

Appetizers

Jamaican Whole Chicken Wings <i>Jerk marinated, served with a mango dipping sauce</i>	\$9
St. Thomas Crab Claws <i>Blue crab claws in a passion fruit butter</i>	\$12
Conch Fritters <i>Deep fried and served with a tangy, spicy dipping sauce</i>	\$10
Creole Baked Goat Cheese <i>Served in a roasted red pepper cup with garlic croutons</i>	\$8
Puerto Rican Tostones <i>Crispy fried green plantains. Served hot and lightly salted. A Caribbean staple</i>	\$6
West Indies Fish Cakes <i>Flaked salt cod cakes served with a curry aioli</i>	\$10
Cuban Beef Picadillo Empanada <i>Deep fried and served with habanero stuff green olives</i>	\$9

Soups and Salads

Tropical Waldorf Salad <i>Lettuce, apple, pecans, dried cranberries, and coconut dressing</i> <i>Add blackened salmon (\$16)</i> <i>Add blackened chicken (\$14)</i>	\$8
Papaya, Mango, and Avocado Salad <i>With Mesclun spring greens, papaya seed vinaigrette, and toasted cashews</i>	\$8
Rum Soaked Tropical Fruit Salad <i>Fresh, in season tropical fruit with light rum and toasted coconut</i>	\$8
Bahamian Conch Chowder <i>Hearty and rich. Sure to remind you of your last trip to the islands</i>	\$10
Yucatan Chicken and Tortilla Soup <i>Chicken Broth with vegetables and chicken breast, blue and white tortilla strips</i>	\$7
Fresh Greens Salad with Papaya Seed Vinaigrette <i>(\$3 with an entrée)</i>	\$5