



Valentines Menu

SOUP & SALAD

CREAMY LOBSTER BISQUE \$25

Creamy lobster bisque made with local lobster stock, slow-simmered and finished with cream and warming spices

ISLAND ARUGULA SALAD \$22

Local arugula with jerk roasted walnuts, orange segments, grape tomatoes, warm goat cheese and mango vinaigrette

APPETIZERS

LOCAL STONE CRAB CLAWS \$40

1.5 pounds of Local stone crab steamed with garlic butter or chilled with a honey mustard cocktail calypso sauce

ISLAND FISH CAKES \$30

Local caught Grouper gently flaked with a curry aioli and blended with herbs, spices. Pan-fried until crisp on the outside and tender

ENTRÉES

COCONUT CRUSTED GROUper \$65

Fresh grouper fillet coated in coconut, fried until golden, served with remoulade, peas and rice, and coleslaw

SURF AND TURF \$95

Grilled filet mignon paired with a blackened lobster tail, served with mushroom risotto and grilled vegetables

WATERFALL LOBSTER \$70

Locally caught lobster, steamed and served with garlic mashed potatoes and grilled vegetables

OVEN ROASTED BBQ HALF CHICKEN \$45

Slow-roasted half chicken glazed with house BBQ sauce, served with sweet potato mash and broccolini

DESSERTS

ROASTED STRAWBERRY CHEESECAKE \$20

Creamy cheesecake topped with roasted strawberries and a sweet berry glaze

RED BERRY TRIFLE \$20

Layers of cake, vanilla cream, and fresh red berries finished with whipped cream

For your convenience, an 18% gratuity and VAT will be added to your check