



TUKKA WEST

Menu

Address: Morgan's Harbour

Phone: (345) 949 4321

Cuisine: Australian & Caribbean Seafood Fusion

APPIES

Tukka Seafood Basket CI\$22

Whole lobster tail, grilled prawn skewer, tempura battered fish, calamari and local fish ceviche, fries, dipping sauces and burnt lemon

Lobbie Poutine CI\$20

Creamy lobster bisque poured over crispy fries, grilled with mozzarella cheese and lots of lobster chunks

Kangaroo Lolli-Pops & Satays CI\$18

Lightly peppered kangaroo sausage with BBQ kangaroo fillet satays

Fisherman's Ceviche CI\$15

Prepared daily, fresh from sea with twin Tukka chips

Cayman Yellowfin Tuna Tartar CI\$16

Fresh local yellowfin tuna with wasabi mayo, wakami salad and crispy wontons

Garlic Prawns CI\$16

Medium sized tiger prawns sautéed in garlic and herbs served with toasted focaccia

Deep Sea Scallops CI\$16

Wrapped with Prosciutto ham, pan-seared atop a wasabi mash and mango salsa

Lobbie & Prawn Spring Rolls CI\$15

Lobster and prawn golden rolls with sweet chili sauce and lime mango mayo

Conch & Crocodile Fritters CI\$15

Caybrew beer battered with scotch bonnet remoulade and sweet chili dip

Calamari Rings CI\$15

Fried or sautéed with passionfruit mayo and spiced marinara sauce

Coconut Panko Prawns CI\$15

Large crispy tiger prawns with sweet chili sauce and mango chutney

East Side Pepper Crusted Tuna

CI\$16

Flash fried rare Yellow Fin with wakame salad, pickled ginger, wasabi & light soy sauce

SOUPS

Lobbie Bisque

CI\$12

Finished with cognac, crème fraiche and lobster medallions

Cayman Seafood Chowder

CI\$15

Lobster, prawns, mussels, clam, crab, mahi mahi, salmon and squid all poached in a creamy potato pepper pot soup

Walkabout Vegetarian Soup GF

CI\$9

Inspired daily (ask your server)

SALADS

Add: grilled lobster tail CI\$15 / 3 grilled prawns CI\$6 / 3oz mahi mahi CI\$6 / 3oz salmon CI\$7 / 5oz jerk or grilled chicken CI\$6 / 5oz grilled chicken CI\$6 / avocado CI\$4

Tukka Salad

CI\$14

Crisp mixed greens and cabbage with diced Roma tomatoes, dried cranberries, crispy tortilla strips, avocado, grated jack and cheddar cheeses, with citrus dressing

Caesar Salad

CI\$14

Romaine leaves, aged Reggiano Parmesan, bagel croutons and creamy garlic dressing. Anchovies optional add CI\$2

Spinach & Greens Salad

CI\$15

Crisp leaves with roasted corn, boiled egg, crispy bacon, Spanish onion, sunflower seeds and balsamic dressing

Caprese Salad

CI\$15

Local tomatoes with fresh mozzarella, home grown basil, extra virgin olive oil, aged balsamic vinegar and cracked black pepper

GOURMET BURGERS

Choice of fries or Tukka salad

Aussie Burger **CI\$19**

This classic comes with an all CAB beef patty, crispy bacon, Swiss cheese, grilled pineapple, fried egg, arugula, caramelized onions, roma tomatoes, BBQ sauce, and homemade tomato sauce on the side. Constructed to perfection with your very own little piece of Australia! served with your choice of fries or Tukka salad

Angus Beef Burger **CI\$16**

CAB beef patty with grilled mozzarella cheese, tomato, onion, lettuce, BBQ sauce and homemade tomato ketchup sauce on the side. Served with your choice of fries or Tukka salad

Jerk Chicken Hoagie **CI\$16**

Chargrilled and plum-glazed with tomato, onion, lettuce, jerk mayo and mango chutney on the side. Your choice of fries or Tukka salad

