

RESTAURANT WEEK

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OCTOBER 20TH - 24TH 2026

\$55

APPETIZER

COCONUT PUMPKIN SOUP
SILKY COCONUT PUMPKIN SOUP, DELICATELY SPICED
WITH CARIBBEAN AROMATICS

CONCH CEVICHE
FRESH ISLAND CONCH, CITRUS-MARINATED WITH RED
ONION, PEPPERS, CILANTRO & TROPICAL HERBS.

SALTFISH FRITTERS
LIGHTLY FRIED SALTFISH FRITTER WITH CURRY AIOLI

SIGNATURE ENTRÉES

CREOLE FRIED GROUPER
CRISPY FRIED GROUPER SERVED WITH CREAMY
PLANTAIN MASH AND A RICH CREOLE SAUCE.

BRAISED OXTAIL
SLOW-BRAISED OXTAIL IN A RICH CARIBBEAN
GRAVY, SERVED WITH FRIED PLANTAIN &
FRAGRANT RICE AND PEAS.

SEARED SEA SCALLOPS
PAN-SEARED SEA SCALLOPS WITH CREAMY
CAJUN SAUCE, SILKY MASHED POTATOES &
SEASONAL SUCCOTASH.

SWEET FINALE: DESSERTS MADE WITH LOVE

WARM SPICED BREAD PUDDING WITH RUM SAUCE
KEY LIME PIE
GUAVA & COCONUT TART SERVED À LA MODE WITH
VANILLA BEAN ICE CREAM

