

Address: Morgan's Harbour Phone: (345) 949 4321

Cuisine: Australian & Caribbean Seafood Fusion

APPIES

Tukka Seafood Basket	CI\$22
Whole lobster tail, grilled shrimp skewer, battered fish, calamari, local fish ceviche, fries, dipping sauces and	
burnt lemon	
Labbia Davrtina	CIÉOO
Lobbie Poutine	CI\$20
Creamy lobster bisque poured over crispy fries, grilled with mozzarella cheese and lots of lobster chunk	S
Kangaroo Lolli-Pops & Satays	CI\$18
Lightly peppered kangaroo sausage with BBQ kangaroo fillet satays	
Fisherman's Ceviche	CI\$15
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Prepared daily, fresh from sea with twin Tukka chips	
Cayman Yellowfin Tuna Tartare	CI\$16
Fresh local yellowfin tuna with wasabi mayo, wakami salad and crispy wontons	
Deep Sea Scallops GF	CI\$16
Wrapped with serrano ham, pan-seared atop a wasabi mash and mango salad	
Lobbie & Prawn Spring Rolls	CI\$15
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Lobster and shrimp mini golden rolls with sweet chili sauce and lime mango mayo	σιφισ
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Conch & Crocodile Fritters Caybrew beer battered with scotch bonnet remoulade and sweet chili dip	CI\$15
Conch & Crocodile Fritters Caybrew beer battered with scotch bonnet remoulade and sweet chili dip Calamari Rings Fried or sautéed with passionfruit mayo and spiced marinara sauce	CI\$15
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Lobbie Bisque CI\$12 A secret recipe of creamy, tomato-based lobster soup, finished with cognac, crème fraîche and lobster medallions **CI\$15 Cayman Seafood Chowder** Lobster, prawns, mussels, 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\$14 / 3 grilled prawns CI\$6 / 3oz mahi mahi CI\$6 / 3oz salmon CI\$7 / 3oz catch CI\$8 / 5oz jerk chicken CI\$6 / 3oz chicken CI\$6 Tukka Salad **CI\$13** Crisp mixed greens, shaved cabbage, diced Roma tomato, dried cranberries, crispy tortilla strips, avocado, grated cheese and citrus dressing Caesar Salad **CI\$13** Romaine leaves, aged Reggiano Parmesan, bagel croutons and cream garlic dressing. Add anchovies 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, fresh mozzarella, home-grown basil, extra virgin olive oil, aged balsamic vinegar & cracked black pepper SIDES **Regular Fries CI\$3 Sweet Potato Fries CI\$4 CI\$3** Daily Vegetables **Green Beans CI\$4 Mash Potatoes CI\$3 Basmati Rice CI\$3**

Tukka Salad	CI\$6
Caesar Salad	CI\$6
Mushroom Risotto	CI\$8
Lobster Risotto	CI\$12

GOURMET BURGERS

All served on locally-made toasted brioche buns

Aussie Burger CI\$19

This classic comes with an all CAB beef patty, crispy bacon, Swiss cheese, grilled pineapple, fried egg, sliced beetroot, lettuce, homemade tomato sauce 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

The straight-up version! CAB beef patty with grilled mozzarella cheese, tomato, onion, lettuce and homemade tomato ketchup served with your choice of fries or Tukka salad

Jerk Chicken Burger CI\$16

Chargrilled and plum glazed with tomato, onion, lettuce and homemade tomato ketchup served with your choice of fries or Tukka salad

Grilled Mahi Mahi Burger CI\$16

With caramelised Bermuda onions, lettuce, tomato and Cayman lime tartar sauce served with your choice of fries or Tukka salad

Salmon Sliders CI\$15

Grilled crispy with twin onions pickled and fried, citrus BBQ sauce

Veggie Burger [™] CI\$18

Plant-based ground mince patty with Swiss cheese, tomato, onion, lettuce and homemade tomato ketchup served with your choice of fries or Tukka salad

TUKKA TACOS (FLOUR OR CORN)

Lion Fish Tacos

Island Famous! Toasted flour tortillas with cabbage slaw, fried onions, tomato salsa, twin tartar & sweet chili sauces. Help support our local dive industries and keep this invasive species off our pristine reefs. 2 for CI\$18 or 3 for CI\$23.

Coconut Prawns

Ultimate crunchy taco, served with sweet chili and lightly spiced mango chutney sauce. 2 for CI\$14 or 3 for CI\$18

Pulled Pork

Served with guacamole, pickled Spanish onions, cilantro, chimichurri 2 for CI\$14 or 3 for CI\$18

Jerk Chicken

Served with guacamole, pickled Spanish onions, cilantro, chimichurri 2 for CI\$14 or 3 for CI\$18

Crispy Gringo

Spiced ground beef, lettuce, twin cheese, pico de gallo, sour cream, crispy tortilla. 2 for CI\$14 or 3 for CI\$18

Peanut Chicken

Jerked Chicken

Panko-crumbed with Malaysian peanut sauce, honey yogurt and toasted peanuts. 2 for CI\$14 or 3 for CI\$18

Mahi

Pan-fried on crispy greens with chipotle mayo, red cabbage and crispy tortilla chips. 2 for CI\$14 or 3 for CI\$18

