



Gluten Free Menu

Appetizers

Bahamian Conch Chowder

Cup 8 Bowl 10

French Onion Soup (No Crouton)

Cup 9 Bowl 11

Entrée Salads

Chopped Salad

Baby Field Greens, Cucumbers, Red Onions, Sweet Corn, Grape Tomatoes, French Beans, Crumbled Feta & Lemon Vinaigrette. **19**

ADD: Chicken \$9, Shrimp \$10, Salmon \$12 or Mahi \$12

Seafood Cobb Salad

Fresh Greens, Blue Crab, Shrimp, Eggs, Bacon, Tomatoes, Olives, Avocado & Cheddar Cheese, Blue Cheese Dressing **26**

Steak Caesar

Grilled & Sliced Filet Mignon, Fresh Romaine, Classic Dressing

No Crouton 29

Seafood Salad Boat

Shrimp, Scallops, Maine Lobster Meat, Chopped Tomatoes, Fresh Peas, Key-Lime & Passion Fruit Dressing **28**

Entrée

Grilled Local Mahi

Grilled Sweet Corn and Black Bean Medley, Jasmine Rice, Mojo Vinaigrette, & Pineapple Jam

No Plantains 32

Fresh Baked New England Cod

Choice of side **28**

Churrasco Steak

Grilled & Sliced Flat Iron Steak, Chimichurri, Jasmine Rice, Avocado & Salsa

No Crispy Tortillas 26

Chimichurri Chicken

Steamed Broccoli & Jasmine Rice **18**

Lobster Roll- No Bun

Fresh Maine Lobster Salad, Butter Lettuce, Choice of side **45**

The Following Fish May Be Ordered Grilled, Blackened or Broiled with Lemon Butter

Yellowtail Snapper 34 Local Mahi 30 Swordfish 32 Salmon 30