh house-made pineapple and ginger sorbet (VE, V)

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