

LOCAL

LOBSTER FEST

STARTERS

- LOBSTER CHOWDER** \$14
potato, corn, bacon, thyme, garlic bread
- ROASTED TOMATO BISQUE** \$12
local heirloom tomato, basil, roasted bell pepper, garlic toast
- LOBSTER LOLLIPOPS** \$18
cornmeal battered and deep fried lobster tails, remoulade sauce
- LOBSTER FRITTERS** \$18
scotch bonnet aioli, escovitch
- LOBSTER POUTINE** \$16
crispy fries, cheese curds, lobster bisque gravy

MAINS

- WHOLE LOCAL LOBSTER** \$MP
seasoned to perfection, grilled then broiled, local greens, deep fried cornmeal cob corn
- SURF & SURF** \$35
blackened local catch filet, citrus beurre blanc, grilled lobster tail, local pumpkin mash, sauteed callaloo
- COASTAL PARPADELLE** \$29
caribbean lobster, prawns, champagne saffron cream sauce, blistered heirloom tomato, garlic chives
- CAYMAN STYLE LOBSTER** \$26
island peppers, thyme, garlic, local tomato, white rice, fried plantain
- CARIBBEAN LOBSTER TAILS** \$32
garlic butter broiled, pumpkin mash, local greens,

COLD MENU



- LOBSTER BRUSCHETTA** \$19
tender poached lobster, local heirloom tomatoes, garden basil, garlic
- COAST SALAD** \$26
garlic butter grilled caribbean lobster tails, citrus prawns, local mixed greens, local tomato, garden herbs, zesty vinaigrette

DESSERTS



- COCONUT CAKE** \$7
buttercream tahitian vanilla frosting, toasted coconut
- GUAVA KEY LIME PIE** \$9
ginger snap crust, guava custard, zesty lime

