

Lobster Fest

HOT APPETIZERS

LOBSTER CHOWDER 16-
garlic bread

LOBSTER LOLLIPOPS 19-
cornmeal batter, remoulade sauce

FRIED LOBSTER BITES 18-
escovitch, scotch bonnet aioli

BREADFRUIT LOBSTER TACOS 19-
cabbage, tropical salsa, avocado, taco sauce

MAINS

WHOLE LOCAL LOBSTER MP-
garlic butter broiled, caribbean spiced cob
corn, island peppers, market greens

STEAK & LOBSTER 65-
filet mignon, grilled caribbean lobster tail,
bernaise, mashed potato springroll, market greens

SIGNATURE SEAFOOD BOIL 55-
red rock prawns, jonah crab, lobster,
mussels, cob corn, potatoes, old bay garlic
bouillabaisse, fritters

family style boil for four | 200-

LOBSTER CARBONARA 32-
caribbean lobster & prawns, guanciale, pecorino,
black pepper, garlic bread

CARIBBEAN LOBSTER TAILS 36-
garlic butter broiled, callaloo rice, local greens

LUIGI'S LINGUINI 35-
spicy marinara, lobster, prawns, mussels, fresh
catch fish, garlic bread

CAYMAN STYLE LOBSTER 29-
basmati rice, fried plantain, coleslaw

CHILLED



LOBSTER CEVICHE 21-
citrus poached, island peppers,
breadkind chips

**LOBSTER &
AVOCADO SALAD 29-**
grilled caribbean lobster tail,
citrus prawns, local market greens,
avocado, cherry tomato, coco
bacon, zesty citrus vinaigrette

DESSERTS



COCONUT CAKE 7-
tahitian vanilla frosting, toasted
coconut

KEY LIME PIE 8-
ginger snap crust, whip

CHOCOLATE CAKE 7-
vanilla ice cream

CARROT CAKE 8-
cream cheese frosting, walnuts

wifi password: freshfish

pricing in Cayman Islands currency: CI\$1.00 = USD\$1.25

15% gratuity added to all food & beverage