



## Dinner

### APPETIZER

#### COCONUT SHRIMP - US\$9 · BZ\$18

Shrimps crusted with fresh coconut flakes deep fried to perfection & served with pineapple dipping sauce

#### SEAFOOD CEVICHE - US\$14 · BZ\$28

Fresh chopped Seafood & spices marinated in fresh lime juice, served with crispy corn tortilla chips

#### SHRIMP BRUCHETTA - US\$ 10 · BZ\$20

Pan seared shrimp, tossed with diced tomato and fresh basil on crispy toast and drizzled with balsamic reduction.

#### CONCH FRITTERS - US\$11 · BZ\$22

A blend of Caribbean seasoning and vegetables combined with diced conch deep fried in a homemade batter and served with a tartar sauce

#### CESAR SALAD - US\$11 · BZ\$22

Fresh romaine lettuce, tossed with creamy dressing then topped with toasted croutons, & parmesan cheese

#### GEM BLACKEN SHRIMP SALAD - US\$12 · BZ\$24

Tomato, romaine, iceberg lettuce, cucumber, red onion, celery and boiled egg with honey jalapeno dressing

### ENTREES

#### BLACKEN SNAPPER - US\$20 · BZ\$40

Fresh pan seared Snapper fillet with creole seasoning, served with rosemary wedge potatoes & sautéed fresh steam vegetable

#### GARLIC SHRIMP - US\$17.50 · BZ\$35

Garlic marinated local shrimps and local vegetables served with coconut rice

#### LOBSTER TAIL IN CARIBBEAN BUTTER - US\$30 · BZ\$60

Grilled lobster tail cooked on Caribbean compound butter served with garlic mashed potatoes and steam vegetables

### **SURF & TURF - US\$35 · BZ\$70**

Grilled combination of beef tenderloin steak & lobster tail served with your choice of coconut rice, or garlic mashed potatoes, and steam vegetables

### **MUSHROOM FILLET MIGNON - US\$29 · BZ\$58**

7 oz of grilled fillet mignon covered with a creamy mushroom red wine sauce served with your choice of rosemary wedge potatoes ,or garlic mash potatoes and steam vegetables

### **CARIBBEAN CURRY**

Your choice of chicken, shrimp or lobster(when available) sautéed in coconut oil with garlic, Onions, bell peppers, tomatoes, and in our very own special coconut yellow curry sauce served with coconut rice & ripe plantains

Shrimp - **US\$16 · BZ\$32** Lobster - **US\$19 · BZ\$38** Chicken - **US\$14 · BZ\$28**

### **KEBOBS**

Two skewers with onions, sweet peppers tomatoes and grilled to perfection, coconut rice, and steam vegetables

Add chicken - **US\$14 · BZ\$28** Add shrimp - **US\$16 · BZ\$32** Lobster - **US\$19 · BZ\$38**

### **STUFFED CHICKEN - US\$17 · BZ\$34**

Chicken breast stuffed with shrimp, spinach, onion, sweet pepper & cheese, served with garlic mashed potato and sautéed vegetables

### **COCONUT BREADED CHICKEN BREAST - US\$15 · BZ\$30**

slender marinated chicken breast crusted with coconut flakes, deep fried and topped with pineapple ginger gastrique. Served with pan fried vegetables and coconut rice

### **FETTUCHINI ALFREDO - US\$13 · BZ\$26**

Fettuccini served al dente with mushrooms and spinach topped with chef's creamy alfredo sauce & parmesan cheese

Add chicken - **US\$4 · BZ\$8** Add lobster - **US\$8 · BZ\$16** Add shrimp - **US\$6 · US\$12**

### **CHICKEN & BACON PENNE PASTA - US\$17 · BZ\$34**

penne pasta sautéed with garden tomatoes, spinach in a house made garlic cream sauce topped with bacon crumbles and parmesan cheese

### **SPAGHETTI MARINERA - US\$12 · BZ\$24**

Spaghetti noodles served al dente topped with chef's red Marinera sauce & parmesan cheese

Add chicken - **US\$4 · BZ\$8** Add lobster - **US\$8 · BZ\$16** Add shrimp - **US\$6 · BZ\$11**

**Ask your server about our daily dessert**

*All prices include 12.5% General Sales Tax (gratuity not included)*

