



Easter April 20th, 2025 Soups & Salads

New England Clam Chowder - Cup 7 Bowl 9

Bahamian Conch Chowder - Cup 7 Bowl 9

French Onion Soup Gratinée - Cup 8 Bowl 10

House Garden Salad - Mixed Greens, Vine Ripe Tomatoes, Sliced Cucumbers, & Carrots 15

Berry & Goat Cheese Salad – Arugula, Spinach, Pickled Red Onion, Blueberries, Strawberries,
Candied Pecans, Pineapple Sherry Vinaigrette 18

Add: Chicken 8, Shrimp 9, Salmon 10 or Mahi 12

Appetizers

Shrimp & Mango Ceviche – Crispy Plantains & Tortilla Chips 19

Lollipop Drumsticks – Buttermilk Soaked, Gochujang BBQ Glaze, Pistachio Crumbs 17

Crab Cake Stack - Grilled Sweet Corn & Black Bean Salad, Avocado, Applewood Bacon Aioli, Tomatoes, Frisée 22

Chicken Wings – Buffalo-Style, Med, Hot, or Sweet & Tangy, 10 pcs 18

Smoked Mahi Dip - Crudités Vegetables, Jalapeños, House-Made Pickles, Sesame Cracker Bread 17

Coconut Shrimp - Lightly Fried Jumbos, Orange-Ginger Sauce, Grilled Mango Salsa 18

Golden Calamari – Served with Lemon & Marinara Sauce, Garnished with Cherry Peppers 19

Ahi Tuna Tostada – Crispy Wontons, Avocado, Napa Cabbage, Thai Chili Aioli, Cucumbers,
Soy Sesame Sauce 25

Shrimp & Crab Bruschetta – Toasted French Baguette, Red Onions, Tomatoes, Black Olives &
Balsamic Glaze 18

Gulf Shrimp Guacamole – Tangy Guacamole, Fire Roasted Tomato Salsa, Corn Tortilla & Plantain Chips 17

Entrées

Baked Easter Ham – Dark Rum & Honey Glaze, Braised Green Beans, 50/50 Mashed Potatoes 26

Slow Roasted Prime Rib - 10 oz. Cut, Au Jus, Creamy Horseradish, Choice of Side 32

Macadamia Yellowtail Snapper -Oven Baked, Vegetable Fried Rice, Sweet & Sour Pineapple Aioli 35

Shrimp & Scallop Scampi - White Wine Garlic Sauce, Petite Basil, Grape Tomatoes, Asparagus, Linguini,
Garlic Bread 28

Classic Fish & Chips - Lightly Fried, Malt Vinegar & Tartar Sauce Sm. 20 Lg. 23

Chicken Paillard – Grilled Scaloppini Served with Arugula, Heirloom Cherry Tomato Salad,
Lemon Caper Vinaigrette Crispy Parsnips & Shaved Parmesan 23

Coconut Shrimp - Lightly Fried Jumbos, Orange-Ginger Sauce, Grilled Mango Salsa 28

Bronzed Local Mahi – Grilled Sweet Corn & Black Bean Medley, Jasmine Rice, Mojo Vinaigrette
Crispy Plantains, Pineapple Jam 29

Cheddar Bacon Burger – Applewood Bacon & Aged Wisconsin Cheddar, Choice of Side 20

Seafood Crusted Scottish Salmon – Crab & Shrimp Crust, Steamed Asparagus,
Mashed Potatoes, Crispy Shallots, & Tarragon Butter, 32

Pistachio Crusted Flounder – Jasmine Rice, Lemon Beurre Blanc, Strawberry Mint Relish 29

Mushroom Bolognese – Mushrooms & Tomatoes, Slow Cooked with Carrots & Onions,
Goat Cheese Crumble, Served over Linguini with Garlic Bread 22

Dessert Special

Tartlet Duo

Lemon Mascarpone & Fresh Berries – Chocolate Ganache, Raspberries & Pistachios 12

