



## MORGAN'S Lunch Menu

**Address:** Cayman Islands Yacht Club

**Phone:** (345) 946 7049

**Cuisine:** Seafood

### APPETIZERS

<b>Fresh Catch Ceviche</b>	<b>CI\$16</b>
<b>Homemade Chicken Liver Pate</b>	<b>CI\$14</b>
<b>Escargot</b> In a herb garlic butter	<b>CI\$18</b>
<b>Seafood Cakes</b> With scallops, shrimp and fresh fish	<b>CI\$16</b>
<b>Soft Shell Crab</b>	<b>CI\$19</b>
<b>Tomato Mozzarella</b> Organic tomato and basil	<b>CI\$16</b>
<b>Mussels</b> In white wine garlic broth	<b>CI\$18</b>
<b>Simply Smoked Salmon</b> Capers, sour cream, fresh lemon and onion	<b>CI\$16</b>
<b>Black Pudding</b> Served with a poached egg and grainy mustard	<b>CI\$16</b>

### SOUPS & SALADS

<b>Tom Yum Soup</b> Hot 'n' spicy Thai soup with shrimp	<b>CI\$8</b>
<b>House Salad</b> Local baby greens, balsamic dressing	<b>CI\$8</b>
<b>Authentic Greek Salad</b> Cucumbers, tomatoes, onions, oregano, olives and feta cheese	<b>CI\$14</b>

### **Arugula & Beet Salad**

**CI\$14**

Caramelised goat's cheese

## **SANDWICHES**

Burger toppings CI\$1.50 extra each: mushroom / cheese / onions / bacon / egg

### **Morgan's BLT**

**CI\$14**

That's bacon, lettuce, tomato

### **Morgan's Club**

**CI\$18**

Everything you can imagine and an egg

### **10oz Jerk Burger**

**CI\$20**

Caramelised onion and melted brie

### **10oz Morgan's Classic Burger**

**CI\$18**

## **LUNCH FAVORITES**

Split plates CI\$5

Salad or risotto side CI\$8

Extra bread or gluten-free bread CI\$3

### **Chicken Schnitzel**

**CI\$24**

Austrian potato salad

### **Seafood Crepes**

**CI\$26**

Shrimp, scallops and fish in a light creamy white wine sauce

### **Fisherman's Pie**

**CI\$26**

Topped with mashed potatoes

### **Seafood Pasta**

**CI\$28**

White wine garlic sauce

### **10oz Ribeye**

**CI\$36**

Herb roasted potatoes, seasonal vegetables and gravy

### **Thai Green Seafood Curry**

**CI\$26**

Basmati rice

## **Fresh Local Catch of the Day**

**CI\$26**

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: Wed 29 Jan, 2025