

DINNER MENU

APPETIZERS

CRUNCHY COCONUT SHRIMP - \$14

SHRIMP CRUSTED WITH COCONUT FLAKES AND FRIED, SERVED WITH SWEET CHILI SAUCE.

BEER BATTERED SHRIMP - \$13

SHRIMP TEMPURA AND FRIED, SERVED WITH SWEET CHILI SAUCE.

SHRIMP WRAPPED IN BACON - \$15

JUMBO SHRIMP WRAPPED IN BACON & DEEP FRIED, SERVED WITH SWEET CHILI SAUCE.

FARM FRESH OKRA - \$7 (SEASONAL)

BEER BATTERED FARM FRESH JAMAICAN OKRA, SERVED WITH RANCH DRESSING.

BEER BATTERED CALAMARI - \$14

SEASONED IN SPICY BREADCRUMB AND FRIED UNTIL GOLDEN BROWN, SERVED WITH FRESH LOCAL SEASONAL FRUIT SALSA.

BRUSCHETTA WITH TOMATO AND OUR OWN GARDEN GROWN BASIL - \$12

FRESH TOMATO CHOPPED WITH GARLIC AND HOMEGROWN BASIL TOSSED IN OLIVE OIL AND BALSAMIC VINEGAR SERVED ON TOP OF FRESH BAGUETTE TOASTED.

KEBABS - \$14

CHICKEN, SHRIMP OR VEGGIES ONLY SERVED WITH SWEET CHILI SAUCE.

SOUPS

SOUP DE JOUR \$6

SEAFOOD CHOWDER \$8

SPICY CRAYFISH SOUP \$7

SALADS

CHEF SALAD \$20 (MORE LIKE A MEAL)

MADE WITH CHOPPED HARD-BOILED EGGS, CHEESE, TOPPED WITH BACON AND CHICKEN, SERVED WITH A BED OF LETTUCE.

CAPRESE SALAD \$15

SERVED ON A BOARD WITH TOMATO, MOZZARELLA, BALSAMIC GLAZE, GARLIC BREAD, APPLE SLICES AND BASIL FROM OUR VERY OWN GARDEN.

BLUE SKIES CAESAR SALAD \$11

FRESH LETTUCE CHOPPED AND TOSSED IN OUR HOMEMADE CAESAR DRESSING WITH HOMEMADE CROUTONS AND TOPPED WITH PARMESAN CHEESE

(ADD CHICKEN \$16, ADD SHRIMP \$19).

ENTRE

FROM THE SEA

GRILLED LOBSTER (SEASONAL) \$42 PER POUND
SPINY CARIBBEAN LOBSTER, PERFECTLY SEASONED & GRILLED ON AN OPEN FLAME, TOPPED WITH
DRAWN HERBED BUTTER.

CURRIED LOBSTER (SEASONAL) \$42
SHELLED LOBSTER, SEASONED IN CURRY AND OTHER SPICES AND SLOW COOKED IN COCONUT MILK
AND DICED POTATO.

DANA'S SEAFOOD RUNDOWN \$38
FRESH SEAFOOD SAUTÉED THEN SIMMERED IN OUR AUTHENTIC SIGNATURE "COCONUT RUNDOWN
SAUCE"
& LOCAL JAMAICAN SPICES.

PAN FRIED SNAPPER \$35
WHOLE OR FILLET SEASONED SNAPPER PAN FRIED AND TOPPED SAUTÉED ONION RINGS, CARROTS,
SCALLION, SWEET PEPPERS

BATTERED FISH AND CHIPS \$25
FILLET OF FISH BATTERED AND FRIED AND PLATED WITH SPICY POTATO WEDGES

STEAMED SNAPPER \$35
WHOLE FISH STUFFED WITH SEASONED VEGETABLES HERBS AND SPICES THEN STEAMED IN
COCONUT MILK.

SHRIMP - YOUR STYLE \$26
GARLIC, CURRIED, SCAMPI, STEAMED, SAUTEED

FROM THE LAND

FILET MIGNON \$42
MARINATED IN THE BEST FLAVOR THEN GRILLED SLIGHTLY CHARRED TO SEAL IN THE JUICINESS.

