

Starters

<i>Fried Calamari</i>	12
SEASONED AND BREADED BANANA PEPPERS TAMARIND GASTRIQUE DRIZZLE	
<i>Spicy Brussels Sprouts</i>	8
<i>Chicken Wings</i>	12
KOREAN STYLE ASIAN SLAW	
<i>Drunken Mussels</i>	15
PEI MUSSELS ONIONS GARLIC SPINACH BACON PERNOD WHITE WINE SHOESTRING POTATOES	
<i>Ahi Tuna Nachos</i>	16
AHI TUNA WAKAME SALAD MANGO SALSA WONTON CRISPS WASABI CREAM TOBIKO	
<i>Asparagus Flatbread</i>	16
JUMBO ASPARAGUS SWEET PEAS PESTO SAUCE MOZZARELLA CHEESE CHERRY TOMATOES SHAVED PARMESAN CHEESE CITRUS ARUGULA	
<i>Hamachi Ceviche Gyoza Tacos</i>	17
AVOCADO JULIENNE CUCUMBER CRISPY WAKAME RADISH RED ONIONS ORANGE-SESAME VINAIGRETTE	
<i>CFM Crab Cakes</i>	15
BLUE CRAB GOLDEN PINEAPPLE SALSA SPICY REMOULADE	
<i>Lobster Succotash Avocado Boats</i>	24
U.S.V. LOBSTER ROASTED CORN EDAMAME SUCCOTASH CREAMY LIME VINAIGRETTE	
<i>Black Bean Hummus</i>	10
FETA CHEESE RED ONIONS GRILLED PITA BREAD	

Salads

<i>Mixed Greens Salad</i>	12
MIXED GREENS CUCUMBERS TOMATOES CITRUS VINAIGRETTE HERB GOAT CHEESE CROSTINO	
<i>Blackened Shrimp Wedge Salad</i>	22
ICEBERG LETTUCE CANDIED BACON HOMEMADE BLUE CHEESE DRESSING	
<i>Watermelon Arugula Salad</i>	12
RED ONIONS FETA CHEESE CITRUS VINAIGRETTE STRAWBERRY COULIS	

House Specialties

<i>Grilled Mahi-Mahi</i>	38
U.S.V.I. MAHI BLACK BEAN RISOTTO CORN BEURRE BLANC CITRUS ARUGULA	
<i>Lemon Half Chicken</i>	26
GARLIC MASHED POTATOES GRILLED SQUASH AND EGGPLANT JUS	
<i>Grilled Salmon Filet</i>	29
GREEN LENTIL QUINOA SALAD ROASTED PEPPER SAUCE	
<i>Shrimp Penne Pasta</i>	29
VEGETABLE MEDLEY SWEET PEAS SPINACH PARMESAN CHEESE CREAM	
<i>Filet Mignon</i>	41
GARLIC MASHED POTATOES PINE NUT BRUSSELS SPROUTS FIG DEMI-GLACE	
<i>Chickpea Stew Tagine</i>	22
VEGAN KALE SQUASH TOMATOES MOROCCAN COUSCOUS SERVED IN A CLAY TAGINE	
<i>Lobster Tail</i>	45
ST THOMAS, VI – BUTTER BROILED CARIBBEAN LOBSTER TAIL GARLIC MASHED POTATOES GRILLED JUMBO ASPARAGUS CREAM SHERRY CREAM	
<i>Caribbean Stuffed Lobster</i>	MP
CFM CRAB CAKE STUFFING GARLIC MASHED POTATOES GRILLED ASPARAGUS DRAWN BUTTER	
<i>Surf & Turf</i>	80
GRILLED FILET MIGNON BROILED LOBSTER TAIL PINE NUT BRUSSELS SPROUTS FIG DEMI-GLACE CREAM SHERRY CREAM	

Dessert

<i>Ginger Crème Brûlée</i>	10
<i>Judy's Rum Cake with Vanilla Bean Ice Cream</i>	10
<i>Judy's Double Chocolate Kahlua Cake</i>	10
<i>Cheesecake of the Day</i>	10

Signature cocktails

\$10

Dark & Stormy

Dark Rum, Bitters, Ginger Beer & a squeeze of lime

Elysian Confusion

Vanilla, Pineapple, Mango, Banana rum & fruit punch

Coconut Rum Punch

Coconut Rum, Orange Juice, Pineapple, Sprite, Grenadine, Dash of bitters

Elysian Beach Iced Tea

Vodka, Light Rum, Gin, Tequila, Triple Sec, Splash of Cranberry, Lime wedge

Moscow Mule

Vodka, Ginger Beer, squeeze of lime
Blueberry Dream

Blueberry vodka, lemonade, squeeze of lemon

Tijuana's Yamberita

Tequila, Muddled Cucumbers & Strawberries, Triple sec, agave, margarita mix, squeeze of lime

Martinis

\$12

Classic Vodka / Gin

Ketel One Vodka or Tanqueray Gin shaken up served with a twist or olives

Cucumber Gin Martini

Hendricks, muddled cucumbers, agave, squeeze of lime

Pomegranate Martini

Grapefruit Vodka, Pama liqueur, splash of Grand Marnier, squeeze of lime

French Martini

Vodka, raspberry liqueur, pineapple juice

Bikini Martini

Coconut rum, vodka, pineapple juice, dash of grenadine

Godiva Chocolate Martini

Vanilla Vodka, Godiva liqueur

Beer

Domestic \$4

Import \$5

Bud	Corona	VI Summer Ale
Bud Light	Presidente	Sam Adams
Coors Light	Red Stripe	Stella
Michelob Ultra	VI IPA	Angry Orchard
Miller Lite	Carib	Heineken