

11011e. (343) 340 70

Cuisine: Seafood

APPETIZERS

Fresh Catch Ceviche	CI\$16
Homemade Chicken Liver Pate	CI\$14
Escargot In a herb garlic butter	CI\$18
Seafood Cakes with scallops, shrimp and fresh fish	CI\$16
Soft Shell Crab	CI\$19
Mussels In white wine garlic broth	CI\$18
Tomato Mozzarella Organic tomato and basil	CI\$16
Simply Smoked Salmon Capers, sour cream, fresh lemon and onion	CI\$16
Black Pudding Served with a poached egg and grainy mustard	CI\$16
SOUPS & SALADS	
Tom Yum Soup	CI\$8
Hot 'n' spicy Thai soup with shrimp	
House Salad	CI\$9
Local baby greens, balsamic dressing	
Authentic Greek Salad	CI\$15
Cucumbers, tomatoes, onions, oregano, olives and feta cheese	

Arugula & Beet Salad

CI\$14

Caramelised goat's cheese

DINNER FAVORITES

Split plates CI\$5

Salad or risotto side CI\$8

Extra bread or gluten-free bread CI\$3

Chicken Schnitzel Austrian potato salad	CI\$34
Seafood Crepes Shrimp, scallops and fish in a light creamy white wine sauce	CI\$32
Fresh Mixed Seafood Risotto Arugula, feta cheese, butternut squash	CI\$42
Blackened Shrimp Skewer Coconut sauce, basmati rice and vegetable	CI\$34
Thai Green Seafood Curry Basmati rice	CI\$34
Blackened Scallops Mushroom and pea risotto	CI\$34
Seafood Pasta In a white wine garlic sauce	CI\$38
Jerk Duck - A Morgan's Classic! Mashed potatoes and vegetables	CI\$32
14oz Ribeye Herb roasted potatoes, seasonal vegetables and gravy	CI\$48
Surf & Turf Lobster tail and tenderloin	CI\$58
Mediterranean Lamb With Greek salad	CI\$56

Fresh Local Catch of the Day

CI\$36

Seasonal vegetables, butternut squash, feta risotto or herb roasted potatoes or Greek salad or wasabi mash or basmati rice. Sauces: lemon caper / coconut / lemon ginger butter

Last updated: Fri 22 Dec, 2023