...Starters...

**LOCAL CONCH CHOWDER** (sf) 25.00
New England style with local lambi (conch)

**ISLAND SEAFOOD SALAD** (sf)(gf) 47.00
Dorado, mussels, shrimp and squid, poached and bound with rum and lime scented Marie Rose sauce

**COCONUT CRUSTED SHRIMP** (sf) 45.00
With sweet chili tartar sauce

**FISH CÉVICHE** 39.00
Served in a tortilla cup

**TUNA POKE** (df) 51.00
Hawaiian style marinated tuna with soy, sesame, wakame seaweed and local hot pepper

**BLACKENED SASHIMI** (df) 51.00
Spice coated and quick seared yellowfin tuna with wasabi, soy, mayonnaise sauce.

**ESCARGOTS LABRELOTTE** 39.00
Six tender snails with local herbs, fresh garlic butter and lime juice. Served with sliced baguette.

**CREOLE MUSSELS** (sf) 46.50
Baked on the half shell with local tomato sauce and mozzarella cheese

**VEGETABLE TOSTADA** (v) 38.00
Crisp corn tortilla, topped with re-fried beans, shredded lettuce, tomato, cucumber and yoghurt

...The Main Event...

**LUCIAN BOUILLABAISE** (sf) 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** (sf) 84.00
Sautéed with tomato and island jerk spices and served with rice and Chef’s vegetables of the night.

**CATCH YOUR WAY** (df) 78.00
Today’s fillet of fish prepared to your preference. Served with rice and Chef’s vegetables of the night.

**MEUNIERE 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** 67.00
Served with pickled vegetables, potato and vegetables of the day

**WEST AFRICAN VEGETABLE STEW** (v)(n)(dl) 61.00
Fresh vegetable medley simmered with tomato and groundnut sauce. Served with couscous, flat bread and pickled vegetables.

**VEGETARIAN LASAGNE** (v) 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** 127.50
Cut from the tenderloin, lowest fat content, very tender

**GRILLED STRIPLOIN** 114.00
 Firmer texture, good marbling, thin layer of fat on upper edge

**RIB EYE STEAK** 121.00
 Full flavored due to good marbling and higher fat content

**MAKE IT ‘SURF AND TURF’ (sf) 21.00**
Add three sautéed shrimp to any steak

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

...Desserts...

**COCONUT CHEESECAKE** 22.50
With fruit coulis

**APPLE STRUDEL** 22.50
With crème Anglaise

**WARM CHOCOLATE BREAD AND BUTTER PUDDING** 22.50
Served with vanilla ice cream and umbrella tuille

**CARROT CAKE** 22.50
With cream cheese filling

**CHOCOLATE TART** 22.50
Served with an orange sauce

**PECAN PIE (n)** 22.50
With crème Anglaise

**JAMMER’S BANANA SPLIT** 22.50
With coconut ice cream

**CHEESE PLATTER WITH CRACKERS** 30.00
Choice of chevre (mild goat’s cheese)

(v) Vegetarian (n) Contains Nuts (gf) Gluten Free (sf) Contains Shellfish (df) Diabetic Friendly

Please advise us of any food allergies or dietary concerns so we may prepare your food to fit your needs.

Also, be informed that consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

All prices are inclusive of 10% VAT. A 10% service charge will also be added to the base price and reflected on your final bill. All prices are subject to change without notice.