

Prices in BDS Dollars

### STARTERS

<b>Plantation Pork</b> – pork, capers and herbs wrapped in ripe plantain, breaded & fried with salsa	30.
<b>Chicken Wings</b> – oven baked with honey-sesame ginger glaze	28.
<b>Vegetable Samosas</b> – East Indian pastry with potato and vegetables, deep-fried golden	26.
<b>Ceviche of Kingfish</b> – marinated in fresh lime juice with cucumber, onion and sweet pepper	30.
<b>Bajan Fish Cakes</b> – salt cod, fish and potato with fresh herbs, deep-fried with dipping sauce	28.
<b>Caribbean Crab Cake</b> – a blend of crab, fresh herbs and potato off the griddle	32.
<b>Shrimp in Cajun Spice</b> – large shrimp fire grilled with fusion slaw	32.
<b>Melts</b> – delicate roe breaded and crispy fried (seasonal)	30.
<b>Soup of the Day</b> – hot and hearty	14.
<b>Gazpacho</b> – Spicy chilled tomato soup	14.

### SALADS

<b>Indian Spiced Chicken Salad</b> – light curry-ginger yogurt dressing with fruit & nuts	42.
<b>Greek Salad</b> – Mediterranean classic with feta and Kalamata olives	34.
<b>Caesar Salad</b> – romaine lettuce in garlic-anchovy dressing with parmesan and croutons	24.
<b>Green Salad</b> – mixed leaf salad with sliced apple, sundried tomato in a Wasabi dressing	28.
<b>Add feta cheese \$6.</b>	
<b>Add grilled chicken or grilled shrimp</b>	18.

### MAINS

<b>RIBEYE STEAK</b> – 10oz US CHOICE – pan seared to your liking and flamed with a Balsamic reduction. Served with potato wedges.	89.
<b>SLOW ROASTED PORK SHOULDER</b> – glazed with fennel jus, served with sweet potato mash and vegetables	58.
<b>CRUSTED CHICKEN</b> – Succulent breast panko breaded and fried. Served with a cheesy sauce, potatoes and vegetables	58.
<b>PEPPERPOT</b> – hot and spicy meat pot-pourri stew with Caribbean rice and salad	54.
<b>VEGETABLE PRIMAVERA</b> – vegetables in a creamy white wine sauce on tagliatelle pasta.	42.
<b>Add shrimp or chicken</b>	18.
<b>FISH OF THE DAY</b> – prepared in Cajun spice and char-grilled or deep fried or brushed with herbs and grilled. Served with potatoes and vegetables.	60.
<b>SUMPTUOUS LARGE SHRIMP</b> – glazed with herbed oil and char-grilled. Served with Caribbean rice and salad	60.
<b>SEAFOOD ST. JACQUES</b> – fish, shrimp and scallop in a white wine roux. Topped with cheese and baked. Served with garlic bread and salad.	62.
<b>CHILEAN SALMON</b> – crusted in Cajun spice and char-grilled. Served with sweet potato mash, sauteed spinach and grilled vegetables	62.
<b>FLYING FISH &amp; COU-COU</b> – three fillets steamed in a creole broth and served with fried plantain and cucumber pickle	56.
<b>WHOLE SNAPPER</b> – Bajan seasoned and pan fried with Caribbean rice and salad (seasonal)	60.
<b>SIDES</b> – Roasted vegetables, Caribbean rice, sweet potato mash, scalloped potato, cornmeal cou-cou, seasoned potato wedges, fried plantain, side salad or garlic bread.	each 12.

### DECADENT DESSERTS

<b>Bread &amp; Butter Pudding with Ginger Custard</b>	<b>Stewed Guava with Ice Cream</b>	20.
<b>Carrot Cake with Cream Cheese Topping</b>	<b>Warmed Apple Pie with Ice Cream</b>	
<b>Frozen Cheese Cake with Berries</b>	<b>Chocolate Cake with Butter-Orange Icing</b>	
<b>Ice Cream Bowls</b> – Dutch Chocolate, French Vanilla and Coconut		
<b>Frozen Caramel Frappe</b>		18.
<b>Italian Fresh Brewed Coffee, espresso, cappuccino, latte, mocha</b>		
<b>English Tea and Herbal Selection</b>		8.

#### Allergy Note

Menu descriptions may not list all ingredients used.

If you suffer from food allergies, please inquire first as we will be happy to accommodate you.