

Starters

- Tamarind Calamari* \$12
Tender, crispy calamari and banana peppers, seasoned, breaded & flash-fried, tossed with a tamarind gastrique drizzle
- Spicy Brussels Sprouts* \$8
Flash-fried and tossed with sambal seasoning
- Korean Wings* \$12
Sweet & tangy, served with Asian slaw
- Drunken Mussels* \$15
P.E.I. mussels served in a broth of onions, garlic, spinach, bacon, pernod & white wine, topped with shoestring potatoes
- Ahi Tuna Nachos* \$16
Crispy wonton "nachos" topped with ahi tuna, wakame salad, mango salsa, wasabi cream and tobiko
- Asparagus Flatbread* \$16
Housemade flatbread topped with pesto sauce, mozzarella, jumbo asparagus, sweet peas, cherry tomatoes, shaved parmesan & citrus arugula
- Beef Tenderloin Tacos* \$16
Marinated filet tips, grilled portabella mushrooms, scallions, red peppers and horseradish sauce atop flour tortillas
- CFM Crab Cakes* \$15
Maryland blue crab cakes, served with golden pineapple salsa & spicy remoulade
- Lobster Succotash Avocado Boats* \$24
Haas avocado shell, stuffed with chunks of Caribbean lobster & avocado, roasted corn edamame succotash, tossed with creamy lime vinaigrette
- Black Bean Hummus* \$10
House-made, sprinkled with feta cheese and red onion, served with grilled pita bread

Salads

- Mixed Greens Salad* \$12
Mixed greens, cucumbers & tomatoes, herbed goat cheese crostino, tossed with citrus vinaigrette
- Blackened Shrimp Wedge Salad* \$22
Iceberg lettuce wedge, topped with blackened shrimp, candied bacon & house-made bleu cheese dressing
- Watermelon Arugula Salad* \$12
Fresh, juicy watermelon tossed with arugula, red onions, feta cheese & citrus vinaigrette, drizzled with a strawberry coulis

From the Sea

Grilled Mahi Mahi

\$38

Fresh Virgin Islands mahi mahi, served with black bean risotto, corn beurre blanc and citrus arugula

Grilled Salmon Filet

\$29

Atlantic salmon served over green lentil quinoa salad with roasted red pepper sauce

Shrimp Penne Pasta

\$29

Wild Argentinian red shrimp tossed with penne pasta, spinach, vegetable medley, sweet peas & parmesan cream sauce

Butter-Broiled Lobster Tail

\$45

Caribbean lobster tail drizzled with cream sherry sauce, served with garlic mashed potatoes and grilled asparagus

Caribbean Stuffed Lobster

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Fresh Caribbean lobster filled with our CFM crab cake stuffing, served with garlic mashed potatoes, grilled asparagus & drawn butter

From the Land

Lemon Half Chicken

\$26

Boneless chicken breast with drumette attached, served with jus, garlic mashed potatoes, grilled squash & eggplant

Filet Mignon

\$41

Tender and grilled to your choice of perfection with a fig demi-glace, served with garlic mashed potatoes & pine nut Brussels sprouts

Chickpea Stew Tagine

\$22

For our veggie lovers! Chickpeas, kale, squash and tomatoes, served with Moroccan couscous in a clay tagine

Best of Both Worlds

Surf & Turf

\$80

Tender grilled filet mignon & butter-broiled Caribbean lobster tail, served with pine nut Brussels sprouts, fig demi-glace & sherry cream sauce