

CHEF MENU

Welcome aboard!

• Fine charcuterie, cheeses & assorted fresh fruit platter

Tapas (choose up to 2)

- Crisp calamari served with sweet chili dipping sauce
- Fish and chips served with cilantro garlic aioli
- Tropical shrimp ceviche (lime juice, orange juice, coconut rum, peppers, onions, and cilantro)
- Tempura shrimps served with sweet and sour mae ploy sauce
- Fresh hummus, olive oil & rosemary pita bread Heirloom tomato and fresh mozzarella served with grilled sour dought crutons, basil pesto, balsamic vinegar
- Chicken quesadillas with pico de gallo
- Crispy chicken wings served with ranch dipping sauce
- Chicken tenders with BBQ sauce
- Fried local cheese and guava rum dipping sauce
- Cheddar & Onion beef slider (cheese, onion and peppercorn aioli)

Main (choose 1)

- Pan seared chicken (arugula, balsamic vinaigrette, tomatogrape, parmesan cheese)
- Marinated Skirt Steak and chimichurri sauce with mamposteado rice
- Salmon and Mediterranean couscous (couscous salad, cucumbers, tomato, feta, cheese, cilantro sauce)
- EXTRA \$85 PER LOBSTER: Grilled Lobster served with lemon butter and sautee seasonal vegetables

DesSert (choose 1)

- Crème Brulee (vanilla flavor, caramelized sugar crust, raspberry)
- Cheese or Vanilla Flan (custard)
- Decadent chocolate cake served vanilla ice cream

Please notify us if you have any type of food allergy

^{*}Certain menu items may be subject to availability in order to ensure quality and freshness of ingredients.