



## 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**

Steamed Broccoli & 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*