

Lunch Menu

Starters

- BAHAMIAN CONCH CHOWDER** 10
Served with homemade bread
- BAHAMIAN CONCH FRITTERS** 14
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
- ROOSTER BAR WINGS** 16
Your choice of buffalo sauce, mango BBQ sauce or dry jerk rub, served with blue cheese dip, carrots and celery sticks

Salads

- HOUSE COBB SPECIAL** 20
Mixed organic grown greens, fresh cut vegetables, hard boiled eggs and aged blue cheese with creamy balsamic vinaigrette
- CLASSIC CAESAR** 16
Crisp romaine, homemade Caesar dressing, garlic croutons and shaved Parmesan cheese
- Add one to your salad:**
- Citrus shrimp 12
Grilled chicken breast 9

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

Sides

- Pineapple Coleslaw 6
French Fries 6
Bahamian Macaroni & Cheese 6
Peas-N-Rice 6
Grilled Vegetables 6
Basket of Regular or Sweet Potato Fries 12

Entrées

Served with one of the following:
French fries, side salad or pineapple coleslaw

- CALYPSO CHICKEN SANDWICH** 22
Out Island grilled chicken breast, pepper jack cheese, lettuce, tomato, and jerk mayonnaise on a brioche bun
- FIRE CRACKER TACOS** 26
Fish or shrimp in a soft taco shell, lettuce julienne, Asian slaw, tomato salsa and chili mayonnaise served with sweet potato fries
- ELEUTHERA GRILLED FISH SANDWICH** 25
Fresh catch of the day, served grilled, pan seared or fried
- ISLAND FISH FINGERS** 24
Lightly fried with lime wedges and sauce remoulade
- ISLAND CRACKED CONCH** 24
Da #1 Bahamian conch dish, lightly fried with tartar sauce, fresh lime and peppers
- CHEF JOSEF'S FAVORITE:
SESAME SEARED AHI TUNA** 32
Pickled ginger, seaweed salad, fresh vegetables, soy sauce, wasabi, served with Jasmine rice
- PYE-THAI STIR FRY** 28
Served with noodles and fresh vegetables
Choice of tofu or chicken

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

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

VALENTINES

"THE **HEARTBEAT** OF HARBOUR ISLAND"