Vegetarian Plant Mince

Ground vegan mince on romaine, twin cheese, pico de gallo, sour cream, crispy hard shell flour tortilla. 2 for CI\$14 or 3 for CI\$18

FLAT BREAD PIZZA

Cut and served on a mahogany hard wood plank

Grilled Lobster & Prawn	CI\$18
Caribbean lobster and tiger prawns with sweet peppers, burnt lemon and Thai curry sauce	
Meat Lovers	CI\$16
Pepperoni, chicken, smoked bacon, chorizo sausage and mozzarella cheese	

CI\$15

Spring onions, avocado and mango papaya chutney

Vegetarian CI\$13

Grilled vegetables, Spanish onions, spinach and mozzarella cheese

Pepperoni CI\$12

Tomato base with pepperoni, basil and mozzarella cheese

Margarita 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 Shrimps CI\$18

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

ENTRÉES

Tukka Catch CI\$32

Cayman's fisherman catch of the day served with special daily sauce, vegetables and your choice of whipped mash potato, coconut basmati rice or callaloo and green pea risotto. Add 3 grilled tiger prawns: \$6

Hot & Cold Seafood Platter CI\$42

Grilled spiny lobster tail, whole king prawn and scallop, ceviche, snow crab claws, fried calamari, grilled barramundi, trio dipping sauces & citrus wedges

16oz CAB Ribeye CI\$48

All meat Angus rib eye served with truffle potato wedges, green beans cabernet demi glaze with crispy onion rings

Sizzling Mixed Grill Plate CI\$45

A meat lover's combination of CAB Rib Eye beef, lamb cutlets, kangaroo sausage, speck bacon and jerked chicken. Served smoking hot with caramelized onions, sautéed peppers, wild mushrooms risotto and creamy peppercorn sauce

Black Angus Filet Mignon

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

CI\$35

Cayman Reef & Beef 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)

CI\$90

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

PASTA & RISOTTO

Salmon Piccata Spaghetti

CI\$29

Pan-seared twin fillets, finished in a garlic, lemon, caper and parsley sauce, served with a lightly buttered spaghetti

Yellowfin Tuna - Lobster Risotto

CI\$32

Local tuna, achiote rubbed and grilled atop a creamy lobster green pea, callaloo spinach and Reggiano Parmesan risotto

Lobster & Chicken Linguini

CI\$29

Both 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 plum glaze, green peas, callaloo and creamy basil pesto parmesan gnocchi

Chicken Alfredo Pasta

CI\$19

Pan-seared chicken breast with penne pasta and parmesan alfredo sauce

Prawn Rose Pasta

CI\$25

Pan-seared tiger prawns with penne pasta and parmesan rose sauce

Vegetarian Alfredo Pasta

CI\$16

Daily vegetables, roasted garlic with penne pasta and alfredo cream sauce

TUKKA CLASSICS

Tukka Brochette (2 skewers)

CI\$42

Mixed grill skewers of rib eye beef filet, local lobster medallions, chicken breast meat and king prawns. Served from a hanging cradle with your choice of whipped potato and vegetables, tukka salad and citrus dressing or twin white and sweet potato fries

Tukka Brochette (single skewer) Choice of salad, fries or mash n veg	CI\$28
Jerk Chicken (single skewer) Choice of salad, fries or mash n veg	CI\$24

Grilled Prawns (single skewer) Choice of salad, fries or mash n veg

CI\$25

Sizzling Bouillabaisse Plate

CI\$49

A seafood extravaganza of mussels, whole lobster tail, calamari, mahi mahi,salmon, tiger prawns, snow crab claws and deep sea scallop. Served with coconut basmati rice, burnt lemon and Thai flavoured lobster sauce

Steak & Mushroom Pie CI\$20

Slow cooked Certified Angus Beef brand ribeye with sautéed mushrooms and onions. Baked golden brown in a pie crust shell and served with homemade ketchup, mashed potato, green peas and garlic with red wine gravy

CI\$20 Kanga Bangers

Lightly spiced 8oz kangaroo and sage sausage with garlic mashed potatoes, peas and carrots, sautéed onions and port wine gravy

CI\$19 Fish 'n' Chips

Fisherman's catch, crispy tempura-battered or breaded crust. Served with escoveitch, tartar sauce and citrus wedges

INDIAN CURRY (SERVED MILD)

North Indian red butter cream or southern-style madras yellow curry, served with basmati rice, fried onions, mango chutney, yogurt raita and crispy poppadums

King Tiger Prawns	CI\$28
Chicken Breast Fillet	CI\$25
Grilled Vegetarian	CI\$20

KIDS

All kids meals are served with your choice of fries, salad or steamed vegetables.

Hot Dog CI\$8

Penne Pasta	CI\$8
Choice of one sauce: Butter and parmesan, Alfredo or marinara	
Fish 'n' Chips	CI\$10
Battered or crumbed, with tartar sauce	
Beef Burger	CI\$10
Lettuce and tomato	
Chix Breast Burger	CI\$10
Lettuce and tomato	
Chicken Tenders	CI\$12
With honey mustard	

15% gratuity will be added to your final bill.

Last updated: Mon 08 Jan, 2024