

*Eastern Caribbean*

*The food of the Eastern Caribbean features island specialties like the conch fritters and fish chowder of The Bahamas, the simple but delicious roasted pork with rice and beans of Puerto Rico, and the sweet and savory curry dishes of the Virgin Islands. Paired, of course, with countless varieties of tropical drinks, made almost exclusively with locally distilled rum.*

**ULTIMATE XO**

*An alluring blend of Grey Goose Vodka, Chila'Orchata and Patron Café. 10.50*

**SHRIMP ESCABECHE\***

*A traditional latin way of preparing fish or seafood. Pickled shrimp with red onions, garlic and vegetable strips. Served with garlic toast*

**OVEN ROASTED MOJITO CHICKEN**

*Marinated with Caribbean herbs and seasonings. Served with yellow rice and pigeon peas. Roasted calabaza.*

*Great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$20.00 applies to each entrée*

**BROILED MAINE LOBSTER TAIL**

*served with drawn butter*

**SURF & TURF\***

*Maine lobster tail and grilled filet mignon*

**BROILED FILET MIGNON\***

*9-oz. premium aged beef*

**NEW YORK STRIP LOIN STEAK\***

*14-oz. of the favorite cut for steak lovers*

*\*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*