

St Maarten

The whole island is known for excellent cuisine partly due to its French influences. Creole, French, and West Indian cooking are particularly renowned. Many other nationalities have influenced the fare on St Maarten because of its heavily diverse roots.

ISLAND MARTINI

A refreshing mix of Bacardi Limon, Pineapple and Orange Juice and a touch of Grenadine. \$9.50

CARIBBEAN BOUILLABAISSSE

Local Fish and Seafood in a Saffron Broth with Tomato, Fennel and Sauce Rouille.

COQ AU VIN

Chicken Marinated and Cooked in Red Burgundy Wine with Mushrooms, Silver Onions and Bacon, Finished with some aged Brandy.

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.*