

# PALATE ♦ TEASERS

## Seafood Pot Stickers

FRESH GULF SHRIMP, WARM WATER GROUPEL, SUN DRIED TOMATOES AND ROASTED GARLIC, WRAPPED IN A WONTON SKIN AND PAN SEARED, DRIZZLED WITH SOY BÉCHAMEL

9.25

## Caramelized French Onion Soup

SHERRIED ONION BEEF BROTH WITH ASIAGO CROUTON & CHEESES

4.95

## Loaded Homemade Potato Soup

OUR PREMIER SOUP. RICH AND SMOOTH, MADE WITH HEAVY CREAM. TOPPED WITH BACON, SOUR CREAM, GRATED CHEDDAR, AND HOUSE-GROWN CHIVES.

6.25

## Bahamian Conch Fritters

TRADITIONAL ABACO STYLE FRITTERS, LOADED WITH FRESH CONCH, SERVED AN AUTHENTIC BOHEMIAN DIPPING SAUCE

7.50

## Florida Style Crab Cakes

A REFRESHING DEPARTURE FROM THE TRADITIONAL, LOADED WITH REAL CRAB MEAT AND OOZING WITH THE REAL FLAVORS OF THE CARIBBEAN

8.50

## Empanadas

THE SUNSHINE STATE EGG ROLL. WHITE MEAT CHICKEN, BLACK BEANS, AND MONTEREY JACK CHEESE, ROLLED EGG ROLL STYLE AND FRIED TO CRISPY PERFECTION

6.50

## Hot Crab & Artichoke Dip

HOUSE MADE DIP WITH ARTICHOKE AND SECRET SPICES, BLENDED WITH CRAB. SERVED WITH HERB TOASTED PITA CHIPS.

9.25

# ENTRÉE SALADS

## Tomatoes In All Their Glory

A MEDLEY OF FRESH SEASONAL TOMATOES, SIMPLY DICED AND LIGHTLY TOSSED IN OPAL BASIL VINAIGRETTE. HAVE THIS SALAD AS AN UPGRADE FROM OUR HOUSE SALAD

2.25

## Poki

A CEVICHE FOR THE NEW AGE. FINELY DICED AHI TUNA, BLENDED WITH MAUI ONION AND OGO SEA WEED, MARINATED IN SOY AND GINGER SAUCE.

9.50

## Teriyaki Beef Salad

WE MARINATE A PETITE NEW YORK STRIP IN HOME MADE TERIYAKI SAUCE FOR 48 HOURS, GRILL TO ORDER AND TOSS WITH BABY SPRING MIX, FRESH JULIENNE VEGGIES, CABOT CHEDDAR AND CRISPY WONTONS. DRESSED WITH AN AU JUS VINAIGRETTE

11.50

## Key West Caesar

TRADITIONAL CAESAR SALAD. SPICE THING UP BY ADDING YOUR CHOICE OF GRILLED CHICKEN, GRILLED FISH OF THE DAY, OR JUMBO GULF SHRIMP.

10.50

## House Salad

FRESH MIXTURE OF LETTUCES, HEIRLOOM TOMATOES, RED ONION AND SHOESTRING CARROTS. SERVED WITH CHOICE OF DRESSINGS.

2.50

# ENTREES

## Bush Hawk Delmonico

A CUT OF THE FINEST BEEF SEASONED & GRILLED THE WAY YOU LIKE IT. THIS SELECTION IS FOR THE STEAK PURIST.

21.50

## Marquesas Filet

ONE FILET MIGNON, BUTTERFLIED AND STUFFED WITH A BLEND OF BRIE, GOAT CHEESE, ROASTED GARLIC AND SUN DRIED TOMATOES. DRIZZLED WITH ACHIOTE CABERNET SAUCE

24.50

## Walker's Cay Tornadoes

A NEW TWIST ON AN OLD FAVORITE. A PAIR OF PETITE FILETS, ONE DRESSED WITH BALSAMIC CARAMELIZED RED ONION, ONE SERVED OVER A SLICE OF BRIE AND DRIZZLED WITH NAPA VALLEY MARITAGE SAUCE

25.50

## Blue Mountain Rack of Lamb

TRADITIONAL FRENCH STYLE, PAN SEARED & OVEN FINISHED WITH ESPRESSO BEAN JUS LIE

28.95

## Caribbean Blueberry Pork Chop

A TREMENDOUS BONE IN CHOP, GRILLED TO PERFECTION THEN CRUSTED WITH BREAD CRUMBS TOPPED WITH PACIFIC NW BLUEBERRY'S AND SURROUNDED BY TROPICAL PLATANOS.

22.50

## Brown Butter Shrimp

FRESH GULF SHRIMP GENTLY PAN SEARED WITH A FRENCH STYLE BROWN BUTTER AND HERB SAUCE

20.50

## The Bag

FRESH GULF GROUPER, FRESH VEGETABLES AND STICKY RICE, STEAMED IN AUTHENTIC FISH FUME AND SERVED SEALED, OPENED TABLESIDE. TRULY A DELIGHT FOR THE SENSES.

18.50

# ENTREES

## Tuna in a Penguin's Suit

FRESH LINE CAUGHT YELLOW FIN TUNA, CRUSTED WITH BLACK AND WHITE SEAMEN SEEDS AND PAN SEARED. SERVED OVER ICY PASTA NOODLES TOSSED WITH JULIANNE OF VEGETABLES AND PONZU SAUCE

18.50

## Chicken Diablo

BUTTERFLIED CHICKEN BREAST SMOTHERED IN SPICY VODOO MUSHROOMS, SMOKY BACON AND MONTEREY JACK CHEESE

17.50

## Rum Butter Chicken

WHOLE BONELESS CHICKEN BREAST, GRILLED AND SERVED OVER ANGEL HAIR PASTA WITH A RUM BUTTER SAUCE

16.50

## Sticky Chicken

CHICKEN TENDERLOINS SAUTÉED IN A SHU MAI SAUCE . SERVED OVER A BED OF CELLOPHANE NOODLES TOSSED WITH FRESH JULIENNED VEGETABLES

15.50

## Southbound Salmon

CHINESE FIVE SPICE BLENDED WITH FRESH CITRUS FRUITS AND MARINATED. OVEN ROASTED AND TOPPED WITH CRISPY FRIED WONTONS

19.50

## Vegetable Primavera

FRESH SEASONAL VEGETABLES SAUTÉED AND TOSSED WITH TOMATO FETTUCINI AND A FLAVORFUL PRIMAVERA SAUCE.

13.50

## Tobago Trinity Pasta

CURRENTS, DICED PINEAPPLE, MANDARIN ORANGE WEDGES TOSSED WITH SUN DRIED TOMATO FETTUCINI WITH ROGAN JOSH CURRY CREAM SAUCE TOPPED WITH SKEWERED JUMBO JERK PRAWNS

16.50

