



SEAHARVEST

Great Beginnings

Conch Chowder <i>choice of Red/Tomato or White/Cream Base</i>	8.50
Black Bean Soup ★	7.00
Conch Fritters (5pc) <i>with jerk mayo</i>	12.00
Calamari <i>with marinara to dip</i>	10.00
Coconut Shrimp (5) <i>with sweet & chili sauce</i>	12.00
Jacketed Shrimp (5) <i>with honey mustard dip</i>	13.00
Shrimp Spring Rolls <i>with sweet & sour sauce</i>	10.00
Veggie Spring Rolls <i>with sweet & sour sauce</i>	8.50
Mozzarella Sticks (5) <i>with marinara</i>	9.50
Falafel (4) ★ <i>with hummus</i>	8.00
Bruschetta (3) <i>on toasted crispy crostini</i>	8.00
With cheese add	2.00
Wings (8pc) Hot Sauce/Sweet Chili/S&P	
<i>With blue cheese or ranch dip with carrot & celery sticks</i>	15.00
Add Fries to above starters	2.00
House Great Salad	15.00
<i>hick</i>	
Garden Salad	7.00
<i>Crisp mixed greens, chopped veggies & red onions Choice of dressing: House-Check Out our Daily Creation, Lemon Cilantro, Balsamic, Ranch, Blue Cheese, Greek or Golden Italian</i>	
Caesar Salad	9.00
<i>Crisp Romaine, Croutons & our famous homemade Caesar dressing</i>	
Greek Salad	9.00
<i>Crisp Lettuce, onions, tomatoes, black olives, feta cheese & Greek dressing</i>	
Add Chicken or Fish to above Salads 7.00 Add 5oz NY Steak 11.00	
Hummus 3oz★ <i>with Naan</i>	8.50
Basket of French Fries	5.00
Basket of Sweet Potato Fries	6.50
Add Curry Sauce	2.00
Basket of Onion Rings	8.50
Loaded Baked Potato	4.00
★= vegan option	

All prices are in Cayman Dollars. 15% Gratuity will be added to all guest checks No Split Checks- Multiple Payments Allowed

Lite Fare

Lobster & Shrimp Roll	18.00
<i>Lobster & shrimp with mayo & our lemon cilantro dressing on a fresh hoagie bun</i>	
Steak Sandwich	18.00
<i>N.Y. steak on hoagie bun, sautéed onions, mushrooms & pinot noir sauce</i>	
Tuna Melt Sandwich	15.00
<i>Back by popular demand!</i>	
Sunset Club	15.00
<i>Breast of chicken, cheddar cheese, ham, bacon, tomato, mayo, Iceberg lettuce on choice of white or wheat toast</i>	
Burger	10.00
Cheeseburger choice of American ♦ Swiss ♦ Cheddar	12.00
Bacon Cheeseburger	14.00
Swiss Mushroom Burger	13.00
Add a patty	5.00
Grilled Chicken Burger	14.00
Grilled Dolphin Burger	15.00
<i>Our 6oz burger patties are garnished with lettuce, tomato & onion Chicken or Dolphin can be made Cajun style.</i>	
Quesadillas Sweet Peppers, Onions, Cheese, Flour Tortilla	
Veggie 11.00 Cheese 11.00 Chicken 13.00 Shrimp 17.00	
House Made Chicken Tenders with honey mustard	12.00
Caybrew Fish & Chips (2pc) with tartar sauce & lemon	16.00
Above are served with French Fries or Garden Salad with choice of dressing. Substitute Fries/Salad for Onion Rings or Sweet Potato Fries 3.00 or Caesar or Greek Salad 2.00	
Chicken Caesar Wrap (2pc)	14.00
<i>Breast of chicken, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla</i>	
Dolphin Caesar Wrap (2pc)	15.00
<i>Grilled mahi, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla</i>	
Shrimp Caesar Wrap (2pc)	17.00
<i>Shrimp, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla</i>	
Mediterranean Falafel Wrap ★	14.00
<i>Chickpeas, spiced hummus, pickled jalapeños & onions, flour tortilla</i>	
Trio of Tacos soft or hard shell	15.00
<i>Pick 3- your choice of fish, chicken, pork, or shrimp* all one protein will be an additional charge</i>	

Mains

New York Steak 10 oz. 35.00

Sautéed mushrooms, pinot noir sauce

Filet Mignon 8oz. 42.00

Cognac peppercorn sauce

Calypso Chicken 23.00

Crusted with coconut flakes stuffed with ham & cheese, deep fried with raspberry sauce

Coco Grilled Chicken 23.00

Grilled breast of chicken with coconut sauce

Shrimp Portuguese Style MP

Lightly spiced, sauteed with garlic & lemon butter sauce

Grilled Salmon 28.00

Filet -grilled on a bed of spinach with lemon beurre blanc sauce

Fresh Red Snapper – Tropical Style 28.00

Pan-fried topped with fresh mango & banana slices

Catch of the Day MP

Seasonal catch from our local waters. Ask server for catch and prep

Caribbean Lobster tail MP

Prepared broiled with garlic butter, grilled, blackened, Cayman Style or Curried

Above are served with choice of Rice & Beans, White Rice, Scalloped Potatoes, French Fries,
Mashed Potatoes or Baked Potato, Plantain & Chef's Choice of Vegetable

