

# APPETIZERS

## CRUNCHY COCONUT SHRIMP

SHRIMP CRUSTED WITH COCONUT FLAKES AND FRIED, SERVED WITH SWEET CHILI SAUCE.

\$14

## BEER BATTERED SHRIMP

SHRIMP TEMPERA AND FRIED, SERVED WITH SWEET CHILI SAUCE.

\$13

## SHRIMP WRAPPED IN BACON

JUMBO SHRIMP WRAPPED IN BACON & DEEP FRIED, SERVED WITH SWEET CHILI SAUCE.

\$15

## FARM FRESH OKRA (SEASONAL)

BEER BATTERED FARM FRESH JAMAICAN OKRA, SERVED WITH JAMAICAN AIOLI SAUCE.

\$7

## BEER BATTERED CALAMARI

SEASONED IN BREADCRUMBS AND FRIED UNTIL GOLDEN BROWN, SERVED WITH A SECRET DRIPPING SAUCE.

\$14

## BRUSCHETTA WITH TOMATO AND OUR OWN GARDEN GROWN BASIL

FRESH TOMATO CHOPPED WITH GARLIC AND HOMEGROWN BASIL TOSSED IN OLIVE OIL AND BALSAMIC VINEGAR SERVED ON TOP OF FRESH BAGUETTE TOASTED.

\$12

## KEBABS

CHICKEN, SHRIMP OR VEGGIES ONLY SERVED WITH SWEET CHILI SAUCE.

\$14



# SOUPS

## SOUP OF THE DAY

\$8

## SEAFOOD CHOWDER

\$8

## SPICY CRAYFISH SOUP

\$7

# SALADS

## CHEF SALAD (MORE LIKE MEAL)

\$20

BED OF LETTUCE SERVED WITH HARD-BOILED EGG, CHEESE, BACON, CHICKEN BREAST.

## CAPRESE SALAD

\$15

SERVED ON A BOARD WITH TOMATO, MOZZARELLA, BALSAMIC GLAZE, GARLIC BREAD, APPLE SLICES AND BASIL FROM OUR VERY OWN GARDEN.

## BLUE SKIES CAESAR SALAD

\$11

FRESH LETTUCE CHOPPED AND TOSSED IN OUR HOMEMADE CAESAR DRESSING WITH HOMEMADE CROUTONS AND TOPPED WITH PARMESAN CHEESE.

(ADD CHICKEN \$16, ADD SHRIMP \$19)

PLEASE LET YOUR SERVED KNOW ABOUT ANY ALLERGIES  
ALL PRICES ARE QUOTED IN US\$. GCT 15%+10% GRATUTY ADDED TO FINAL BILL

# ENTRE FROM THE SEA

**LOBSTER THERMIDOR** (SEASONAL) **\$45** PER POUND  
SPINY CARIBBEAN LOBSTER, COOKED IN A RICH WHITE WINE AND CHEESE SAUCE AND STUFF BACK IN THE SHELL.

**GRILLED LOBSTER TAIL** (SEASONAL) **\$39** PER POUND  
CARIBBEAN LOBSTER, PERFECTLY SEASONED & GRILLED, TOPPED WITH HERBED BUTTER.

**CURRIED LOBSTER TAIL** (SEASONAL) **\$39**  
SHELLED LOBSTER, SEASONED IN CURRY AND OTHER SPICES, SLOW COOKED IN COCONUT MILK

**DANA'S SEAFOOD RUNDOWN** **\$40**  
FRESH SEAFOOD SAUTEED THEN SIMMERED IN OUR AUTHENTIC SIGNATURE "COCONUT RUNDOWN SAUCE" & LOCAL JAMAICAN SPICES.

**PAN FRIED SNAPPER** **\$35** PER POUND  
WHOLE OR FILLER SEASONED SNAPPER PAN FRIED AND TOPPED WITH SAUTEED ONIONS, CARROTS, CARROTS, SCALLION, AND SWEET PEPPERS.

**BATTERED FISH AND CHIPS** **\$25**  
FILLET OR FISH BATTERED AND FRIED AND PLATED WITH SPICY POTATO WEDGES.

**STEAMED SNAPPER** **\$35** PER POUND  
WHOLE FISH STUFFED WITH SEASONED VEGETABLES HERBS AND SPICES THEN STEAMED IN COCONUT MILK.

