



Soup

Bahamian Conch Chowder Bowl-11 / Cup-8

Fresh Soup of the Day Bowl-9 / Cup-6

Salads

House Salad- Cobb Salad-Crisp Iceberg Lettuce with Turkey, Hard Boiled Egg, Grape Tomato, Applewood Smoked Bacon & Bleu Cheese Crumble. Your Choice of Dressing-**Large-17 / Small-12**

Caesar Salad-Fresh Chopped Hearts of Romaine, Tossed with Spiced Croutons, Shaved Parmesan, in our House Made Caesar Dressing Garnished with White Anchovy-**Large-19 / Small-14**

Miso Salad-Nappa Cabbage, Fresh Long Cut Chive, Julienne Snow Pea, Julienne Carrot & Miso Roasted Chicken, Tossed in a Miso Honey Vinaigrette, Garnished with Sesame Seed & Crisp Fried Wonton-**Large-19 / Small-14**

Starters

Drunken Grouper Nuggets- Crisp Fried, Beer Battered Grouper Nuggets, Marinated in Coconut Rum & Old Bay, Tossed in Sweet Cream Butter & Served with a Spicy Mango, Plum Sauce-**20**

Stuffed Calamari-Calamari Tube, Stuffed with a Sausage Stuffing, Lightly Breaded & Deep Fried Served with a Mildly Spicy Sauce Pomodoro-**18**

Shrimp Ceviche-Shrimp, Tomato, Lime, Lemon, Bell Pepper, Onion, Jalapeno & Cilantro Served with Crispy Hand Cut Tortilla & Plantain Chips-**17**

PEI Mussels-Prince Edward Island Mussels, Braised with Tomato, Chipped Red Pepper, Basil, Brown Ale & Sweet Cream Butter-**14**

Flat Breads

Caprese Flatbread-Fresh Dough, Simply Brushed with EVOO, Topped with Fresh Mozzarella, Sliced Roma Tomato, Fresh Chiffonade of Basil & Grated Parmesan Baked and Garnished with a Drizzle of Aged Balsamic Syrup-**25**

Buffalo Chicken Flatbread-Fresh Dough, Sauce Pomodoro, Shredded Mozzarella Cheese, Crisp Fried Chicken Tossed in Buffalo Sauce, Crumbled Bleu Cheese & Scallion-**23**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% Gratuity is included on all food and beverage charges. We accept Visa, Master Card & Discover

Sandwiches

Grouper Sandwich– Grilled, Seared or Blackened, Local Black Grouper,

Served on Pillow Soft Sour Dough Roll with Lettuce, Tomato & Onion

Served with Hot Crispy Fries, Southern Tartar Sauce & Fresh Lemon-**Market Price**

The Jack Burger– Special Ordered, Half Pound Ground & Brisket Patty, Seasoned with Maldon Sea Salt &

Fresh Cracked Black Pepper, Topped with your Choice of Cheeses, Lettuce, Tomato & Onion

Served with Hot Crispy Fries & Cornichon -**19**

Black Bean, Quinoa & Roasted Corn Burger–Mélange of Black Bean, Quinoa, Roasted Sweet Corn, Onion &

Garlic Cooked on a Griddle & Served on a Brioche Roll

With a Smear of Boursin Cheese, Lettuce & Tomato Accompanied with Hot Crispy Sweet Potato Fries- **22**

Prime Rib Sandwich–House Roasted & Shaved Prime Rib of Angus Beef,

Piled High on a Hoagie Roll with Melted Swiss Cheese Crisp Fried Tobacco Onion & Horseradish Cream Sauce

Served with Hot Crispy Fries-**19**

Hot Honey Chicken Sandwich–Fried Breast of Organic Chicken, Tossed in our House Made Hot Honey

Served on a Pillow Soft Sourdough Roll with Cheddar Cheese,

Applewood Smoked Bacon, Lettuce, Tomato & Onion. Accompanied with Hot Crispy Fries-**15**

Pastas

Sundried Tomato Pesto Chicken–Penne Pasta with Pan Roasted Chicken, Shallot, Garlic,

Broccoli & Baby Spinach in a Parmesan Cream Sauce-**22**

Frutti de Mare– Linguini Pasta with a Sauté of Calamari, Mussels, Clams, Shrimp & Scallop Sauteed, Simmered

in a Sauce Pomodoro with Minced Garlic, Shallot, Lemon & Chipped Red Pepper-**32**

Linguini & Clam–Fresh Littleneck Clams, Steamed with Minced Garlic, Lemon, Parsley,

White Wine & Sweet Cream Butter Tossed in Linguini Pasta-**29**

Entrées

Black Domestic Grouper– Seared Black Domestic Grouper, Seared with Maldon Sea Salt & Fresh Cracked

Black Pepper, Served over a bed of Butter Braised Golden Fingerling Potato

With Smoked Tomato Beurre Blanc & Wilted Baby Spinach-**Market Price**

Sticky Chicken– Half of a Roasted Chicken, Dressed with a Bourbon, Honey Glaze

& Blasted in a 500 degree Oven, Served with a Sweet Potato Hash & Garnished Leek-**32**

Char Grilled Mahi Mahi–Marinated & Char Grilled Domestic Mahi,

Served over a Zucchini & Yukon Gold Latke, Finished with a Lemon & Fresh Herb Puree-**33**

Peking Duck Breast–Seared Peking Duck Breast (Crispy Skin)

Served over a Sweet Potato Puree with Chevre Creamed Leeks,

Garnished with Truffled Laced Pea Shoot & Green Pea Puree-**42**