

Starters

<i>Eggplant Lollipops</i>	\$12
Eggplant & mozzarella-provolone cheese blend, flash-fried & served with cherry tomato sauce & black olive aioli	
<i>General Tso's Cauliflower</i>	\$9
Crispy, tender cauliflower tossed in spicy-sweet sauce	
<i>Tamarind Calamari</i>	\$14
Tender calamari & banana peppers, seasoned, breaded & flash-fried, tossed with a tamarind gastrique drizzle	
<i>Ahi Tuna Nachos</i>	\$16
Crispy wonton "nachos" topped with ahi tuna, wakame salad, mango salsa, wasabi cream & tobiko	
<i>Apple Gorgonzola Flatbread</i>	\$16
House-made flatbread topped with onion marmalade, granny smith apples, gorgonzola cheese & CFM-grown micro arugula	
<i>Korean Wings</i>	\$12
Sweet & tangy, served with Asian slaw	
<i>Drunken Mussels</i>	\$16
P.E.I. mussels served in a broth of onions, garlic, spinach, bacon, pernod & white wine, served with grilled french toast	
<i>CFM Crab Cakes</i>	\$17
Maryland blue crab cakes, served with golden pineapple salsa & spicy remoulade	
<i>Lobster Wonton Ravioli</i>	\$21
Local Caribbean lobster, wild mushroom-ginger broth & CFM garden micro arugula	

Salads

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

À la Carte

<i>Broccoli & Cranberry Salad</i>	\$9
Raw broccoli, sliced almonds & dried cranberries, tossed in a dijon mayonnaise	
<i>Spicy Brussels Sprouts</i>	\$9
Flash-fried & tossed with sambal seasoning	
<i>Cauliflower Gratin</i>	\$9
Roasted cauliflower in a creamy gruyère sauce	

For your convenience, 20% gratuity will be added to parties of 5 or more guests

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Chef's Compositions

From the Sea

<i>Fish & Chips</i>	\$25
Beer battered cod filet with steak fries, house tartar sauce & horseradish ketchup	
<i>USVI Wahoo</i>	\$36
Sesame-crusted & grilled medium rare, served atop rice noodles with a stir-fry of baby bella mushrooms, vegetable medley & ginger hoisin sauce with wasabi cream	
<i>Shrimp Penne Pasta</i>	\$29
Wild Argentinian red shrimp tossed with penne pasta, spinach, vegetable medley, sweet peas & parmesan cream sauce	
<i>Grilled Salmon Filet</i>	\$29
Atlantic salmon over beluga lentil quinoa salad with roasted red pepper sauce	
<i>Diver Scallops & Clams</i>	\$39
Seared Georges Bank scallops & steamed clams, squid ink risotto, spring onion cream & micro salad	
<i>Crab-Crusted Grouper</i>	\$32
Locally caught grouper encrusted with CFM crab cake stuffing, roasted eggplant mashed potatoes, saffron velouté & tomato confit	
<i>Butter-Broiled Lobster Tail</i>	\$45
Caribbean lobster tail drizzled with cream sherry sauce, garlic mashed potatoes & grilled asparagus	
<i>Caribbean Stuffed Lobster</i>	MP
Fresh Caribbean lobster filled with our CFM crab cake stuffing, served with garlic mashed potatoes, grilled asparagus & drawn butter	
<i>USVI Lobster Zarzuela</i>	MP
Fresh USVI Caribbean lobster, shrimp, mussels, calamari & fresh catch, served over toasted almond couscous in a clay tagine	

From the Land

<i>Apple Bacon Pork Chop</i>	\$28
Grilled & stuffed with an apple-bacon medley, served with blaukrout, garlic mashed potatoes & cranberry sauce	
<i>Lemon Half Chicken</i>	\$26
Boneless chicken breast with bone-in drumette attached, jus, garlic mashed potatoes, grilled squash & eggplant	
<i>Filet Mignon</i>	\$41
Tender & grilled to your choice of perfection with a fig demi-glace, garlic mashed potatoes & pine nut Brussels sprouts	
<i>Chickpea Stew Tagine</i>	\$22
For our veggie lovers! Chickpeas, kale, squash & tomatoes, served over Moroccan couscous in a clay tagine	

Surf & Turf

House Favorite! Tender grilled filet mignon & butter-broiled Caribbean lobster tail, served with pine nut Brussels sprouts, fig demi-glace & sherry cream sauce
\$85

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