

MENU

STARTERS

Sesame Seared Tuna (GF)
Pickled Cucumber, Wasabi mayo,
Sriracha Sauce

Jamaican Crab Cake Campari
Dijon Sauce

Vegetable Samosa (VG)
Tamarind Sauce

SOUP

Shrimp Bisque
Scallion Oil

SALADS

Green Papaya Salad (VG, GF)
Bok Choy, Cabbage, Olive
Oil, Lime Juice

Signature Salad (VG, GF)
Mixed Lettuce, Vegetable
Slivers, Wasabi Spiced Pole
Bean, Lychee Ginger
Vinaigrette

MAIN COURSE

Gingered Snapper Fillet
Crisp Fried Rice Noodles

Jamaican Baked Mahi Mahi
Fillet
Cucumber-Melon Salsa

Caribbean Seafood
Bouillabaisse
Shrimp, squid, fish,
scallops, and Mussels in
Rich Tomato-Seafood
Sauce

Grilled Grouper (GF)
Citrus-Herb Butter Sauce

Garlic Butter/Curry Shrimp
in Coconut Sauce
Mango Chutney

Thai Red Curry Chickpeas and
Vegetables (VG)
Crispy Fried Onions

CHOICES OF SIDES

Steamed Pumpkin Rice (VG, GF)

Baked Parmesan Potato Wedge

Fresh Island Vegetable

GF-Gluten Free, V-Vegetarian, Vg-Vegan