

APPETIZERS

CLASSIC BUFFALO CHICKEN WINGS Tossed in Original Frank's Red-Hot Sauce, celery stalk and blue cheese dip	16.00
PARMA CAPRESE SALAD Sliced ripe tomato and mozzarella cheese, Slithers of Parma ham drizzled with pesto sauce	16.00
BERMUDA FISH CAKES Codfish, potatoes and fresh herbs fried to a golden brown served on a bed of arugula.	18.00
CHICKEN SATAY Skewers of chicken marinated Indonesian style grilled, dipped in coconut milk and peanut sauce.	18.00
GOAT CHEESE CROQUETS Goat cheese, cream cheese served on a bed of arugula	18.00
PAN SEARED PORTOBELLO MUSHROOM Pan-seared mushroom cap filled with roasted garlic and marinara sauce topped with Cambozola che	25.00 eese and grilled.

SALADS

Add to any salad: Shrimp \$12 • Hake or Mahi-Mahi \$12 • Chicken \$10

CAESAR SALAD	14.00
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Crisp romaine hearts with Caesar dressing and homemade crouton

SPINACH SALAD 18.00

Candied walnuts, red onion, feta cheese, tomatoes dressed with mango vinaigrette

MEDITERRANEAN SALAD 27.00

Sun-blushed tomatoes, capers, kalamata olives, chopped parsley & oregano bound potato salad topped with seared ahi tuna loin dressed with citronette and red pepper coulis

POKE BOWL 29.00

Hawaiian style salad with avocado, pineapple, mixed leaves and quinoa served with lime & ginger yoghurt dressing. Your choice of seared tuna, salmon or grilled shrimp.

SANDWICHES	
PLANT BASED BURGER Vegan patty lettuce and tomato on a Homemade Bun with choice of vegan cheese	21.00
CHICKEN BBQ or CAJUN SPICED WRAP Grilled chicken strips with mix leaf lettuce and choice of steak fries , sweet potato fries or pub style fries	22.00
CLASSIC HAMBURGER Grilled beef patty, caramelized onions, lettuce, tomatoes, pickles, cheese and bacon	24.00
FISH SANDWICH Toasted raisin bread spread with tartar sauce, lettuce, tomato, grilled mahi-mahi served with a side of slaw ar	36.00 and fries



MAINS

PAD THAI Sautéed vegetables, egg & soba noodles in a peanut and coconut spicy sauce garnished with Cilantro Add: Shrimp \$10 - Chicken \$8 - Tofu (no egg) \$6	18.00
MARGHERITA PIZZA Homemade pizza base and sauce topped with grated mozzarella cheese baked golden	19.00
Sole I Mare Pasta with choice of pesto, marinara, volute, or aglio olio sauce Add On: Shrimp \$10 – Hake or Mahi-Mahi \$10 - Chicken \$8	20.00
PORK SCALLOPINI WITH LEMON BUTTER SAUCE Pan fried scallops of Pork Loin with mashed potato and vegetables, finished with a caper lemon butter sauce	28.00
SEA FOOD PAELLA Fish fillets, Mussels and shellfish cooked slowly in a herb, tomato, saffron infused rice and fish stock, finished we chopped fresh herbs	38.00 vith
GRILL	
JERK GRILLED CHICKEN BREAST Grilled chicken seasoned with jerk spices marinated with garlic, lime, pepper and olive oil	22.00
MAHI-MAHI Mahi-Mahi marinated with citrus, island seasoning and olive oil then grilled, served with mango and ginger sa	38.00 Isa.
SAUTÉ GINGER GARLIC SALMON Salmon infused with ginger, garlic, soy sauce served with sauté vegetables and Shanghai noodles	38.00
FISH TRIANGLE Pan seared wahoo, mahi-mahi and salmon each served on a pool of lemon butter sauce	39.00
RIBEYE Chargrilled 10oz angus beef grilled your way and served with homemade steak butter and red wine reduction	46.00
RACK OF LAMB Pan seared rack of lamb brushed with dijon mustard then coated in herb-crumb and red wine reduction	53.00
All grill selections served with a side of vegetables & starch	
DESSERTS	
CARROT POTS Carrot cake Coco style	14.00
CHOCOLATE PYRAMIND Chocolate mousse with orange infused sponge covered with chocolate glaze accompanied with fresh seasons	14.00 al fruits
CHEESECAKE New York style cheesecake with berry compote	14.00
ICE CREAM Various flavor selection, served with fresh fruit, cream and wafer	14.00
SORBET Various flavor selection, served with fresh fruit, cream and wafer	14.00