

# DINNER MENU



## SHAREABLE PLATES

### CHARRED OCTOPUS (GF)

Grapefruit, Orange, Cassava, Basil, Island Eggplant

### CRACKED CONCH

Fried Conch, Curry-Lime Aioli

### DUO OF LUMP CRAB DIPS

Parmesan, Gruyere, Fines Herbs, Cayenne,  
Grilled Sourdough

### HUMMUS AND PITA (V)

Grilled House-made Pita, Crudités, Za'atar

### TWICE-COOKED PLANTAINS (V)

Mango & Chili Salsa, Guacamole, Cilantro

### GRILLED STEAK & RED ONION SKEWERS (GF)

Prime NY Strip, Zucchini, Salsa Verde

### MOJO SHRIMP AND PINEAPPLE SKEWERS (GF)

Coriander-Lime Vinaigrette

### CEVICHE OF THE DAY (GF)

Marinated Catch, Red Onion, Cucumber, Tomato,  
Avocado, Corn Chips

## SALADS

### FISHERMAN'S CAESAR SALAD (P)

Romaine, House-Made Dressing, Roasted Garlic, Double Smoked Bacon,  
Sourdough Croutons

### QUINOA & ARUGULA (V)

Roasted Island Pumpkin, Kale, Spiced Pepitas, Dried Cherries,  
Poppy Seed Vinaigrette

### ARTISAN GREENS

Mesclun, Watermelon Radish, Cucumber, Feta, Cherry Tomato,  
Sunflower Seed Crisps, Soft Herbs, Citrus Vinaigrette

### SALAD ENHANCEMENTS

Grilled Chicken Breast

Grilled Shrimp

Grilled Catch of the Day

Grilled ½ Lobster Tail\*

## ENTRÉES

### CATCH OF THE DAY

Please ask server for details

### FISHERMAN'S VILLAGE PAELLA (GF)\*

Bomba Rice, Saffron, Spanish Chorizo, Shrimp, Clams, Daily Catch, Charred Lemon  
(Vegetarian option available)

### CARIBBEAN PRAWN CURRY

Coconut Curried Prawns, Roti, Plantain Chips, Coconut Rice

### LOBSTER TAGLIATELLE

House-made Pasta, Spiny Lobster, Scotch Bonnet, Tomato, Pea Tendrils, Tom Basil

### BLACKENED GROUPE (GF)

Sweet Corn Risotto, Snap Peas, Upland Cress, Creole Sauce

### "BARBEQUED" JOYCE FARM CHICKEN (GF)

Charred Pineapple & Rum Salsa, Coconut Rice, Summer Squash

### GRILLED PETITE TENDERLOIN

6oz Prime Filet, Parmesan Breadfruit Wedges, Grilled Asparagus,  
Lemon Confit, Port Wine Demi

## DESSERTS

### PASSION FRUIT CHEESECAKE

Graham Cracker Crust, Mango Coulis, Crème Chantilly

### BANANA BAY MUD PIE

Brown Sugar, Flaky Crust, Mocha Crèmeux

### WARM PINEAPPLE UPSIDE DOWN CAKE

Dark Rum, Toasted Almonds, Vanilla Bean Gelato

### COCONUT FRITTERS

Guava Curd, White Chocolate,  
Spiced Blueberry Sauce

### GELATO TRIO