

# Starters

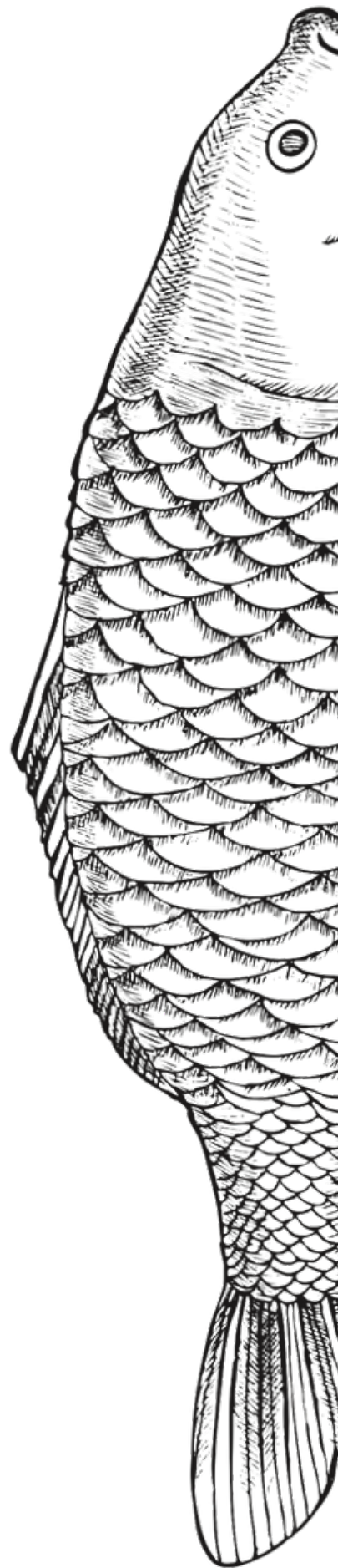
Island Conch Chowder	\$10.50
Chef's Soup of the Day Changes Daily	\$7.00
Conch Fritters served with Bahamian Cocktail Sauce	\$10.50
Cracked Lobster Bites served with Bahamian Cocktail Sauce	\$22.00
Fried Blacken Grouper Fingers served with Tartar Sauce	\$17.00
Fried Calamari served with Bahamian Pesto and Sweet Chili Sauce	\$16.50
Bahamian Appetizer Sampler Conch Fritters, Lobster Bites, & Fish Fingers	\$24.00

# Salads

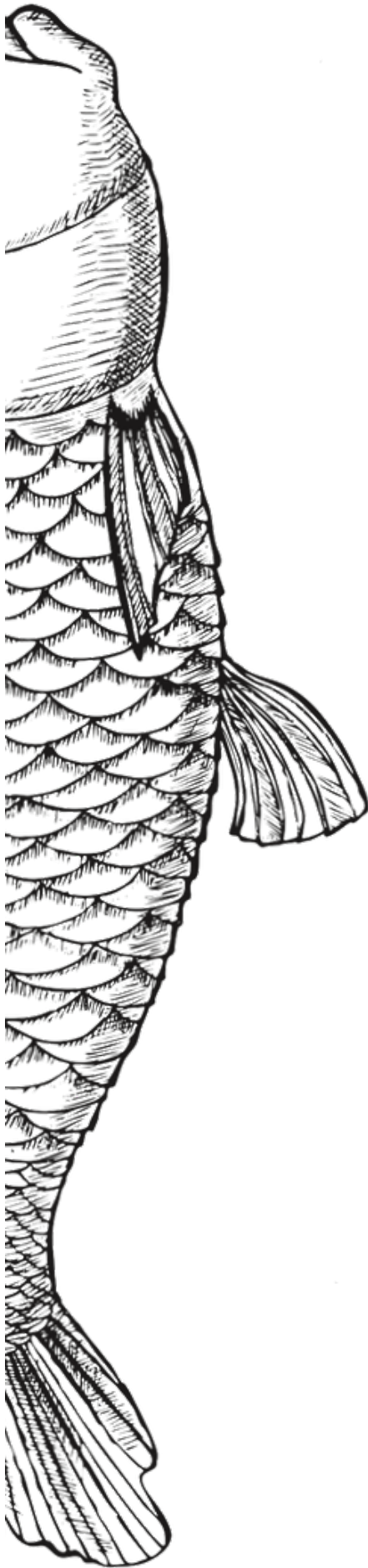
House Salad with Mixed Greens, Tomatoes, Cucumber, Onions, Green Peppers, Carrots and served with your choice of Dressing	\$9.75
Traditional Caesar	\$14.00 \$20.00 with Chicken \$22.00 with Fish
Tomato, Mozzarella and Fresh Basil Salad served with Aged Balsamic Vinegar and Extra Virgin Olive Oil	\$13.75
Hearts of Palm, Marinated Artichoke Hearts with Chilled Greens, Black Olives, Tomatoes, and Ranch Dressing	\$13.75
Oriental Salad with Crisp Green, Toasted Almonds Candied Ginger, Green Onions, Fried Wantons, and Oriental Dressing	\$14.00 \$20.00 with Chicken \$22.00 with Fish

