

Caribbean NIGHT

STARTERS

SOUPS

Red Curried Yam Soup or Key West Conch Chowder – 8

TRADEWINDS SALAD

Arugula, Celery- Mint Leaves, Pineapple, Mandarin Orange, Jicama, Roasted Red Pepper, Avocado, Cusabi Dressing – 16

JONAH CRAB CLAWS

Mustard Dipping Sauce – 24

LOBSTER RANGOON

Jicama Salad, Sweet Chili-Mango Puree – 22

BAHAMIAN CONCH FRITTERS

Ancho-Chipotle Dipping Sauce – 16

PLANTAIN TOSTONE'S SHRIMP CEVICHE CUPS

Mashed Avocado, Ancho-Chipotle Dipping Sauce – 16

STEAMED CHICKEN DUMPLING

Cilantro-Mint Sauce – 18

PLANTAIN TOSTONES

Mashed Avocado, Ancho-Chipotle Drizzle – 12

BAHAMIAN FRITTERS

Ancho-Chipotle Dipping Sauce – 12



ENTREES

PLANTAIN CRUSTED BLACKENED RED FISH

Citrus Sauteed Greens, Dirty Rice,
Avocado-Pico de Gallo, Lime Crema - 38

CRISPY PIÑA COLADA SHRIMP

Tajin Seasoned Crispy Skewered Shrimp, Cilantro Rice,
Pink Pineapple Salsa, Piña Colada Dipping Sauce - 36

ROASTED GARLIC MARINATED BAVETTE STEAK

Arugula, Grilled Tomato & Onions, Chipotle Mashed Potato,
Crispy Haystack Onions, Chimichurri - 42

BRINED & ROASTED JAMAICAN JERK HALF CHICKEN

Mango-Lime Chutney, Rice & Beans, Grilled Citrus - 30

CINNAMON ROASTED PORK TENDERLOIN PEPPER POT

Sweet Onions, Sweet-Hot Peppers, Yams,
Creamy Tomato Curry, Mofongo - 28

VEGETARIAN DAL

Lentils, Chickpeas, Peas, Onion, Tomato, Ginger,
Fenugreek, Raiti Drizzle, Basmati Rice - 24

DESSERT

SWEET POTATO-CARROT CAKE

Sweet & Moist Spice Cake,
Cream Cheese Frosting with Vanilla Gelato - 14

COCONUT-LIME CHOCOLATE LAVA CAKE

Sour Cherry Sauce with Vanilla Gelato - 16

UPSIDE-DOWN PINEAPPLE CAKE

with Pistachio Gelato - 12

BANANA BREAD PUDDING

with Rum Flambe Plantains, Caramel Ice Cream - 14

PINEAPPLE SORBET

Served in Mini Pineapple & Yuzu Beignets - 10

