



DINNER MENU

STARTERS

RED CONCH CHOWDER Sherry and Parmesan Bread Stick	\$12
FIRE ROASTED SHRIMP Red Pepper Coulis and Sweet Potato Risotto	\$16
FRIED GOAT CHEESE SALAD Goat Cheese coated with crushed Walnuts, Organic Greens spiced grilled Pears, Cherry Tomatoes, fresh Mint Honey Lemon Vinaigrette	\$14
FRIED YAM CROQUETTES Salt Mackerel Pate	\$10
CALLALOO AND FETA TRIANGLES Sautéed Callaloo and Feta rolled, homemade Tomato Chutney	\$10

ENTRÉES

HERB CRUSTED RACK OF LAMB Ratatouille, Port Wine and Rosemary Jus	\$38
CHICKEN PARMESAN Penne Pasta, Grilled Zucchini, Squash, Red Pepper and Marinara Sauce	\$26
JERK CATCH OF THE DAY Seared Ripe Plantain Polenta, Sour Sop Beurre Blanc	\$30
CRAB TOPPED BEEF TENDERLOIN Potato Dauphinoise, Hollandaise Sauce	\$45
BRAISED OXTAIL Onion, Scotch Bonnet Pepper, Thyme stew, Butter Beans, Rice and Peas	\$30
BUILD YOUR OWN PORTLAND JERK SEAFOOD FLATBREAD PIZZA Shrimp, Squid, Mussels, Peppers, Local Spinach, Mozzarella, Tomato Sauce	\$35
(V) ROASTED CURRY VEGETABLE STRUDLE Zucchini, Squash, Bell Pepper, Red Onion, Filo Pastry, Almond Coconut Cream	\$22

All menu items are quoted in US dollars and garner 16.5% government tax and a 10% service charge.
We are committed to your health and well-being by preparing all cuisine without artificial trans-fat. We follow organic farming practices.