

UPPER DECK

...Starters...

LOCAL CONCH CHOWDER

US\$9.50/EC\$25.00

New England style with local lambi (conch)

ISLAND SEAFOOD SALAD

US\$18.00/EC\$47.00

Dorado, mussels, shrimp and squid, poached and bound with rum and lime scented Marie Rose sauce

COCONUT CRUSTED SHRIMP

US\$17.00/EC\$45.00

With sweet chili tartar sauce

FISH CEVICHE

US\$15.00/EC\$39.00

Served in a tortilla cup

TUNA POKE

US\$20.00/EC\$51.00

Hawaiian style marinated tuna with soy, sesame, wakame seaweed and local hot pepper

BLACKENED SASHIMI

US\$20.00/EC\$51.00

Spice coated and quick seared yellowfin tuna with wasabi, soy, mayonnaise sauce.

ESCARGOTS LABRELOTTE

US\$15.00/EC\$39.00

Six tender snails with local herbs, fresh garlic butter and lime juice. Served with sliced baguette.

CREOLE MUSSELS

US\$18.00/EC\$46.50

Baked on the half shell with local tomato sauce and Mozzarella cheese

VEGETABLE TOSTADA

US\$13.00/EC\$33.00

Crisp corn tortilla, topped with re-fried beans, shredded lettuce, tomato, cucumber and yoghurt

...The Main Event...

LUCIAN BOUILLABAISE

US\$36.00/EC\$94.00

Local fish and seafood in tomato stew flavored with fennel, pastis and fresh herbs. Finished with coconut milk and served with rouille (spiced garlic mayonnaise) and baguette.

VOODOO SHRIMP

US\$32.00/EC\$84.00

Sautéed with tomato and island jerk spices and served with rice and Chef's vegetables of the night.

CATCH YOUR WAY

US\$30.00/EC\$78.00

Today's fillet of fish prepared to your preference. Served with rice and Chef's vegetables of the night.

MEUNIÈRE pan fried with browned butter and lemon juice

AMANDINE pan fried with toasted almonds and lemon butter

CHAR-GRILLED with fresh herbs and extra virgin olive oil, fresh tomato salsa

CREOLE simmered in local style tomato sauce

JERK Jamaican style spiced and grilled...Hot! Hot! Hot! Served with lemon butter

MANGO GLAZED CHICKEN BREAST

US\$25.00/EC\$67.00

Served with pickled vegetables, potato and vegetables of the day

WEST AFRICAN VEGETABLE STEW

US\$23.00/EC\$61.00

Fresh vegetable medley simmered with tomato and groundnut sauce. Served with couscous, flat bread and pickled vegetables.

VEGETARIAN LASAGNE

US\$23.00/EC\$61.00

Layers of pasta, grilled vegetables, tomato herb sauce and cheese sauce, baked with a topping of melting mozzarella. Served with garlic bread and a side salad with your choice of dressing.

...From the Butcher's Block...

We use only USDA Choice and Prime Angus beef, lightly seasoned with salt and pepper, served with your choice of fresh herb butter, mushroom sauce or peppercorn sauce.

GRILLED FILET MIGNON US\$48/EC\$127.50

Cut from the tenderloin, lowest fat content, very tender

GRILLED STRIPLOIN US\$43.00/EC\$114.00

Firmer texture, good marbling, thin layer of fat on upper edge

RIB EYE STEAK US\$46.00/EC\$121.00

Full flavored due to good marbling and higher fat content

MAKE IT 'SURF AND TURF' US\$8.00/EC\$21.00

Add three sautéed shrimp to any steak

Steaks are presented with potato and Chef's vegetables of the night.

...Desserts...

COCONUT CHEESECAKE US\$9.00/EC\$22.50

With fruit coulis

APPLE STRUDEL US\$9.00/EC\$22.50

With crème Anglaise

WARM CHOCOLATE BREAD AND BUTTER PUDDING

US\$9.00/EC\$22.50 Served with vanilla ice cream and umbrella tuille

CARROT CAKE US\$9.00/EC\$22.50

With cream cheese filling

CHOCOLATE TART US\$9.00/EC\$22.50

Served with an orange sauce

PECAN PIE US\$9.00/EC\$22.50

With crème Anglaise

JAMMER'S BANANA SPLIT US\$9.00/EC\$22.50

With coconut ice cream

CHEESE PLATTER WITH CRACKERS 30.00

Choice of chevre (mild goat's cheese)

All prices include 10% VAT. A 10% service charge will be added to the base price