



TUKKA WEST

Menu

Address: Morgan's Harbour

Phone: (345) 949 4321

Cuisine: Australian & Caribbean Seafood Fusion

TUKKA CLASSICS

Tukka Brochette – Twin Skewers GF **CI\$42**

A signature presentation of hanging skewers featuring mixed grill skewers of rib eye beef filet, lobster medallions, chicken breast, and king prawns. Served with red wine demi-glaze and drawn butter for dipping, with a choice of whipped potatoes and green beans, Tukka salad, or fries.

Tukka Brochette – Single Skewer GF **CI\$28**

Grilled Prawns – Single Skewer GF **CI\$25**

Jerk Chicken – Single Skewer GF **CI\$24**

Fish 'N' Chips **CI\$19**

Fisherman's catch prepared in crispy Caybrew tempura batter or breaded crust, served with escovitch, tartar sauce, and a citrus wedge.

Sizzling Bouillabaisse Plate **CI\$49**

A seafood combination 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, presented sizzling on a hot plate.

Steak & Mushroom Pie **CI\$20**

Slow-cooked certified Angus beef rib eye with sautéed mushrooms and onions, baked golden in a pie crust shell and served with homemade tomato sauce, mashed potatoes, green peas, carrots, and garlic with red wine gravy.

Kangaroo Pork Sausage **CI\$20**

Lightly spiced kangaroo filet and pork loin sage-and-garlic sausage, served with mashed potatoes, peas, carrots, caramelized onions, and port wine gravy.

ENTREES

Tukka Catch GF**CI\$32**

Cayman fisherman's catch of the day, served with a special daily sauce and burnt lemon, with a choice of whipped garlic mashed potatoes and vegetables, coconut basmati rice and daily vegetables, or callaloo and green pea parmesan risotto. Add 3 Large Tiger Prawns (\$6)

Caribbean Lobbie Tails 1/2 Lb GF**CI\$38**

Juicy medium-size lobster tails finished with Chef Ron's basting butter, served with garlic mashed potatoes, daily vegetables, drawn butter for dipping, and a citrus wedge.

Hot & Cold Seafood Platter**CI\$45**

Grilled spiny lobster tail and 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.

16 Oz Cab Rib Eye GF**CI\$48**

Angus rib eye served with truffle potato wedges, green beans, cabernet demi-glaze, and crispy fried onions.

Frenched Nz Lamb Chops**CI\$48**

Dijon mustard and parsley gremolata-marinated lamb chops, grilled and served with white truffle, green peas, dates, callaloo orzo pasta, and light port wine jus.

Sizzling Mixed Grill Plate**CI\$45**

A meat-focused selection featuring rib eye beef, lamb cutlets, kangaroo sausage, Canadian bacon, jerked chicken, and cracked crocodile. Served sizzling with caramelized onions, sautéed peppers, wild mushroom risotto, and creamy peppercorn sauce.

Black Angus Filet Mignon GF**CI\$39**

A 6 oz beef filet wrapped in double-smoked bacon, served with creamy garlic mashed potatoes and green beans or wild mushroom risotto, finished with red wine demi-glaze.

Cayman Reef & Beef GF**CI\$45**

Grilled spiny lobster tail paired with a 5 oz CAB beef fillet tenderloin, served with whipped potatoes, daily vegetables, drawn butter, and red wine demi-glaze.

Surf & Turf Share Platter For 2 GF**CI\$90**

Fourteen ounces of sliced CAB rib eye, twin lobster tails, and grilled prawn skewers, served with mushroom truffle risotto, green beans, drawn butter, red wine demi-glaze, and marinara sauce.

PASTA & RISOTTO

Yellowfin Tuna With Lobster Risotto

CI\$33

Local yellow fin tuna, achiote-rubbed and grilled, served atop a creamy lobster, green pea, and callaloo spinach risotto, finished with Reggiano parmesan.

Lobster & Prawns Linguine

CI\$33

Sautéed lobster and prawns with button mushrooms, sun-dried tomatoes, garlic, and fresh herbs in a marinara parmesan rosé sauce.