Grilled Mahi Mahi Hoagie **CI\$16**

With caramelized Bermuda onions, lettuce, tomato, tartar and cilantro yogurt raita on the side. Served with your choice of fries or Tukka salad

Salmon Sliders (3) **CI\$18**

Grilled fillets topped with pickled onions, arugula and citrus BBQ sauce

Conch & Crocodile Burger **CI\$18**

Breaded crispy served with cabbage slaw, scotch bonnet remoulade sauce, choice of fries or Tukka salad

TUKKA TACOS

Flour or corn

Two/three

Lion Fish Tacos GF **21/25**

Island Famous! Toasted flour tortilla with cabbage slaw, fried onions, tomato salsa, tartar and sweet chili sauces . Help support our local dive industries and keep this Invasive species off our pristine Cayman Reefs

Pulled Pork GF **14/18**

Tender Pork, pickled Spanish onions, guacamole and chimichurri sauce

Jerk Chicken GF **14/18**

An Island favorite! Char-grilled with guacamole, mango chutney and sour cream

Coconut Prawns **14/18**

The ultimate crunchy taco! Served with sweet chili and lightly spiced mango chutney sauce

Crispy Gringo GF	14/18
Crispy shell flour tortilla with spiced ground beef, lettuce, twin cheeses, pico de gallo, sour cream	
Peanut Chicken	14/18
Panko crumbed with Malaysian peanut sauce, honey yogurt and toasted peanuts	
Ginger Mahi Mahi GF	14/18
Pan-fried on crispy greens, chipotle mayo, red cabbage and crispy tortilla chips	
Vegetarian Plant Mince V GF	14/18
Ground vegan mince, lettuce, twin cheeses, pico de gallo, sour cream, crispy shell flour tortilla	

FLATBREAD PIZZA

Cut and served on a mahogany hard wood plank

Grilled Lobster & Shrimp	CI\$20
Caribbean lobster with tiger prawns with sweet peppers, onions, herbs and Thai lobster mayo	
Meat Lovers	CI\$16
Pepperoni, chicken, smoked bacon, chorizo sausage with BBQ sauce on the side	
Jerked Chicken	CI\$15
Spring onions, avocado salsa and mango lime chutney	
Vegetarian V	CI\$13
Grilled vegetables, Spanish onions, sunflower seeds	
Pepperoni	CI\$12
The simple classic	
Margarita V	CI\$10
Tomato base with basil and mozzarella cheese	

QUESADILLAS

Grilled Chicken	CI\$16
Monterey jack and cheddar cheeses, sautéed bell peppers, onions. Served with guacamole, pico de gallo and sour cream	

Grilled Shrimp

CI\$18

Monterey jack and cheddar cheeses, sautéed bell peppers, onions. Served with guacamole, pico de gallo and sour cream

ENTRÉES

Tukka Catch

GF

CI\$32

Cayman's fisherman's catch of the day served with special daily sauce and burnt lemon. Your choice of whipped garlic mashed potato and vegetables or coconut basmati rice and daily vegetable or callaloo and green pea parmesan risotto. Add 3 grilled prawns CI\$6

Caribbean Lobbie Tails 1/2lb

GF

CI\$38

Juicy medium size tails with Chef's famous basting butter, garlic mashed potato, daily vegetables and drawn butter for dipping and a citrus wedge.

Hot & Cold Seafood Platter

CI\$42

Grilled spiny lobster tail, large king prawn skewer, fish ceviche, fried calamari and tempura battered mahi mahi. Served with fries, Tukka salad, a trio of dipping sauces and citrus wedges.