**SHRIMP - YOUR STYLE** **\$26**  
GARLIC, CURRIED, SCAMPI, STEAMED, SAUTEED



# ENTRE FROM THE LAND

**FILET MIGNON** **\$42**  
5 OZ FILET MARINATED IN THE BEST FLAVOR THEN GRILLED SLIGHTLY CHARRED TO SEAL IN THE JUICINESS.

**RIBEYE** **\$55**  
TWO 6OZ RIBEYE FILLETS MARBLED TO PERFECTION AND SERVED ON A STEAK BOARD.

**SUFT & TURF** **\$55**  
SELECT OCEAN DELICACIES (FISH, LOBSTER, SHRIMP OR CONCH) WITH FILET MIGNON, SERVED WITH STEAK SAUCE AND PIMENTO BUTTER SAUCE.

**CHICKEN - YOUR STYLE** **\$19**  
JERKED, FRIED, BARBECUED, CURRIED, BROWN STEWED OR SWEET & SOUR.



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# LOCAL DISHES

## JERK PORK

\$28

PORK MARINATED ON OUR HOMEMADE JERK SAUCE AND SLOW ROASTED.

## OXTAIL

\$28

ONE OF JAMAICA'S MOST ICONIC DISHES, SEASONED WITH LOCAL SPICES AND SCOTCH BONNET PEPPER THEN SIMMERED DOWN WITH BUTTER BEANS, CARROTS, JUICY TO THE BONE GOODNESS.

## CURRIED GOAT

\$28

ANOTHER ICONIC JAMAICAN DISH INSANELY DELICIOUSLY, CHUNKY PIECES OF MUTTON SLOWLY SIMMERED IN AROMATIC BLEND OF GARLIC, GINGER, THYME, ONIONS, POTATO, AND HOT PEPPER WITH CURRY TAKING CENTER STAGE.

ALL ENTREES SERVED WITH RICE & PEAS, WHITE RICE, AU GRATIN MASHED POTATO, GRILLED OR STEAMED VEGGIES.

# FROM ITALY WITH JAMAICAN FLAIR

## FETTUCINE ALFREDO

\$14

FETTUCINE TOSSED IN CREAMY ALFREDO SAUCE WITH SEASONED VEGETABLES.

(ADD CHICKEN \$18 OR SHRIMP \$20)

## CHICKEN PENNE

\$18

SAUTEED CHICKEN WITH BELL PEPPERS, ONIONS, MUSHROOM IN OLIVE OIL, AND FRESH BASIL.

## SAUSAGE, BACON & SHRIMP ARRABIATTA

\$26

JUMBO SHRIMP, BACON BITS AND JERKED SAUSAGE WITH DICES TOMATO AND BELL PEPPERS IN A SPICY ARRABIATTA SAUCE ON LINGUINE PASTA.

## VEGGIE PENNE

\$16

PENNE PASTA TOSSED WITH FRESH HERBS AND SPICES WITH SEASONAL LOCAL VEGETABLES IN OLIVE OIL TOPPED WITH PARMESAN CHEESE.

## VEGETABLE STEW

\$35

CHEF'S CHOICE OF VEGETABLES, BEANS, AND OTHER DELICIOUS TREATS MAKE UP THIS HEARTY STEW.

## VEGETABLE STIR FRY

\$35

CHUNKS OF VEGETABLES AND STIR-FRIED RICE MAKE UP THIS DELICIOUS ASIAN DISH WITH A JAMAICAN TWIST.

# DESSERT

## KEY LIME PIE

\$8

OUR HOMEMADE SECRET RECIPE OF FRESH JAMAICAN KEY LIMES MAKES THIS DESSERT A FAVOURITE!

## CHEESECAKE

\$8

SMOOTH, RICH, AND CREAMY. TOPPED WITH SEASONAL BERRY COMPOTE.

## THE BOMB! (ADULT ONLY)

\$12

HOMEMADE VANILLA ICE CREAM SERVED OVER A SHOT OF COFFEE LIQUOR, AND A CHERRY ON TOP!

## OREO TODAY

\$8

OUR HOMEMADE VANILLA ICE CREAM SERVED OVER A BED OF CRUMBLED OREO COOKIES!

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