

APPETIZERS

Creamy Lobster Bisque

Rich Creamy Caicos Lobster Broth
Tender Lobster Chunks, Truffle Essence
Finished With Sherry & Fresh Herbs Garlic Crostini
21

Caicos Lobster Summer Rolls

Poached Lobster, Rice Paper, Noodles
Cucumber, Carrots, Thai Basil, Cilantro
Red Cabbage, Sweet & Spicy Dipping Sauce
21

Tempura Tiger Shrimp

Nigerian Black Tiger Shrimp in Tempura Batter
with Pickled Ginger
Ponzu, Coconut Curry Sauce, Sweet Chili Sauce
18

Caesar Salad

Romaine Hearts, Moroccan White Anchovies, Parmesan Shavings, Hormel Bacon Bits
Herb Crouton with Homemade Caesar Dressing
16

Greek Salad

Feta Cheese, Peppers, Kalamata Olives, Cucumber,
Bermuda Onion and Vinaigrette
16

Ahi Tuna Tartare

Soy & Ginger Dressed Tuna, Pickled Cucumber
Seaweed Salad, Tempura Croutons
21

Wagyu Ossobuco Taco

Slow-cooked Wagyu Ossobuco, Esquites, Guacamole
Pickled Carrot & Cucumber, Tabaco Onions, Roja Sauce, Cilantro
18

Roasted Beet Salad

Roasted Baby Beets, Fresh Mozzarella
Cherry Tomato, Baby Arugula, Toasted Almonds
Strawberry Balsamic Vinaigrette
19

Caprese Salad

Buffalo Mozzarella, Vine Ripe Tomatoes
Locally Grown Arugula
18

Oxtail Risotto

Braised Oxtail, Arborio Rice, English Peas
Finished with Mascarpone, Parmigiano-Reggiano
18

Shrimp & Ginger Dumpling

Sesame Steamed Shrimp Dumplings
Duo of Dipping Sauces
Ginger Sesame & Garlic Chili
16

Shrimp Spring Rolls

Crispy Shrimp Spring Rolls
Duo of Dipping Sauces
Ginger Sesame & Garlic Chili
16

SPECIALTY NIGHTS

Nightly

Happy Hour

50% off House Liquor
Beers & House Wines
5 - 7PM

Wednesday

Lobster Extravaganza

"Chef's Live Cooking Stations"
Lobster - All - You - Can - Eat

Friday

Fusion Tapas Night

Petit Plates of Savory
To Share Among Friends
and Family

Sunday

Jerk Fiesta

Authentic Jerk Dishes
Rum Punch
"Live Entertainment"

All prices are subject to prevailing sales tax and 10% service charge
For parties of 8 or more an additional 10% gratuities will be added to the final bill

LOCAL DELIGHTS

Award Winning

Jerk Airline Chicken
Organic Chicken Breast
Jerk Sauce Finished with Guinness
Island Peas & Rice, Cole Slaw
32

Award Winning

BBQ Ribs
Louisville Style Ribs
House BBQ Jerk Sauce Finished with
Passion Fruit, Creamy Potato Mash, Cole Slaw
34

The Daily Catch

Pan Seared
Basmati Rice, Sauteed Seasonal
Vegetables
38

English Fish and Chips

Turks Head Beer Battered Cod Fillet
Fresh Garden Peas, House Tartar Sauce
House Cut Fries
38

CHEF SPECIALITIES

Lamb Provencale

Provençal Herb Crust, Creamy Potato Mash
Grilled Asparagus Malbec Jus
48

Pan Seared Atlantic Salmon

Asparagus Arborio Risotto
Roasted Cherry Tomatoes,
Finished with Basil Pesto, Manchego Shavings
38

Steak Au Poivre

8oz Angus Beef Tenderloin Fillet
Broccolini, Parmesan Potato Pave
Tobacco Onions, Peppercorn Sauce
45

Blackened Mahi-Mahi

Locally Caught Mahi-Mahi, Peas & Rice
Tropical Fruit Slaw & Sweet Plantains
38

Oven Roasted Airline Chicken Breast

Herb Roasted Pumpkin, Baby Beets
Brussel Sprouts, Rosemary Merlot Jus
32

Mai Thai Vegetable Curry

Melody of Seasonal Vegetables
Basmati Rice, Finished with Coconut Rum
28

Arroz a la Tumbada

Seafood Stew, Mussels, Shrimp, Octopus,
Scallops, Calamari, Basmati Rice, Parmesan Crisp
42

Tiger Shrimp Fried Rice

Shrimp Skewers & Vegetable Fried Rice
Baby Bok Choy, House Kimchi
38

Char Siu Pork Belly

24 Hours Marinated Char-Siu Pork Belly
Fried Rice, Baby Bok Choy, House Kimchi
38

LOBSTER, Lobster & More Lobster

Mai Thai Curry Lobster

10 oz Sautéed Caicos Lobster, Basmati Rice
Sweet Bell Peppers, Onions, Red Curry
46

SURF & TURF

10oz Grilled Caicos Lobster & 8oz Fillet Mignon
Creamy Potato Mash, Seasonal Vegetables
78

Lobster Pasta

10oz of Succulent Chunk of Caicos Lobster
Al-Dente Fettuccini Pasta
Rose Cream Sauce
46

Grilled Caicos Lobster

10oz Caicos Lobster
Basmati Rice
Sauteed Seasonal Vegetables
46

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