Jerked Chicken Pesto Gnocchi

CI\$26

Char-grilled jerked chicken with guava glaze, served with green peas, callaloo, and creamy basil pesto parmesan gnocchi.

Salmon Piccata Spaghetti

CI\$29

Pan-seared twin salmon fillets finished in a garlic, lemon, caper, parsley, and extra-virgin olive oil sauce, served over parmesan spaghetti.

Tiger Prawn Pasta

CI\$25

Pan-seared tiger prawns served with penne pasta.

Chicken Pasta

CI\$20

Pan-seared chicken breast served with penne pasta.

Vegetarian Pasta V

CI\$18

Daily vegetables, roasted garlic, and penne pasta.

Choice of sauce: Alfredo, Rosé or Marinara

INDIAN CURRY

Choose from either North or South Indian styles

North Indian Red Butter Cream

A traditional northern Indian curry blended with aromatic spices, butter, cream, tomato, and cashew nuts.

Southern Style Madras Yellow Curry

An authentic southern Indian curry blended with caramelized onions, cream, coconut milk, and cashew nuts.

King Tiger Prawns GF

CI\$28

Chicken Breast Fillet GF

CI\$25

Vegetarian V GF

CI\$20

Served with basmati rice, daily special chutney, mango chutney, yogurt raita, crispy poppadums & naan bread

CAYMAN KIDS MENU

Kids meals are served with a choice of fries, salad, or steamed broccoli & carrots

Hot Dog	CI\$8
Beef Burger	CI\$10
Chicken Breast Burger	CI\$10
Chicken Tenders	CI\$12
Penne Pasta	CI\$8
Linguine Pasta	CI\$8
Fish 'N' Chips	CI\$10

APPIES

Tukka Seafood Basket	CI\$22
Whole lobster tail, grilled prawn skewer, tempura-battered fish, calamari, and local fish ceviche, served with fries, dipping sauces, and burnt lemon.	
Deep Sea Scallops GF	CI\$18
Prosciutto-wrapped scallops, pan-seared and served atop wasabi mash with mango salsa.	
Kangaroo Lolli-Pops & Satays	CI\$19
Lightly peppered kangaroo sausage pops paired with BBQ kangaroo fillet satays.	
Fisherman's Ceviche GF	CI\$15
Prepared daily with fresh seafood and served with twin Tukka chips.	
Cayman Yellow Fin Tuna Tartar GF	CI\$19
Fresh local yellow fin tuna served with wasabi mayo, wakame salad, and crispy wontons.	
East Side Pepper Crusted Tuna	CI\$16
Flash-fried rare yellow fin tuna served with wakame salad, pickled ginger, wasabi, and light soy sauce.	

Lobbie Poutine	CI\$21
Creamy lobster bisque poured over crispy fries, grilled with mozzarella and curd cheese, and finished with lobster chunks.	
Lobbie & Prawn Spring Rolls	CI\$15
Golden lobster and prawn spring rolls served with sweet chili sauce and lime mango mayo.	
Conch & Crocodile Fritters	CI\$15
Caybrew beer-battered fritters served with scotch bonnet remoulade and sweet chili dip.	
Calamari Rings GF	CI\$15
Fried or sautéed calamari served with passion fruit mayo and spiced marinara sauce.	
Coconut Panko Prawns	CI\$15
Crispy tiger prawns served with sweet chili sauce and mango chutney.	
Garlic Prawns GF	CI\$16
Tiger prawns sautéed in garlic and herbs, served with toasted focaccia.	

SOUPS & SALADS

Add Grilled Lobster Tail (\$15) / Avocado (\$4)

Add 3 Grilled Prawns (\$6) / 3 oz Mahi Mahi (\$7)

Add Jerked or Grilled Chicken (\$6) / 3 oz Salmon (\$7)

Lobbie Bisque	CI\$12
Creamy tomato-based lobster soup finished with cognac, crème fraîche, and lobster medallions.	
Cayman Seafood Chowder GF	CI\$15
Lobster, prawns, mussels, mahi mahi, salmon, and squid poached in a creamy potato pepper-pot soup.	
Walkabout Vegetarian Soup v GF	CI\$9
A daily-inspired vegetarian soup.	
Tukka Salad v GF	CI\$14
Crisp mixed greens and cabbage with Roma tomatoes, dried cranberries, crispy tortilla strips, avocado, grated jack and cheddar cheeses, and citrus dressing.	
Caesar Salad GF	CI\$14
Romaine leaves with aged Reggiano parmesan, bagel croutons, and creamy garlic dressing.	

