

Dinner Menu

Starters

- WEST INDIAN CONCH CHOWDER** 10
Served with homemade bread
- BAHAMIAN CONCH FRITTERS** 12
Ground Bahamian conch, chopped onion, bell peppers, chili flakes and fresh thyme mixed in beer batter and fried to a golden crisp, served with calypso sauce and lime wedges
- SHRIMP DIJON AU GRATIN** 18
Pan seared shrimp served with white wine Dijon cream sauce and a light herb crust
- BONELESS CHICKEN TENDERS** 15
Fried crispy and served with choice of buffalo sauce, BBQ sauce, ranch, or blue cheese dressing, fresh cut celery and carrot sticks

Salads

- HOUSE COBB SPECIAL** 20
Mixed market greens, tomatoes, cucumbers, roasted corn, carrot strips, blue cheese crumble, boiled egg, and Applewood smoked bacon bits, served with a creamy balsamic vinaigrette
- CLASSIC CAESAR SALAD** 17
Chopped romaine hearts, homemade Caesar dressing, garlic croutons, and shaved Parmesan cheese
- ADD ONE TO ANY SALAD:**
- Lemon pepper chicken 9
 - Seared tuna 12
 - Grilled shrimp 12

WORLD FAMOUS HEART BREAKER

Full 8oz certified Angus beef burger, crisp iceberg lettuce, steak tomato, sliced red onion, Applewood smoked bacon, white cheddar cheese, fried dill pickle chips, topped with John and Tom's special sauce & sweet potato truffle fries... Oh Yea Mon! 26

For your convenience a 15% gratuity and 12% VAT will be added to your check.

Entrées

- Served with one of the following: French fries, side salad or peas-n-rice
- FRESH CATCH OF THE DAY** Market Price.
Prepared to your liking. Pan seared, grilled or fried.
Ask your server for more details!
- CALYPSO CHICKEN SUPREME** 40
Jerk chicken breast supreme, spiced pineapple relish on garlic whipped potatoes, and grilled vegetables
- NY ANGUS STRIP LOIN AU POIVRE** 48
Grilled 12 oz strip steak, topped with sautéed mushrooms served with green peppercorn sauce
- OUT ISLAND SHRIMP BOWL** 32
Loads of shrimp in creamy jerk sauce, sweet corn, black beans and bacon wrapped plantains w/lemon scented Jasmine rice.
- PASTA YOUR WAY** 22
Alfredo or Arrabiata
add Shrimp 12
Chicken 9
Vegetarian 6
- JOSEF'S SCHNITZEL VIENNESE STYLE:** 40
Breaded with lemon wedge, fries and lingonberry compote

Sides

- Garlic mashed potatoes 6
- Sweet potato truffle fries 6
- Grilled vegetables or green asparagus 6
- Butter glazed vanilla carrots 6
- Grilled honey pineapples 6
- Bahamian macaroni & cheese 6
- Jasmine rice 6

Dessert

- GERMAN CHOCOLATE CAKE** 14
Coconut frosting and vanilla ice cream
- GUAVA BREAD PUDDING OR VIENNESE APPLE STRUDEL** 14
Warm Vanilla rum sauce and fruit Coulis
- BLUEBERRY CHEESE CAKE** 12
Served with warm vanilla coulis
- MANGO CRÈME BRÛLÉE** 14
With berry compote
- ASSORTED ICE CREAM & FRUIT SORBETS** 10
Ask your server for today's flavors
- TOPPINGS:** Chocolate sauce, butterscotch or fresh berry compote



VALENTINES

"THE **HEARTBEAT** OF HARBOUR ISLAND"