



## STARTERS

CONCH CHOWDER | 18 G

Traditional Bahamian Style Chowder in a Spicy Tomato Broth

WARM GOAT CHEESE | 22

Marcona Almond Crust, Amarena Cherries

SHRIMP COCKTAIL | 22 G

Lemon/Lime Wedge, Cocktail Sauce

LUMP CRAB CAKE | 24

Jicama Slaw, Chipotle Aioli

BUTTERFLY SALAD | 19

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

CAESAR SALAD | 19

Romaine, Parmesan Cheese, Brioche Croutons, House Caesar Dressing

TOMATO & MOZZARELLA SALAD | 19 G

Fresh Florida Tomato, Fresh Mozzarella Balsamic

Virgin Olive Oil, Fresh Basil

## **ENTREES**

MAHI MAHI | 48 G

Key Lime Butter, Yukon Gold Mashed Potatoes, Broccolini Choice of: Grilled or Blackened

JERK CHICKEN | 46

Marinated Bone-In Breast, Pineapple Chutney, White Jasmine Rice, Seasonal Vegetables

\*PORK CHOP | 48

Marinated Pork Chop, Sweet Plantain Crema, White Jasmine Rice, Seasonal Vegetables

OSCAR HOGFISH | 55

Hogfish Filled With Crab Stuffing Broiled, Key Lime Hollandaise Sauce Yukon Gold Mashed Potatoes, Asparagus

FETTUCCINE SEAFOOD ALFREDO | 50

Clam, Mussel, Calamari, Mahi and Shrimp

WHOLE YELLOWTAIL SNAPPER  $\mid$  45

Fried Whole Yellowtail Snapper, Sweet Plantain Crema, White Jasmine Rice, Asparagus

\*PRIME RIB | 49 G

Au Jus, Yukon Gold Mashed Potatoes, Broccolini

\*FILET MIGNON | 59 G

Onion Marmalade, Red Wine Demi, Yukon Gold Mashed Potatoes, Asparagus

## VEGETARIAN ENTREE

VEGETERIAN STIR FRIED NOODLES | 25

Spicy Thai Sweet Chili Sauce over Linguine and Vegetables

\* 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

