

# Island Famous Egg Benedicts

Two Poached Eggs, Hollandaise sauce over a Fresh Grilled English Muffin,  
All served with Fresh Fruits and Breakfast Potatoes

<b>The Traditional:</b> Grilled Black Forest Ham	<b>\$13.95</b>
<b>Florentines:</b> Sautéed Baby Spinach	<b>\$13.95</b>
<b>Lobster Lovers:</b> Juicy Lobster Tail Meat	<b>\$17.95</b>
<b>Shrimp and Eggs:</b> Light Garlic Sautéed Shrimp	<b>\$16.95</b>
<b>The Norwegian:</b> Thinly Sliced Smoked Salmon	<b>\$15.95</b>
<b>BBQ Pulled Pork:</b> Shredded, Slow Braised BBQ Pork	<b>\$13.95</b>
<b>Jerk Bennies:</b> Jamaican Style Jerk Chicken	<b>\$14.95</b>

## Sandwiches \$12.95

Served with French Fries or House Salad

### **Char Grilled Vegetable**

With Avocado & Buffalo Mozzarella

### **Pull Pork Sandwich**

Slow Braised Pork Shoulder, Mixed with our Homemade BBQ Sauce

## Main Courses \$25.95

**Steak Frites** – 7oz N.Y Steak with French Fries and Peppercorn Sauce

**Catch of the Day** – Served your Way with your choice of Rice and Vegetables

**Garlic Shrimp** - Served with your choice of Rice and Fresh Vegetables

**Seafood Pasta**– Lobster Chunks, Scallops and Shrimps Tossed in a Rosé Sauce

## Main Courses \$37.95

**The Trio** – 5oz Lobster Tail, Garlic Shrimp, Grilled Mahi & your choice of Rice

**Broiled Lobster Tail** - Served with your choice of Rice & Fresh Vegetables

Substitute for Roasted Potatoes, Mash Potatoes, or French Fries – CI\$3.50

Substitute for Lobster Mash Potatoes – CI\$5.00

## Soups

Cayman Conch Chowder \$8.50, Black Bean Soup \$7.95  
and Lobster Bisque \$8.95

## Salads \$9.50

### **Caesar Salad**

Our homemade Dressing makes this a Wonderful Classic

### **Roasted Beet Root Salad**

Served with Pears and Goat Cheese

### **Baby Spinach Salad**

Cherry Tomato, Parmesan Shaving and Balsamic Reduction

## Appetizers \$10.95

### **Escargot**

Baked in our Famous Garlic Butter

### **Pork Spring Rolls**

with Sweet Scotch Bonnet Sauce

### **Conch Fritters**

With Roasted Red Pepper Remoulade

### **Crispy Coconut Shrimp**

Served with a Mango Dipping Sauce

### **Turtle Steak Sampler**

Tender and Blackened served with Cayman Style Sauce - True Taste of Cayman!

## Appetizers \$21.95

**Lobster Salad** - Juicy Chunks of Lobster Tossed in a Light Mayonnaise and  
Lemon Dressing

**Seafood Platter** – Marinated Conch, Ceviche, Shrimp Cocktail, Conch Fritters  
and Coconut Shrimps

**Crab Legs** - with Drawn Butter **24.95**

**All Prices in CI\$ - 15 % Gratuity will be added**  
**Thank You Very Much**



**We Proudly Serve**



<b>Espresso</b>	<b>2.95</b>
<b>Cappuccino</b>	<b>3.95</b>
<b>Café Latte</b>	<b>3.95</b>
<b>Extra Shot Espresso</b>	<b>1.75</b>
<b>Americano</b>	<b>2.95</b>

### **Specialty Coffees**

**7.95**

**Almond Chocolate**  
Amaretto & Crème de Cacao

**Monte Cristo Coffee**  
Brandy & Grand Marnier

**Café Patron-Baileys Coffee**

**Monkeys Kiss**  
Banana Rum & Baileys

**Caribbean Coffee**  
Tia Maria & Dark Rum

**Irish Coffee**  
Irish Whiskey & Whipped Cream

### **Iced Coffees**

**7.95**

**Orange-Chocolate**  
**Cappuccino**  
Godiva Chocolate Liqueur, Cointreau

**Vanilla Nut Cappuccino**  
Frangelico & Espresso  
Vanilla Cream

**Caramel Chocolate Kick**  
Godiva, Caramel Baileys  
& Espresso

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**Thank You Very Much**

# Drink Specials

Never Ending Prosecco (**Or Rickety Bridge SB or Rose**) \$18.00

Bloody Caesar \$7.95

## White Wines

**Moscato**, Cavit, Italy

**Riesling**, Dr. Loosen, Germany

**Sauvignon Blanc**, Oyster Bay, New Z

**Grüner Veltliner**, Loimer, Austria

**Pinot Grigio**, Cavit, Italy

**Chardonnay**, J. Lohr, California

**Rose**, Foundation Stone, South Africa

## Red Wines

**Pinot Noir**, DeLoach, California

**Merlot**, Rodney Strong, California

**Malbec**, El Portillo, Argentina

**Cabernet Sauvignon** Raymond, California

**Chianti Classico**, Cecchi, Italy

**Apothic**, Red Cuvee, California

## The Lobster Pot Cocktails

**9.95**

### **Ivan The Terrible**

A Cat 5 Mixture of 4 Rums, Apricot Brandy, Fruit Juices and a 151 Over Proof Rum Floater

### **Fresh Banana Kahlúa Colada**

Kahlúa, Bacardi Gold, Banana Rum, Fresh Banana, Vanilla Ice Cream, Pineapple Juice

### **Cayman Colada**

Malibu Coco, Banana Rum, Irish Cream, Vanilla Ice Cream, Pineapple Juice

### **Cayman Nor'wester**

Havana Club, Bacardi Gold, Mango Purée Orange-, Pineapple- and Cranberry Juice with a Splash of Lime

### **Cayman Lemonade**

Absolut, Peach Schnapps, Lime and Cranberry Juice "The" Island Fufu Drink

### **Screaming Turtle**

Bacardi Gold & Tortuga Dark Rum with Orange & Pineapple Juice Topped with Amaretto

### **"CAPTAIN" Jack Sparrow**

Captain Morgan Spice, Jack Daniels, Lime Juice, Ginger Ale, Chambord