

## 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 &amp; 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