

**PRIX FIXE MENU \$28.95**

**STARTING COURSE**

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Local Greenport Char-Grilled Oysters  
panko saffron encrusted, grilled ciabatta bread

Grilled Artichokes  
remoulade sauce

Duck Empanadas  
peppers, spicy queso inside crispy pastry, spicy horseradish sauce

Fried Calamari  
mango sriracha aioli, pickled shallots, cilantro

Dominican Ribs  
sweet chili ginger soy glaze

**ADD A SALAD TO ANY MEAL +\$6**

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**Barbados Roasted Garlic Caesar**  
House Salad: Danish blue cheese, sugared pecans, champagne vinaigrette

**MAIN COURSE**

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Jerk Chicken Platter  
coconut risotto, mango papaya honey salsa

Ahi Tuna Salad  
grade A tuna, mango, avocado, purple onion, sesame seed, field greens, ginger soy vinaigrette

Three Taco Combo  
chef's specialty features

Soy and Sugar Cane Salmon  
veggie of the day

Dominican Ribs  
sweet chili ginger soy glaze, fresh herbs, roasted sweet potatoes

Mampie Grouper\* +\$2  
grilled grouper, fried shrimp, creole reduction sauce, garlic smashed potatoes, veggie of the day

Island Ribeye\* +\$8  
ginger pineapple soy marinade, roasted sweet potato

**DESSERT COURSE**

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Chocolate Banana Muffin  
french vanilla ice cream, rum sauce

Key Lime Pie  
graham cracker crust with pecans, whipped cream

Tres Leches  
soaked sponge cake, fresh berries, bananas, caramel, whipped cream, almonds

\*Consuming raw or uncooked meats, fish, shellfish or fresh eggs may increase your risk of food born illness, especially if you have certain medical conditions. These items noted may be cooked to your liking.