



SEAHARVEST

Great Beginnings

Conch Chowder

choice of Red/Tomato or White/Cream Base

cup 6.00 bowl 9.50

Black Bean Soup ★

cup 5.00 bowl 7.00

Conch Fritters (5pc) with jerk mayo

15.00

Calamari with marinara to dip

11.00

Coconut Shrimp (5) with sweet & chili sauce

13.00

Jacketed Shrimp (5) with honey mustard dip

14.00

Shrimp Spring Rolls with sweet & sour sauce

11.00

Veggie Spring Rolls with sweet & sour sauce

8.50

Mozzarella Sticks (5) with marinara

9.50

Falafel (4) ★ with hummus

8.00

Bruschetta (3) on toasted crispy crostini

8.00

With cheese add

2.00

Wings (8pc) Hot Sauce/Sweet Chili/S&P

With blue cheese or ranch dip with carrot & celery sticks

17.00

Add Fries to above starters

3.50

House Great Salad

15.00

All things yummy, mixed greens, sweet peppers, chickpeas, cherry tomatoes, grapes, pomegranate & pumpkin seeds, radishes, orange segments, cucumber & watermelon
Tossed with Chef's Lemon Cilantro vinaigrette

Garden Salad

7.00

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

Caesar Salad

9.00

Crisp Romaine, Croutons & our famous homemade Caesar dressing

Greek Salad

9.00

Crisp Lettuce, onions, tomatoes, black olives, feta cheese & Greek dressing

Add Chicken 8.00★ Mahi 8.00★ Salmon 13.00★ 5oz NY Steak 13.00 to above Salads

Hummus 3oz★ with Naan

8.50

Basket of French Fries

6.00

Basket of Sweet Potato Fries

7.00

Add Curry Sauce

2.00

Basket of Onion Rings

9.00

Loaded Baked Potato sour cream, butter, green onions & cheese

4.50

★= vegan option

Lite Fare

Lobster & Shrimp Roll	19.00
<i>Lobster & shrimp with mayo & our lemon cilantro dressing on a fresh roll</i>	
Steak Sandwich	20.00
<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	11.00
Cheeseburger <i>choice of American ♦ Swiss ♦ Cheddar</i>	13.00
Bacon Cheeseburger	15.00
Swiss Mushroom Burger	14.00
Add a patty	6.00
Grilled Chicken Burger	15.00
Grilled Dolphin Burger	16.00
<i>Our 6oz burger patties are garnished with lettuce, tomato & onion Chicken or Dolphin can be made Cajun style.</i>	
Quesadillas <i>Sweet Peppers, Onions, Cheese, Flour Tortilla</i>	
Veggie 11.00 Cheese 11.00 Chicken 14.00 Shrimp 18.00	
House Made Chicken Tenders <i>with honey mustard</i>	13.00
Caybrew Fish & Chips (2pc) <i>with tartar sauce & lemon</i>	17.00

Above are served with French Fries or Garden Salad with choice of dressing.
Substitute Fries/Salad for Onion Rings or Sweet Potato Fries, Caesar or Greek Salad 3.00

Chicken Caesar Wrap (2pc)	15.00
<i>Breast of chicken, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla</i>	
Dolphin Caesar Wrap (2pc)	16.00
<i>Grilled mahi, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla</i>	
Shrimp Caesar Wrap (2pc)	18.00
<i>Shrimp, Romaine, parmesan cheese, red onion, Caesar dressing, flour tortilla</i>	
Mediterranean Falafel Wrap ★	14.00
<i>Chickpeas, spicey hummus, pickled jalapeños & onions, flour tortilla</i>	
Trio of Tacos soft or hard shell	16.00
<i>Pick 3- your choice of fish, chicken, pork, or shrimp * all one protein will be an additional charge 3 shrimp tacos 22.00</i>	

