



Christmas Eve Menu

STARTERS

CREAMY LOBSTER BISQUE | 18

Fresh Florida Keys Lobster, Rich Cream

CONCH CHOWDER | 18 **G**

Traditional Bahamian Style Chowder
In a Spicy Tomato Broth

BUTTERFLY SALAD | 19

Mixed Greens, Blue Cheese, Pecans Caramelized
Onions, Carrots, Mango Balsamic Vinaigrette

SHRIMP COCKTAIL | 22 **G**

Lemon/Lime Wedge, Cocktail Sauce

CAESAR SALAD | 19

Romaine, Parmesan Cheese, Brioche Croutons
House Caesar Dressing

LUMP CRAB CAKES | 24

Jicama Slaw, Chipotle Aioli

ENTREES

PRIME RIB | 56

Au Jus, Citrus Horseradish Cream, Yukon Gold Mashed Potatoes, Seasonal Vegetables, Asparagus

*BUTTERFLY PORK CHOP | 48

Marinated Pork Chop, Sweet Plantain Crema, Yellow Rice, Seasonal Vegetables

CARIBBEAN JERK CHICKEN | 46

Marinated Bone-In Breast, Pineapple Chutney, Yellow Rice, Seasonal Vegetables

GRILLED SALMON | 52 **G**

Lemon and Capers Butter Sauce, Yellow Rice, Sauteed Spinach and Mushrooms, Broccolini

YELLOWTAIL SNAPPER | 48 **G**

Tropical Coulis, Roasted Red Pepper Brandy Cream Sauce, Yukon Gold Mashed Potatoes, Broccolini

LINGUINE PESCATORE | 49

Roasted Cherry Tomato, Fresh Basil, Daily Catch, Shrimp, Mussels, Clams, Parmesan Cheese

*SCALLOP RISOTTO | 54 **G**

Parmesan Risotto, Roasted Red Pepper Brandy Cream Sauce | Sub Shrimp

*SURF & TURF | 75 **G**

Florida Lobster Tail, Filet Mignon, Red Wine Demi, Yukon Gold Mashed Potatoes, Asparagus

* Consuming raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices do not include applicable sales tax and gratuity. 20% gratuity will be added to all checks.

G - Gluten Free