Chicken Stir-fry 19.00

Grilled chicken, mixed fresh veggies, special stir fry sauce, rice & sesame seeds

Shrimp Stir-fry 22.00

Grilled shrimp, mixed fresh veggies special stir fry sauce, rice & sesame seeds

Vegetarian

Tempura Veggie platter (app) 8.00

Chef's choice of veggies in a tempura batter

Veggie Stir-fry ★ 12.00

Stir-fry of sweet bell peppers, onions, carrots & cabbage **Add fried tofu** 4.00

Vegetarian Wrap ★ 11.00

With roasted bell peppers, onions, squash, mushrooms with tomato chutney wrapped in a flour tortilla

Tofu Kebab ★ 18.00

Skewers of tofu, bell peppers, mushroom, zucchini & mushrooms with a red pepper coulis, quinoa & black beans

Tofu Veggie Curry 18.00

With potatoes & cauliflower, in a veg curry sauce with yogurt, nuts, herbs & spices

★ = **vegan option**

Pasta

Mushroom Ravioli 18.00

Rosé cream cheese sauce au gratin, garlic bread

Penne Primavera 19.00

Seasonal veggies, tomato basil cream sauce, garlic bread

Add chicken or fish to Primavera 7.00 Add Grilled Shrimp 2.00 each

Seafood or Shrimp Linguine 27.00

Just shrimp or seafood combo of shrimp, fish, calamari & lobster. choice of alfredo or marinara sauce, with garlic bread

Authentic Flavours of India

Starters

Kathi Kebab Kaziranga 8.50
Tandoori chicken rolled in egg-dipped chapatti with bell peppers, onions, mint & lime with tamarind sauce

Samosas Beef 8.50 Vegetable 6.50
Flour pastry stuffed with lightly spiced vegetables or beef & potatoes with tamarind sauce

Mains

Chicken Tikka Masala 22.00
Tandoori chicken seasoned with tomatoes, ginger, yogurt, tomato gravy cashew nuts, bell peppers & cream

Chicken Korma 22.00
Marinated in yogurt cooked with sautéed onions, ginger, garlic, turmeric finished with cashew nuts & cream

Chicken Jalfreze 22.00
Marinated in yogurt cooked with onions & tomatoes finished with sauteed bell peppers

Balti Chicken 22.00
Cooked with green chilies, onions, yogurt & tomatoes finished with cilantro

Butter Chicken 22.00
Cooked in a creamy tomato sauce, infused with aromatic spices & butter

Lamb Rogan Josh 25.00
With hot selected Indian spices, slow cooked with tomatoes & chilis

Lamb Korma 25.00
Marinated in yogurt cooked with sautéed onions, ginger, garlic, turmeric finished with cashew nuts & cream

Madras Shrimp 26.00
Cooked with onions, fenugreek, cumin seeds, tomatoes, black pepper finished with coconut milk

Malabar Fish Curry 28.00
Red snapper with coconut milk & sauteed onions flavoured with green chili, curry leaves & turmeric

Aloo Gobi Vegetarian Curry 18.00
Fried potatoes & cauliflower in a vegetable curry sauce with yogurt, nuts, herbs & spices

Mutter Panner 19.00
Homemade cottage cheese & green peas cooked with ginger, cilantro & tomato gravy finished with butter

Biryani * allow minimum of 30 for preparation

Veggie 19.00 Chicken 22.00 Shrimp 26.00 Fish 28.00 Lamb 25.00
Mixed with pulao rice, cooked with mint flavored masala, served with raita & papadum

Above entrees are served with basmati rice, Indian salad & papadums.
Dishes can be prepared Mild, Medium, or Hot

Naan 3.00 * Garlic Naan 3.50 * Pappadum 2.00 Yogurt Raita 4.00 * Mixed Pickles 2.00

Mango Chutney 2.00 * Masala Dal 8.00 * Okra Masala 8.00 * Chana Masala 8.00

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Kids Menu

Hot Dog with Fries	8.00	Kids Buttered Pasta	8.00
Add Cheese	1.00	with Marinara or Alfredo Sauce	10.00
Kids Grilled Cheese with Fries	7.50	Kids Chicken Fingers (4) with Fries	8.00

Our Daily Specials

Monday	Cajun Salmon Linguine	28.00
Tuesday	Beef Kebab with Risotto	35.00
Wednesday	Rack of Lamb	39.00
Thursday	Almond Crusted Snapper	28.00
Friday	Surf & Turf	39.00
Saturday	Seafood Platter	36.00
Sunday	Steak & Shrimp	36.00

prices & availability are subject to change

Dessert

Chocolate Cake	8.50
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this layer cake fixes everything

White Chocolate Mousse Pie	8.50
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a slice of white chocolate delight

Key Lime Pie	8.50
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the most refreshing way to end or start your day

Crème Brûlée	8.50
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custard topped with brûléed sugar

Crème Caramel	8.50
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custard with a light caramel sauce

Mango Cheesecake	8.50
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homemade goodness

Sunset Rum Cake	8.50
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made in house with Bacardi Black Rum

Ice Cream	4.00
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Ask server for flavors

Sorbet	5.00
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Ask server for flavors