# Pasta

Goombay Pastabilities Fettuccini Pasta tossed with a light Alfredo Sauce, Bacon, diced Tomatoes, and chopped Scallions with your choice of...	
Grilled Chicken	\$28.50
Fried Calamari, Cracked Lobster or Sautéed Garlic Shrimp	\$36.00



# Entrees



<b>Macadamia Nut Crushed Black Fin Grouper</b> served with Coconut Citrus Sauce Mushroom Rice, and Wilted Spinach	<b>34.00</b>
<b>Chef Charles Chicken Baked Boneless Chicken</b> smothered in an Aromatic Bahamian Island Sauce served with Mushroom Rice and Vegetables	<b>28.75</b>
<b>"Sea and Island"</b> A delicious duo of lightly battered Black Fin Grouper with Banana Lobster Butter Sauce and Coconut Rum Chicken served with Mushroom Rice and a Medley of Vegetables	<b>34.00</b>
<b>Yellowfin Tuna</b> Seared and Sesame Crusted served on Chilled Rice Noodles & Green Seaweed Salad with Soy Sauce, Pickled Ginger and Wasabi	<b>34.00</b>
<b>Salmon</b> Grilled and served with Béarnaise Sauce, Smashed Potatoes, and Vegetables	<b>33.50</b>
<b>Bahamian Cracked Conch</b> served with Peas n' Rice and Island Slaw	<b>29.50</b>
<b>Spiny Lobster Tail</b> 8 oz. Bahamian Spiny Lobster Tail Broiled to perfection and served with Drawn Butter, Smashed Potatoes, and Vegetables	<b>41.75</b>
<b>Surf and Turf</b> Filet Mignon and 8 oz. Broiled Bahamian Lobster Tail served with Smashed Potatoes and Vegetables	
4 oz.	<b>54.75</b>
8 oz.	<b>65.00</b>
<b>Rib Eye Steak</b> Grilled 14 oz. Prime Angus Beef served Smashed Potatoes, & Vegetables	<b>52.25</b>
<b>Filet Mignon</b> Grilled 8 oz. Angus Beef served with Béarnaise, Smashed Potatoes, and Vegetables	<b>49.50</b>
<b>New York Strip Steak</b> 12 oz. Grilled to perfection and served with Smashed Potatoes and Vegetables	<b>44.00</b>
<b>Three Rib Rack of Lamb</b> Herb Crusted and served with Smashed Potatoes and Vegetables	<b>59.00</b>
<b>Grilled Vegetable Stack</b> Marinated in Herbed Balsamic Vinegar and Extra Virgin Olive Oil on Grilled Ciabatta Bread with Melted Swiss Cheese	<b>25.00</b>
<b>Angler's Catch</b> We will be delighted to prepare whatever you caught to your liking	<b>25.00pp</b>

\* a 12% Value Added Tax will be added to each item on the menu\*