16oz CAB Ribeye

GF

CI\$48

All meat Angus ribeye served with truffle potato wedges, green beans cabernet demi glaze with crispy fried onion

Sizzling Mixed Grill Plate

CI\$45

A meat lover's combination of CAB ribeye beef, lamb cutlets, kangaroo sausage, Canadian bacon, jerked chicken and cracked crocodile on top. Served smoking hot with caramelised onions, sautéed peppers, wild mushroom risotto and creamy peppercorn sauce

Black Angus Filet Mignon

GF

CI\$35

6oz beef fillet wrapped in double smoked bacon served with creamy garlic mashed potato and green beans or wild mushroom risotto and red wine demi glaze sauce

Cayman Reef & Beef

GF

CI\$40

Grilled spiny lobster tail and 5oz CAB beef fillet tenderloin, whipped potato, daily vegetables, drawn butter and red wine demi-glace

Surf & Turf Platter (for 2)

GF

CI\$90

14oz sliced CAB ribeye, twin lobster tails, grilled prawn skewers, served with mushroom truffle risotto, green beans, drawn butter, red wine demi-glace and marinara sauce

Frenched NZ Lamb Chops

CI\$48

Marinated in a Dijon mustard and parsley gremolata, grilled and served with white truffle, green peas, dates and callaloo orzo pasta, light port wine jus

PASTA & RISOTTO

Yellowfin Tuna with Lobster Risotto	CI\$32
Local tuna, achiote rubbed and grilled to perfection atop a creamy lobster green pea, callaloo spinach and reggiano parmesan risotto	
Salmon Piccata Spaghetti	CI\$29
Pan-seared twin fillets, finished in a garlic, lemon, caper, parsley and extra virgin olive oil sauce, served over parmesan spaghetti	
Lobster & Prawns Linguini	CI\$33
Sautéed with button mushrooms, sun-dried tomatoes, garlic, fresh herbs in a marinara and parmesan rose sauce	
Jerked Chicken - Pesto Gnocchi	CI\$24
Chargrilled with guava glaze, green peas, callaloo and creamy basil pesto parmesan gnocchi	
Prawn Pasta	CI\$25
Pan-seared tiger prawns with penne pasta and your choice of sauce - penne, rose, marinara	
Chicken Pasta	CI\$19
Pan-seared chicken breast with penne pasta and your choice of sauce - penne, rose, marinara	
Vegetarian Pasta	CI\$16
Daily vegetables, roasted garlic with penne pasta and your choice of sauce - penne, rose, marinara	

TUKKA CLASSICS

Tukka Brochette (2 Skewers)	CI\$42
Mixed grill skewers of ribeye beef fillet, lobster medallions, chicken breast and king prawns. Red wine demi glaze and drawn butter for dipping. Served from a hanging skewer with your choice of whipped potato and green beans, or Tukka salad and or fries.	
Tukka Brochette (Single Skewer)	CI\$25
Grilled prawns	
Tukka Brochette (Single Skewer)	CI\$24
Jerked chicken	
Sizzling Bouillabaisse Plate	CI\$49
A seafood extravaganza of mussels, scallop, whole lobster tail, calamari, mahi mahi, salmon, crab and king prawns. Served with coconut basmati rice, burnt lemon and Thai flavored lobster sauce	

Steak & Mushroom Pie

CI\$20

Slow-cooked CAB ribeye with sautéed mushrooms and onions. Baked golden brown in a pie crust shell and served with homemade tomato sauce, mashed potato, green peas, carrots and garlic with red wine gravy

Kangaroo Pork Sausage

CI\$20

Lightly spiced 8oz kangaroo filet, pork loin sage and garlic sausage, mashed potato, peas and carrots, caramelized onions and port wine gravy

Fish & Chips

CI\$19

Fisherman's catch, crispy Caybrew tempura battered or breaded crust. Served with escovitch, tartar sauce and a citrus wedge

INDIAN CURRY

Choose: North Indian red butter cream or Southern-style madras yellow curry

Served with basmati rice, fried onions, mango chutney, yogurt raita, crispy poppadums and naan bread

King Tiger Prawns

GF

CI\$28

Chicken Breast Fillet

GF

CI\$25

Vegetarian

V

CI\$20

Last updated: Wed 19 Feb, 2025