

## Starters

- Ceviche of the Day*..... 12
- Tamarind Glazed Fried Calamari*..... 11  
SEASONED AND BREADED | BANANA PEPPERS | FLASH FRIED | TOSSED IN A  
TAMARIND GASTRIQUE
- Asian Octopus Cocktail* .....19  
BABY BOK CHOY, MANDARIN SEGMENTS, CRISPY WON TONS, JULIENNE PEPPERS AND  
CARROTS, GINGER SESAME VINAIGRETTE
- Drunken Mussels* ..... 15  
PEI MUSSELS | ONIONS | GARLIC | SPINACH | BACON LARDONS | WHITE WINE |  
POMMES PAILLES
- Tuna Tartare* ..... 16  
YELLOWFIN TUNA | SESAME-SOY VINAIGRETTE | RED ONION | JALAPEÑO | AVOCADO |  
SIRACHA AIOLI
- Chicken Lollipops* ..... 11  
MARINATED CHICKEN | CHEDDAR-JACK | JALAPEÑO | WONTON WRAPPED | BLUE  
CHEESE MOUSSE | ROOSTER SAUCE
- CFM Crab Cakes* ..... 18  
BLUE CRAB | GOLDEN PINEAPPLE SALSA | SPICY REMOULADE

## Soups & Salads

- She Crab Bisque* ..... 12  
LUMP CRAB | CREAM SHERRY
- Soup of the Day* ..... MP  
CHEF'S CREATION HIGHLIGHTING FRESH LOCAL FLAVORS
- Mixed Green Salad* ..... 10  
MIXED GREENS | CUCUMBER | CHERRY TOMATOES | CARROTS | PASSION FRUIT-  
SWEET GINGER VINAIGRETTE
- Roasted Beet Salad* ..... 11

HERB ROASTED BEETS | BLUE CHEESE MOUSSE | FRESH BERRIES | ARUGULA |  
STRAWBERRY-BALSAMIC VINAIGRETTE

*Spinach Apple Salad* ..... 15

FRESH BABY SPINACH | CHAMPAGNE POACHED APPLES | CANDIED BACON | SHAVED  
RED ONION | FETA CHEESE | PORT WINE-TRUFFLE VINAIGRETTE

*Classic Caesar* ..... 12

CHOPPED ROMAINE HEARTS | CAESAR DRESSING | SHAVED PARMESAN |  
ANCHOVY CRISPS | HOUSE MADE CROUTONS

## House Specialties

*Today's Catch* ..... *MP*

CHEF INSPIRED DAILY CREATIONS OF LOCAL FISH

*Cruzan Garlic Shrimp* ..... 34

CRUZAN AGED DARK RUM, TOASTED GARLIC, BEURRE BLANC, CARNIVAL RICE,  
VEGETABLE MEDLEY

*Yellowfin Tuna* ..... 34.5

ST THOMAS, VI – SEARED RARE | SESAME CRUSTED | RICE NOODLES | VEGETABLE  
SLAW | PINEAPPLE SOY | WASABI AIOLI

*Fish & Chips* ..... 26.5

ST THOMAS, VI --BEER BATTERED MAHI MAHI | TRUFFLE-SCENTED HOUSE CUT  
STEAK FRIES | LEMON CAPER TARTAR SAUCE | SRIRACHA KETCHUP

*Miso Glazed Salmon* ..... 28

NOVA SCOTIA – SERVED WITH CARNIVAL JASMINE RICE | SAUTEED HARICOT VERTS  
| MISO GLAZE

*Divers Seared Scallops and Cherry Stone Clams*.....36

CREAMY ASPARAGUS RISOTTO, DRY VERMOUTH BUTTER SAUCE, CITRUS  
SCENTED ARUGULA

*Tofu Island Curry* .....25

LEMON ZEST MARINATED, CARNIVAL, JASMINE RICE | SAUTÉED VEGETABLES |  
SWEET PLANTAINS, COCONUT CURRY

*Caribbean Chicken Roulade*..... 26.5

BACON-SPINACH-CHEDDAR | COCONUT CRUSTED CHICKEN BREAST | MANGO-  
GINGER CHUTNEY | SWEET PLANTAINS

*Penne PIANELLO Primavera* .....*Shrimp -34 chicken -30*

ROASTED PINE NUTS | GARLIC | VEGETABLE MEDLEY | MANCHEGO CREAM |  
TRUFFLED ARUGULA SALAD

## Surf & Turf

*Filet Mignon* ..... 45

8OZ GRASS FED ANGUS | MANCHEGO POTATO CAKE | SAUTÉED HARICOT VERTS |  
MUSHROOM DEMI-GLACE

*Broiled Lobster Tail* ..... MP

ST THOMAS, VI – BUTTER BROILED CARIBBEAN LOBSTER TAIL | GARLIC POTATO  
PUREE | SAUTÉED VEGETABLE MEDLEY | LOBSTER SHERRY CREAM SAUCE

*Caribbean Stuffed Lobster*..... MP

CFM CRAB CAKE STUFFING | GARLIC MASH POTATOES | GRILLED VEGETABLES

*Supplement any Caribbean Lobster Tail, Scallops, or  
Shrimp to Any Entrée* ..... MP