All prices are in Cayman Dollars. 15% Gratuity will be added to all guest checks

Mains

New York Steak 10 oz.	37.00
<i>Sautéed mushrooms, pinot noir sauce</i>	
Calypso Chicken	24.00
<i>Crusted with coconut flakes stuffed with ham & cheese, deep fried with raspberry sauce</i>	
Coco Grilled Chicken	24.00
<i>Grilled breast of chicken with coconut sauce</i>	
Shrimp Portuguese Style	27.00
<i>Lightly spiced, sauteed with garlic & lemon butter sauce</i>	
Grilled Salmon	29.00
<i>Filet -grilled on a bed of spinach with lemon beurre blanc sauce</i>	
Fresh Red Snapper – Tropical Style	MP
<i>Pan-fried topped with fresh mango & banana slices</i>	
Catch of the Day	MP
<i>Seasonal catch from our local waters. Ask server for catch and prep</i>	
Caribbean Lobster tail	MP
<i>Prepared broiled with garlic butter, grilled , blackened, Cayman Style or Curried</i>	

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
<i>Grilled chicken, mixed fresh veggies, special stir fry sauce, rice & sesame seeds</i>	
Shrimp Stir-fry	22.00
<i>Grilled shrimp, mixed fresh veggies special stir fry sauce, rice & sesame seeds</i>	

Vegetarian

Veggie Stir-fry ★	12.00
<i>Stir-fry of sweet bell peppers, onions, carrots & cabbage</i> Add fried tofu 4.00	
Vegetarian Wrap ★	12.00
<i>With roasted bell peppers, onions, squash, mushrooms with tomato chutney wrapped in a flour tortilla</i>	
Tofu Kebab ★	18.00
<i>Skewers of tofu, bell peppers, mushroom, zucchini & mushrooms with a red pepper coulis, quinoa & black beans</i>	
Tofu Veggie Curry	18.00
<i>With potatoes & cauliflower, in a veg curry sauce with yogurt, nuts, herbs & spices</i>	
★= vegan option	

Pasta

Mushroom Ravioli	19.00
<i>Rosé cream cheese sauce au gratin, garlic bread</i>	
Penne Primavera	19.00
<i>Seasonal veggies, tomato basil cream sauce, garlic bread</i>	
Add chicken or Mahi 8.00, Salmon 12.00 or Grilled Shrimp 3.00 each	
Shrimp Linguine	25.00
<i>Six Grilled shrimp & linguine noodles with choice of alfredo or marinara sauce, with garlic bread</i>	

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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

23.00

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

Chicken Korma

23.00

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

Chicken Jalfreze

23.00

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

Balti Chicken

23.00

Cooked with green chilies, onions, yogurt & tomatoes finished with cilantro

Butter Chicken

23.00

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

Lamb Rogan Josh

26.00

With hot selected Indian spices, slow cooked with tomatoes & chilis

Lamb Korma

26.00

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

Madras Shrimp

27.00

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

Malabar Fish Curry

29.00

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

Biryanis * allow minimum of 30 for preparation

Veggie 19.00

Chicken 23.00

Shrimp 27.00

Fish 29.00

Lamb 26.00

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	9.00

Our Daily Specials

Monday	Cajun Salmon Linguine	29.00
Tuesday	Beef Kebab with Risotto	35.00
Wednesday	Rack of Lamb	41.00
Thursday	Almond Crusted Snapper	29.00
Friday	Surf & Turf	41.00
Saturday	Seafood Platter	38.00
Sunday	Steak & Shrimp	37.00

prices & availability are subject to change

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

We do not allow any outside food or beverage, except for special occasion cakes.

A \$3.00/person cutting fee will be charged.

Dessert

Chocolate Cake <i>this layer cake fixes everything</i>	12.00
White Chocolate Mousse Pie <i>a slice of white chocolate delight</i>	8.50
Key Lime Pie <i>the most refreshing way to end or start your day</i>	10.00
Crème Brulé <i>custard topped with bruléed sugar</i>	8.50
Mango Cheesecake <i>homemade goodness</i>	8.50
Sunset Rum Cake <i>made in house with Bacardi Black Rum</i>	8.50
Ice Cream <i>Ask server for flavors</i>	4.00
Sorbet <i>Ask server for flavors</i>	5.00

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