RESTAURANT WEEK

RESTAURANT WEEK DINNER MENU
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

1748

long bay

15% SERVICE FEE WILL BE ADDED TO YOUR BILL

#LONGBAYBVI