



APPETIZERS

Grilled Prawn Salad

Pomegranate Glazed Prawns, Arugula, Watercress, Cherry Tomatoes, Red Onion and Citrus Segments. Drizzled with Tarragon Oil.

12

Shucked Grilled Oysters

Fresh Shucked Grilled Oysters in the Shell, Lemon Parsley Butter. Served with Tabasco.

12

ENTREES

Chili Lime Halibut

Coriander Rice with Charred Corn and Black Beans, Chili Lime Compound Butter, Asparagus and Topped with an Avocado Mango Salsa.

28

Seafood Broil

Mussels, Clams, Prawns, White Fish, Chorizo Sausage, Potato and Corn on the Cob. Simmered in a Spicy Tomato Broth and Served with Grilled Rosemary Bread.

23

Barbecued Mahi Mahi

Thinly Sliced Butter Baked Potatoes, Finished with Cilantro Pesto, Served With Seasonal Vegetables.

28

DESSERT

Peach Panna Cotta

Rich Vanilla Cream. Topped with Peach Compote and Fresh Peppered Berries.

8