



DINNER MENU

APPETIZERS

LOBSTER SALAD * MAHI MAHI FINGERS * HONEY
GARLIC CHICKEN WINGS * HOT SHRIMP DIP * CONCH
FRITTERS * SHRIMP COCKTAIL * CHEESE, CRACKERS
& GRAPES

ISLAND STYLE PORK TENDERLOIN

Sautéed with island spices in olive oil and a
sweet pineapple reduction

Garlic Mashed Potato * Maple glazed carrots

BAKED GROUPER FILET

Garnished with homemade Pineapple Salsa
Garlic mash potatoes * Seasonal vegetables

GRILLED FILET OF BEEF

Prepared to your taste with horseradish cream
sauce

Roasted red potato * fresh vegetables



CAT ISLAND LOBSTER TAILS

Baked with a garlic & butter reduction

Basmati rice * seasonal vegetables

LOBSTER THERMADOR

Served in mushroom, wine & Parmesan sauce

Basmati Rice * salad greens

CURRY CHICKEN THIGHS

Baked in a honey, Dijon & mild curry sauce

Rice * steamed broccoli/ cauliflower

RED SNAPPER

Baked with lemon zest

Basmati rice * broccoli & cauliflower

FETTUCINI ALFREDO

Served with chicken or shrimp

Salad greens with homemade dressing



BBQ SPARE RIBS

Grilled with a Smokey bbq sauce
Scalloped potato's * fresh mixed vegetables

CRACKED BAHAMIAN CONCH

Tender and crispy served with Calypso sauce
Peas & rice * cole slaw * Mac & cheese

BAHAMIAN CHICKEN

Oven roasted
Peas & rice * cole slaw * Mac & cheese

GRILLED BAHAMIAN GROUPER

With lemon & herbs
Cole slaw * mixed vegetables

HOMEMADE DESERTS

Pineapple upside down cake
Brownie & vanilla ice cream
Cheese Cake with fruit topping



Pumpkin cake with cream cheese frosting

Rum cake with fresh fruit

Chocolate or Vanilla ice cream with cookies