

Dinner Entrees

Pan Seared Fish of the Day <i>Topped with cucumber, jalapeno slaw Served with sweet potato mash and asparagus</i>	\$26
Jamaican Jerked Pork Loin <i>Served with garlic and scallion mashed potatoes and fried plantain</i>	\$21
Calypso Shrimp Pasta <i>Calypso Pasta Sauce: A spicy chicken broth with heavy cream Fettuccini in a creamy Calypso pasta sauce with Creole Shrimp, served with garlic bread</i>	\$18
Trinbagonian Stew Chicken <i>Served with Caribbean rice and beans and watercress salad</i>	\$19
St. Martin Red Snapper <i>Sautéed with honey, amaretto, and orange juice. Topped with banana and kiwi Served with Caribbean rice and beans</i>	\$22
Mango BBQ Spare Ribs <i>Tender pork spare ribs with a tangy, mango infused bbq sauce Served with sweet potato mash and fried plantain</i>	\$20
Braised Oxtails <i>Braised in a dark, West Indian gravy. With pimentos and sugarcane brandy drizzle Served with garlic and scallion mashed potatoes and roasted vegetables</i>	\$22
Grilled Salmon with Guava BBQ Sauce <i>Served with Caribbean rice and beans, and roasted vegetables</i>	\$24
Sofrito Ribeye Steak <i>Sofrito: aromatic puree of tomatoes, peppers, cilantro, onions, and garlic Grilled 10 oz ribeye with sofrito sauce (Spicy or mild) Served with Caribbean rice and beans and fried plantain</i>	\$28
Caribbean Veggie Pepper Pot <i>Served over brown rice and with garlic bread</i>	\$19
Vegetarian Choice <i>Choose any 4 of the sides listed with the entrees</i>	\$15

*See the drinks menu for a list of great wines, Caribbean beers,
Rum cocktails, sodas, iced teas, and waters*