

Drink Specials

Never Ending Prosecco \$24.95

Bloody Caesar \$8.95

<u>White Wines</u>	<u>Red Wines</u>
Grüner Veltliner , Loimer, Austria 13.49	Pinot Noir , Les Vignes, France 12.49
Pinot Grigio , Cavit, Italy 13.49	Merlot , Rodney Strong, USA 13.49
Riesling , Dr. Loosen, German 13.00	Malbec , Portillo, Argentina 12.99
Chardonnay , J. Lohr, California 13.49	Cabernet Sauvignon , 'R', Raymond' California, USA 12.99
Sauvignon Blanc , Oyster Bay, NZ 13.49	Chianti Classico , Cecchi, Italy 12.49
Moscato , Cavit, Italy 11.95	Apothic , Red Cuvee, California 11.99
Rose , Foundation Stone, South Africa 11.95	

Our Lobster Pot Cocktails

14.95

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



We Proudly Serve



Espresso	3.95
Cappuccino	4.95
Café Latte	4.95
Extra Shot Espresso	2.75
Americano	3.95

Specialty Coffees

9.95

Almond Chocolate

Amaretto & Grand Marnier

Monte Cristo Coffee

Brandy & Grand Marnier

Monkeys Kiss

Banana Rum & Baileys

Caribbean Coffee

Tia Maria & dark Rum

Irish Coffee

Jameson topped with Whipped Cream

Dessert Martinis

10.95

Espresso Martini

Espresso, Stoli Vanilla Vodka, Kahlua

Mint Chocolate

Baileys, Crème de Cacao, Crème de Menthe, Light Cream

Sweet Treat Martini

Ketel One Vodka, Limoncello, Chambord, Strawberry, Vanilla Cream and Lemon Juice

Soups

Cayman Conch Chowder \$12.95, Black Bean Soup \$10.50
And Lobster Bisque \$13.95

Salads \$11.95

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 \$12.95

Escargot

Baked in our Famous Garlic Butter

Crab Cakes

with Scotch Bonnet Tatar Sauce

Conch Fritters

With Roasted Red Pepper Remoulade

Crispy Coconut Shrimp

Served with a Mango Dipping Sauce

Sharing

P.E.I Mussels – Sautéed in a Garlic White Wine Sauce served with Garlic
Toast \$18.95

Lobster Salad - Juicy Chunks of Lobster Tossed in a Light Mayonnaise and
Lemon Dressing \$28.95

Seafood Platter – Stone Crab Claws, Snow Crab Legs, Shrimp Cocktail,
Lobster Tail, NZ Mussels with Aioli and Cocktail Sauce \$55.00

Crab Legs - with Drawn Butter - **Market Price**

All Prices are in CI\$ - 15% Gratuities will be added – Thank you

Island Famous Egg Benedicts

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

The Traditional: Grilled Black Forest Ham **\$13.95**

Florentines: Sautéed Baby Spinach **\$13.95**

Lobster Lovers: Juicy Lobster Tail Meat **\$18.95**

Crab and Eggs: Light Garlic Sautéed Shrimp **\$22.95**

The Norwegian: Thinly Sliced Smoked Salmon **\$16.95**

Jerk Bennies: Jamaican Style Jerk Chicken **\$14.95**

American B/fast: 2 eggs, bacon, sausage, toast & baked beans **\$18.00**

Add-ons: bacon - **\$2.50**, Sausage - **\$3.50**

Sandwiches \$14.95

Served with French Fries or House Salad

French Dip: Thinly Sliced Roast Beef served on a Toasted Garlic Baguette with Au
Jus

Char Grilled Vegetable: with Avocado & Buffalo Mozzarella

Pull Pork Sandwich: Slow Braised Pork Shoulder, Mixed with our Homemade
BBQ Sauce

Main Courses \$28.95

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 \$41.95

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

Sunday (Beef) Roast - beef, Yorkshire pudding, roasted pot, grilled veg & gravy

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

Sub for: Roasted Potatoes, Mash Potatoes or French Fries – **\$3.95**

Substitute for: Lobster Mash Potatoes – **\$6.00**