SURF & TURF \$55
SELECT OCEAN DELICACIES (FISH, LOBSTER, SHRIMP, OR CONCH) WITH STRIPLOIN STEAK IN
PIMENTO BUTTER SAUCE.

CHICKEN - YOUR STYLE \$19
JERKED, FRIED, BARBECUED, CURRIED, BROWN STEWED, OR SWEET & SOUR.

JERK PORK - \$28
PORK MARINATED IN OUR HOMEMADE JERK SAUCE AND SLOW ROASTED.

OXTAIL \$32
ONE OF JAMAICA'S MOST ICONIC DISHES, SEASONED WITH LOCAL SPICES AND SCOTCH BONNET
PEPPER THEN SIMMERED DOWN WITH BROAD BEANS, BUTTER BEANS, CARROTS AND ROLLED
DUMPLINGS TO A TENDER, JUICY TO THE BONE GOODNESS.

CURRIED GOAT \$28
ANOTHER ICONIC JAMAICAN DISH INSANELY DELICIOUSLY, CHUNKY PIECES OF MUTTON SLOWLY
SIMMERED IN AROMATIC BLEND OF GARLIC, GINGER, THYME, ONIONS, POTATO, AND HOT PEPPER
WITH CURRY TAKING CENTER STAGE, COOKED UNTIL TENDER.

ALL ENTREES SERVED WITH EITHER RICE & PEAS, WHITE RICE, GARLIC MASH POTATOES, AND
GRILLED LOCAL VEGGIES

FROM ITALY WITH A JAMAICAN FLAIR

FETTUCINE ALFREDO \$14

FETTUCINE TOSSED IN CREAMY ALFREDO SAUCE WITH SEASONED VEGETABLES (ADD CHICKEN \$18 OR SHRIMP \$20)

CHICKEN PENNE \$18

SAUTEED CHICKEN WITH BELL PEPPERS, ONIONS MUSHROOM IN OLIVE OIL WITH PARMESAN CHEESE ON PENNE PASTA.

SAUSAGE, BACON & SHRIMP ARRABIATTA \$26

**JUMBO SHRIMP, BACON BITS AND JERKED SAUSAGE WITH DICES TOMATO AND BELL PEPPERS
IN A SPICY ARRABIATTA SAUCE ON LINGUINE PASTA**

VEGGIE PENNE \$16

PENNE PASTA TOSSED WITH FRESH HERBS AND SPICES WITH SEASONAL LOCAL VEGETABLES (SPINACH, CABBAGE, CARROTS, BELL PEPPERS, SCALLION, ONIONS) IN OLIVE OIL TOPPED WITH PARMESAN CHEESE.

DESSERTS

KEY LIME PIE - \$8

OUR HOMEMADE SECRET RECIPE OF FRESH JAMAICAN KEY LIMES IN A SLIGHTLY SPICY GRAHAM CRACKER CRUST MAKES THIS DESSERT A FAVOURITE!

CHEESECAKE - \$8

SMOOTH, RICH, AND CREAMY, TOPPED WITH SEASONAL BERRY COMPOTE.

OREO TODAY - \$8

OUR HOMEMADE VANILLA ICE CREAM SERVED OVER A BED OF CRUMBLD OREO COOKIES!

THE BOMB! (ADULTS ONLY) - \$12

OUR HOMEMADE VANILLA ICE CREAM SERVED OVER A SHOT OF COFFEE LIQUOR TOPPED WITH WHIP CREAM, AND DON'T FORGET THE CHERRY ON TOP!

ASK YOUR SERVER ABOUT OUR DESSERT SPECIALS AND AFTER DINNER DRINKS!

LIL ONES (KIDS UNDER 10 YEARS OLD)

KIDDIES PASTA \$9

PENNE PASTA & CHICKEN BITS WITH CHOICE OF SAUCE.

CHICKEN BASKET \$9

3 PIECES OF CHICKEN TENDER WITH UNSEASONED FRIES.

SHRIMP BASKET \$14

BREADED SHRIMP WITH POTATO WEDGES.

SPAGHETTI \$8

SPAGHETTI TOSSED IN HOMEMADE TOMATO SAUCE.