Spinach & Greens Salad GF **CI\$15**

Mixed greens with roasted corn, boiled egg, crispy bacon, Spanish onions, sunflower seeds, and balsamic dressing.

Caprese Salad V GF **CI\$15**

Local tomatoes with fresh mozzarella, homegrown basil, extra-virgin olive oil, aged balsamic vinegar, and cracked black pepper.

QUESADILLAS

Grilled Chicken Quesadilla **CI\$16**

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

Grilled Shrimp Quesadilla **CI\$18**

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

GOURMET BURGERS

All served on locally made buns & hoagies

Aussie Burger **CI\$20**

CAB beef patty topped with crispy bacon, Swiss cheese, grilled pineapple, beetroot, fried egg, arugula, caramelized onions, Roma tomatoes, and BBQ sauce.

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

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

Jerk Chicken Hoagie **CI\$16**

Char-grilled jerk chicken with plum glaze, topped with tomato, onion, lettuce, and jerk mayo, served with mango chutney.

Grilled Mahi Mahi Hoagie **CI\$17**

Caramelized Bermuda onions, lettuce, tomato, and tartar sauce, served with cilantro yogurt raita.

Angus Beef Burger **CI\$17**

CAB beef patty with grilled mozzarella, tomato, onion, lettuce, and BBQ sauce.

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

Breaded crispy conch and crocodile served with cabbage slaw and scotch bonnet remoulade.

Add Bacon (\$2) · Add Cheese (\$1)

TACOS

Corn tortillas available

Lionfish (2/3) GF	21/25
Toasted flour tortillas filled with lionfish, cabbage slaw, fried onions, tomato salsa, tartar sauce, and sweet chili sauce.	
Pulled Pork (2)	CI\$14
Tender pork served with pickled Spanish onions, guacamole, and chimichurri sauce.	
Pulled Pork (3)	CI\$18
Jerk Chicken (2)	CI\$14
Char-grilled jerk chicken served with guacamole, mango chutney, and sour cream.	
Jerk Chicken (3)	CI\$18
Coconut Prawns (2)	CI\$14
Crunchy prawns served with sweet chili sauce and lightly spiced mango chutney.	
Coconut Prawns (3)	CI\$18
Peanut Chicken (2)	CI\$14
Panko-crumbed chicken served with Malaysian peanut sauce, honey yogurt, and toasted peanuts.	
Peanut Chicken (3)	CI\$18
Ginger Mahi Mahi (2)	CI\$14
Mahi mahi served with chipotle mayo, red cabbage, and crispy tortilla chips.	
Ginger Mahi Mahi (3)	CI\$18
Crispy Gringo (2)	CI\$14
Crispy flour tortilla filled with spiced ground beef, lettuce, twin cheeses, pico de gallo, and sour cream.	
Crispy Gringo (3)	CI\$18
Veg Plant Mince (2) v Vegan	CI\$14
Ground vegan mince served with lettuce, twin cheeses, pico de gallo, and sour cream.	
Veg Plant Mince (3) v Vegan	CI\$18

PIZZAS

Grilled Lobster & Prawn Pizza

CI\$20

Caribbean lobster and tiger prawn topped with sweet peppers, onions, herbs, and Thai lobster mayo.

Meat Lovers Pizza

CI\$16

Pepperoni, chicken, smoked bacon, and chorizo sausage, served with BBQ sauce on the side.

Jerk Chicken Pizza

CI\$15

Spring onions, avocado salsa, and mango lime chutney.

Vegetarian Pizza V

CI\$13

Grilled vegetables, Spanish onions, and sunflower seeds.

Pepperoni Pizza

CI\$12

The simple classic.

Margherita Pizza V

CI\$10

Classic cheese pizza.

Last updated: Wed 17 Dec, 2025