

Queso Fundido	\$8.7
Melted Pepper Jack, Goat and White American Cheeses, Chorizo Sausage, Roasted Poblano Peppers, served with Tri-flavored Tortilla Crisps.	
☀️ Blackened Beef Tenderloin Tips	\$6.9
Black Bean Corn Salsa and Roasted Red Pepper Remoulade.	
Coconut Shrimp	\$8.5
Six large Shrimp fried to a golden brown and served with our delicious Orange Marmalade with Myer's Rum® dipping sauce.	
☀️ Red Stripe Beer Calamari	\$7.5
Marinated in Jamaican beer and Florida bay spice blend, lightly fried and served with a roasted red pepper Remoulade.	
Seared Yellow fin Tuna,	\$8.9
Sushi grade tuna seared served with wasabi, and soy sauce.	
Braised Mussels	\$8.2
In coconut lime curry broth with julienne of vegetables.	

Catch Salad	\$4.5
Caesar Salad	\$4.2
Add Jerked Chicken or Red Stripe Beer Calamari \$10.2	
St. Martin Salad	\$11.9
Grilled Jerk Spiced Shrimp or Chicken, Roasted Macadamia Nuts, Mixed Field Greens, Carrots, Roma Tomato, Red Onion, Goat Cheese, Citrus Vinaigrette Dressing	

**GARLIC AND CILANTRO BUTTER SAUCE - CREAMY SPINACH ROCKEFELLER SAUCE
ROASTED CREOLE TOMATO SAUCE - SPICY MANGO SALSA - ORANGE RUM SAUCE - BANANA DAIQUIRI**

ATLANTIC SALMON	\$16.9
YELLOWFIN TUNA	\$19.2
SCALLOPS	\$18.9
MAHI MAHI	\$17.9

☀️ Macadamia Nut Encrusted Chilean Sea Bass	\$24.7
Certified Fresh Sea Bass encrusted with Macadamia nuts, served on Citrus Buerre Blanc Sauce and topped with Island Mango Salsa.	

Peppercorn Encrusted Tuna	\$19.2
Tri-color Peppercorns and topped with a Red Wine Butter sauce.	
Shrimp Scampi Caribbean Style	\$15.2
Fresh Lime, Capers, Tomatoes, Green Peppers, and Roasted Garlic.	
☀️ Guava Salmon	\$17.9
Stuffed with fresh Basil, wrapped in Apple Wood Smoked Bacon on Guava BBQ sauce, topped with Roasted Corn salsa.	

☀️ Jamaican Jerked Pork Tenderloin	\$16.7
Jerk spiced rubbed flamed-grilled and served with a Captain Morgan Spiced Rum® sauce, and Roasted Corn Salsa.	

Filet Mignon	13 oz. \$28.9	9 oz. \$25.2
Aged and seasoned to perfection. Our most tender steak		

Flame Broiled Jerk Chicken	\$16.7
18-20 oz. Dbl Breast Chicken, Passion Fruit Vinaigrette.	

Caribbean Clams	\$7.9
Little and Middle Neck Clams in a White Wine Tomato Broth, finished with Sweet Butter and Mixed Greens	

Spinach and Crab Dip	\$8.5
Monterey Jack and Parmesan Cheeses Tri-colored Tortilla Chips	

Steamed Snow Crabs	\$19.9
Full pound of Snow Crab Claws and Clusters, served with Drawn Butter	

CHILIEAN SEABASS	\$23.7
BLACK GROUPE	\$21.9
BLUE MARLIN	\$18.9
TILAPIA	\$17.9

Sautéed Blue Crab Cakes	\$10.2
Blue Crab with Jamaican Spices, garnished with island mango salsa.	
Garlicky Shrimp	\$8.5
Six large Char-broiled shrimp topped with garlic butter sauce and drizzled with spicy roasted tomato vinaigrette.	
☀️ Sweet Plantains and Shredded Pork	\$6.9
Crispy Fried Plantains topped with slow roasted BBQ Pork, served with Jamaican Cole Slaw.	
Stuffed Shrimp Tempura Appetizer	\$9.9
Crab Meat Ginger and cilantro, Orange Rum Cream Sauce.	
Shrimp Spring Roll	\$6.2
Fresh vegetables and curry spiced shrimp. Served with a Pina Colada dipping sauce	

Lobster Bisque Soup	\$6.2
Corn and Ham Cream Soup	\$5.0
Spicy Bahamian Conch Chowder	\$5.9
☀️ The Fresh Fish Salad	\$11.5
Skewered jumbo shrimps, scallops, and fresh fish are flame-grilled. Served over mixed greens and a large Portobello mushroom with tropical citrus vinaigrette dressing.	

Stuffed Grouper with Crabmeat	\$27.9
Black Grouper stuffed with Super Lump Crab Meat, ginger, and cilantro on a pool of Garlic, Key Lime, and White Wine Sauce	
Pistachio Encrusted Scallops	\$21.9
Roasted Plantain Daiquiri Sauce.	

Blackened Grouper	\$21.9
Served on a pool of Smoked Tomato Vinaigrette, topped with a Red Pepper Pineapple Salsa.	

Paella	\$18.9
Large Shrimp, Mussels, Chicken, and Chorizo Sausage, Peas, and Tomatoes. A Wine, Garlic, Saffron broth over Rice.	

Chimichurri Rib Eye Steak CAB®	\$19.2
14 oz. cut. Garlic, Red Pepper, Parsley and Cilantro.	

Cuban Style Back Pork Ribs	\$16.9
Huge portion of ribs slow roasted & basted with Guava BBQ sauce.	

Certified Angus Beef® New York Strip Steak	\$20.9
Surf and Turf	\$35.0

9 oz. Lobster Tail, Drawn Butter, 6oz. Filet Mignon, Red Wine Sauce	
---	--

Fresh Catch	\$23.9
Salmon Topped with Lump Crab Meat, Green Asparagus, and finished with Champagne Hollandaise.	

Catch Pasta	\$17.9
Jerk Chicken in a Garlic Butter White Wine Cream Sauce. Topped with Fresh Parmesan Cheese.	

Blacken Blue Marlin, Red Pepper Pineapple Salsa	\$18.9
--	--------

