

APPETIZERS

<p>Local Conch Chowder Tender South Caicos Conch Stewed with Potatoes, Onion, Garlic, Red Sauce Finished with Fresh Herbs 16</p>	<p>Caicos Lobster Salad 6oz Poached Caicos Lobster Organic Arugula, Tomatoes, Avocado Marie Rose Cocktail Sauce 21</p>
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Caesar Salad

Romaine Hearts, Iberico Jamon Chip, Moroccan White Anchovies, Parmesan Shavings
Herb Crouton with Homemade Caesar Dressing
14
Add Grilled Chicken, Shrimp or Smoked Salmon + 7

Greek Salad

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

Homemade Caicos Lobster Patties

Local Caicos Lobster in Light and Flaky Pastry
with Island Curry Sauce
16

Korean-style Chicken Wings

7 Jumbo Wings
Kimchee Hot Sauce, Fresh Jalapeno
16

Coconut Shrimp Basket

Black Tiger Shrimp House Dipped Coconut Flakes
Sweet Chili Sauce
16

Salt Cay Cracked Conch

Lightly Battered Conch served with Balfour Spicy Sauce
18

South Caicos Conch Fritters

Local "Hush Puppy" Filled with Conch, Herb and Spices
Island Mayonnaise Cocktail Sauce
16

Oxtail Spring Rolls

Guinness Braised Oxtail, Butter Beans and Sweet & Spicy Dipping Sauce
14

Spiced Chicken Nachos

Chicken Breast, Peppers, Onion,
Tomato Salsa and Melted Cheese
16

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

DINNER

LOCAL DELIGHTS

5pm-onwards

Jerk Airline Chicken

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

32

The Daily Catch

Pan Seared
Basmati Rice, Sautéed Seasonal Vegetables

38

Award Winning

BBQ Ribs

Baby Back Ribs, Creamy Mash, Cole slaw
House BBQ Jerk Passion Fruit Sauce,

34

Blackened Mahi-Mahi

Locally Caught Mahi-Mahi
Peas & Rice, Tropical Fruit Slaw
and Fried Plantains

36

CHEF SPECIALITIES

Grilled Caicos Lobster

10oz Caicos Lobster
Basmati Rice
Sautéed Seasonal Vegetables

38

Mai Thai Curry Lobster

10 oz Sautéed Caicos Lobster, Basmati Rice
Sweet Bell Peppers, Onions, Red Curry
Finished with Bambarra Coconut Rum

38

Chimi Churi 10oz New York Steak

With Roasted Peppers & Onions
Served with Sweet Potato Fries

36

Lamb Provencale

Provencal Herb Crust, Creamy Mash Potatoes
Grilled Asparagus, Malbec Jus

39

Oven Roasted Airline Chicken Breast

Pan Seared Organic Chicken, Steamed Broccoli
Creamy Potato Mash, Wild Mushroom Sauce

32

Mai Thai Vegetables Curry

Melody of Seasonal Vegetables
Basmati Rice, Finished With Coconut Rum

24

English Cod & Chips

Turks Head Beer Buttered Cod Fillet, Garden Peas, Tartare Sauce & French Fries

28

SURF & TURF

10oz Grilled Caicos Lobster & 10oz New York Steak
Creamy Potato Mash, Seasonal Vegetables

62

Pan-seared Atlantic Salmon

Grilled Asparagus, Creamy Potato Mash, Miso-Mango Sauce

36

Lobster Pasta

Caicos Lobster, Al Dente Penne Pasta, Rose Sauce

36

Caicos Lobster Burger

10oz. Lightly Blackened & Fried on Kaiser Roll
Maryrose Sauce, Sweet Potato Truffle Fries,
Garlic & Herb Aoli

38

Jerk Burger

Hand Formed 8oz Burger
Tropical Slaw, Swiss Cheese
Sweet Potato Truffle Fries

24

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