



First Course

Bistro Salad

Artichoke and hearts of palm, mixed field greens, cucumber, tomato, gorgonzola cheese and roasted walnuts. Maple vinaigrette dressing.

or Today's Homemade Soup

Main Course Selections

Tropical Shrimp de la Grand Marnier

Sauteed and tossed with fresh seasonal fruit, finished with Grand Marnier, a touch of cream and a bit of butter. Served with puff pastry. Very grand, very puffy.

Pork Shank Awesome Bucco

We do stuff differently on our island. A slow cooked pork shank based on the Italian classic. Served with parmesan mashed Yukon gold potato and fresh vegetables.

Roasted Duckling Tropicale

A crispy half duckling, seasoned and glazed with raspberry sauce.
Served with rice and vegetable medley.

Sesame Tuna Steak

Ahi tuna steak coated in black and white sesame seeds and seared rare. Glazed with Asian ginger sauce and served with rice and vegetable medley.

Featured Dessert: Banana Xanga (Chenga)

Flash fried flour tortilla wrapped around cheese cake and banana, rolled in cinnamon sugar.
Served with vanilla bean ice cream, walnuts and carmel sauce.

Party menu item pricing will reflect regular menu prices and are subject to periodic changes.



First Course

Classic Caesar Salad or Today's Homemade Soup

Main Course Selections

Carib-B-Que Baby Back Ribs

"Fall off the bone" tender baby back ribs flamekissed on the grill and slathered with our signature Carib-b-que sauce. Served with waffle fries and tropical fruit cole slaw.

Ungouper and Chips

Everyone tells us it's better than grouper. Flaky mild white filet tempura battered and flash fried. Served with waffle fries and tropical fruit cole slaw.

Colossal Coconut Shrimp

Shrimp rolled in coconut flakes and then flash fried. Served with sweet dipping sauce, black beans and rice and tropical cole slaw.

Caylpo Chicken Alfredo

Sliced grilled chicken breast sauteed with shallots, garlic, parmesan cheese and asparagus tips. Tossed with linguini in a chardonnay cream sauce.

Featured Dessert: Key Lime Pie

A Florida favorite served with our homemade raspberry puree and whipped cream.

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First Course

Island Salad

Spring mix, carrots, bell pepper, red onions, tomato, hearts of palm, Mandarin orange, coconut, almonds and pineapple. Mango vinaigrette dressing.

or Today's Homemade Soup

Main Course Selections

Mango Mahi-Mahi

An Island classic. Lightly blackened mahi-mahi filet with sweet chili glaze and homemade mango relish. Served with black beans and rice and fresh vegetable.

Crab, Shrimp & Scallop Cakes

The above ingredients delicately seasoned and shaped into two patties. Topped with a dollop of remoulade and served with mango relish, black beans and rice and tropical cole slaw.

Black Angus New York Strip Steak

10 ounce choice New York strip steak grilled to your liking and topped with sauteed Bahamian onions. Served with parmesan mashed Yukon gold potato and vegetable.

Tiki Chicken Spears

Grilled island spiced chicken breast and asparagus spears topped with balsamic vinegar, sundried tomato pesto and shaved asiago cheese. Served with parmesan mashed potatoes.

Featured Dessert: Chocolate Brownie a La Mode

Tuxedo meltaway brownie served warm with vanilla ice cream.

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