

DINNER MENU

Ask Your Server About Our Specials

APPETIZERS

SMOKED LOCAL FISH DIP \$24

Local Caught Smoked Fish Dip Served with Cucumbers, Carrots, Focaccia Bread

CONCH FRITTERS \$17

Sweet Chili Mayo Dip

MUSSELS \$26

Garlic, Shallots, Lemon Juice, Parsley, White Wine, Blue Cheese and Garlic Bread

ASIAN BBQ RIBS \$24

Baby Back Ribs Coated with Asian BBQ Sauce

GARLIC BREAD \$12

Served with Homemade Marinara Sauce

FRIED CALAMARI \$18

Lightly Coated in Seasoned Flour, Sweet Chili Dip

WHITE BAY WINGS \$16

*Plain, BBQ, Buffalo or Signature Sauce
 Add Blue Cheese or Ranch 1*

CHARCUTERIE PLATE \$26

Gorgonzola, Smoked Gouda, Brie Cheese, Cinnamon Cherry Goat Cheese, Figs Jam, Olives, Gherkins, Dried Apricot, Salami, Chorizo, Jamon Serrano, Garlic Bread

DAILY FRESH CATCH CRUDO \$26

*Choose your Catch: Fresh Salmon 24
 Local Catch 26*

Choice of dressing:

Caribbean Style – Mango, Avocado, Onions, Peppers, Scotch Bonet, Micro Greens, Grapefruit

Asian Style – Ponzu, Radish, Togarashi Pepper, Cilantro, Cucumber, Avocado, Micro Greens

SALADS

SEARED AHI TUNA SALAD \$30

Mixed Greens, Seaweed, Tomato, Avocado, Cucumber, Ginger Sesame Dressing

CAESAR SALAD \$18

*Romaine, Shaved Parmesan, Applewood Smoked Bacon, Croutons, Homemade Caesar Dressing
 Add Chicken 8, Mahi 10, Shrimp 12*

BURRATA SALAD \$28

Burrata Cheese, Prosciutto, Baby Arugula, Mango, Radish, Bell Peppers, Balsamic Reduction

ENTREES

FILET MIGNON \$52

Charred Grill, Chianti Reduction, Sauteed Mushrooms, Roasted Cherry Tomatoes, Broccoli, Mashed Potatoes, Flash Smoked Infused

GRILLED MAHI AND SHRIMP \$42

Lemon Cream Sofrito sauce with Rice of the day, Plantain and Vegetables

LOCAL STEW CONCH \$34

Island Spiced, Onions, Thyme, Peppers, Celery, Tomato, Rice of the Day, Fried Plantain, Broccoli

BACON WRAPPED STUFFED CHICKEN \$39

Stuffed with Sausage, Swiss Cheese, Roasted Peppers Sauce, Mashed Potatoes, Roasted Butternut Squash, Asparagus, Carrots, Tuile

ROASTED RACK OF LAMB \$54

Port Wine Reduction, Scalloped Potatoes, Roasted Cherry Tomatoes, Broccoli, Carrots Puree

PAN SEARED SALMON \$42

Lemon Butter Cream, Hint of Black Truffle Paste, Served with Garlic Mashed Potatoes, Sauteed Mushrooms, Asparagus and Beet Puree

VEGETARIAN PAD THAI \$28

*Tofu, Rice Noodles, Cabbage, Carrots, Broccoli, Cilantro
 Add Chicken 8 or Shrimp 12*

LINGUINE ALFREDO \$28

*White Wine, Cream, Garlic, Parsley, Parmesan
 Add Chicken 8 or Shrimp 12*

LINGUINI BURRATA \$34

Tomato Sauce Linguini Topped with Grilled Eggplant, Burrata Cheese, Cherry Tomatoes, Basil

GRILLED LOBSTER MP

Served with Scalloped Potatoes, Vegetables, Plantains, Garlic Lemon Butter

DESSERTS

KEY LIME PIE \$12

CHOCOLATE CAKE \$12

CRÈME BRULÉ OF THE DAY \$12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

* MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH SHELLFISH, SOY, WHEAT, EGGS, PEANUTS, TREE NUTS, AND MILK. IF YOU HAVE CONCERN ABOUT MENU ITEMS PLEASE ASK YOUR SERVER FOR MORE INFORMATION.