



# MENU

## APPETIZERS

<b>ATLANTIC CALAMARI</b>	259
RICH SHREDDED CALAMARI IN A SPECIAL HOUSE STYLE BREADING SERVED WITH A TARTAR SAUCE IN A BED OF HYDROPONIC GREEN LETTUCE.	
<b>THE SUNKEN FISH GUATEMALAN CEVICHE</b>	259
OUR SPECIAL HOMESTYLE CARIBBEAN CEVICHE. A BLEND OF SHRIMP, FISH, AND CONCH, TOSSED WITH THE CHEF'S SPECIAL BLEND OF ONION, GREEN PEPPER, TOMATO, CILANTRO, SWEET CORN, AVOCADO, PINEAPPLE, AND CHILE DE CABRO. SERVED WITH PLANTAIN CHIPS.	
<b>BEEF TACOS</b>	239
A TRIO OF TACOS FILLED WITH BEEF STRIPS, AVOCADO, ONIONS, AND PEPPERS. TOPPED WITH FINE CARROT AND CHOPPED TOMATOES.	
<b>LENTIL AND QUINOA SALAD</b>	219
MIXED WITH BLACK OLIVES, MARINATED TOMATOES, AND SWEET CORN. FINISHED WITH AVOCADO AND YUCA CHIPS.	
<b>CHICKEN AND TORTILLA MEXICAN SOUP</b>	199
MEXICAN CLASSIC TOMATO AND CHICKEN SOUP, FRESH HERB, AND CRISPY TORTILLA PIECES.	
<b>CAULIFLOWER BITES</b>	169
CRISPY TEMPURA CAULIFLOWER TOSSED IN YOUR CHOICE OF SWEET THAI CHILI, GARLIC PARMESAN, OR BUFFALO SAUCE.	

## MAIN COURSES

<b>MARINERA SOUP FOR 2</b>	799
LOCAL FRESH SEAFOOD SIMMERED IN A COCONUT MILK ISLAND-STYLE BROTH WITH ONION, GREEN PEPPER, CARROTS, POTATOES, AND CILANTRO. SERVED WITH WHITE RICE.	
<b>THE LOCAL CARIBBEAN FAVORITE</b>	699
WHOLE FRIED RED SNAPPER, WITH GARLIC BUTTER SAUCE, SERVED WITH PLANTAIN AND SEASONAL VEGETABLES.	
<b>LOCAL RED SNAPPER</b>	599
GARAFUNI GUIFFITY FISH SERVED WITH A CRISP SALAD AND POTATO PUREE.	
<b>COCONUT SHRIMP</b>	489
LOCAL SHRIMPS COOKED WITH COCONUT. CREAMY POTATO PUREE AND SEASONAL VEGETABLES.	

<b>WHOLE YELLOW TALL SNAPPER</b>	449
MARINATED WITH GARLIC, LIME, AND THYME AND COOKED IN A BANANA LEAF. SERVED WITH ROASTED POTATOES AND ROOT VEGETABLES.	
<b>CLASSIC GRILLED CHURASCO</b>	449
WITH A CHOICE OF POTATOES AND SEASONAL VEGETABLES.	
<b>SPICY CARIBBEAN OCTOPUS</b>	449
WITH BABY POTATOES COOKED WITH HERB BUTTER AND CARROT PUREE.	
<b>STICKY PORK RIBS</b>	349
MARINATED IN-HOME BBQ SAUCE. SERVED WITH BAKED POTATO AND NATURAL CORN COB.	
<b>SEAFOOD FETTUCINE</b>	289
LOCAL SEAFOOD OF THE DAY COOKED WITH CHILI AND LEMON JUICE TOSSED WITH HOMEMADE FETTUCCINE PASTA AND HERB BUTTER.	
<b>WINGS N' RINGS</b>	259
SIX CHICKEN WINGS (BUFFALO OR BBQ) WITH ONION RINGS. SERVED WITH CARROTS AND CELERY, PLUS TARTAR SAUCE.	
<b>COCONUT CHICKPEA CURRY WITH STEAMED RICE</b>	259
<b>SIZZLING VEGETABLE FAJITAS</b>	249
ACCOMPANIED WITH GRATED CHEESE, SOUR CREAM, AND GUACAMOLE. • ADD CHICKEN Lps 80,00 *** ADD BEEF Lps 100,00	

## **SALADS**

<b>MIXED SEAFOOD SALAD</b>	389
A JUICY MIX OF PRAWN, OCTOPUS, AND CALAMARI TOSSED WITH FETA CHEESE AND MIXED GREEN SALAD.	
<b>STEAK FAJITAS SALAD, TORTILLA BOWL</b>	389
STIR-FRIED BEEF, ONIONS, AND PEPPERS WITH AVOCADO AND HYDROPONIC LETTUCE SERVED IN A CRISPY TORTILLA BOWL.	
<b>CARIBBEAN CHICKEN SALAD WITH ORANGE VINAIGRETTE</b>	319
A FRESH MIX OF GRILLED CHICKEN, CHIA SEEDS, MANGO, AND HYDROPONIC LETTUCE. BOUND WITH A FRESH ORANGE VINAIGRETTE.	

## SNACKS

<b>THE BIGGER BETTER BURGER</b>	319
A PERFECTLY GRILLED BEEF PADDY TOPPED WITH HYDROPONIC LETTUCE, TOMATOES, CARAMELIZED ONIONS, SAUTÉED MUSHROOMS & CHEDDAR CHEESE, SERVED WITH HOMESTYLE FRIES.	
<b>TRANQUILSEAS CHEESEBURGER</b>	269
HAND-PRESSED LOCAL BEEF TOPPED WITH CHEDDAR CHEESE SERVED WITH HOMESTYLE FRIES.	
<b>ISLAND BEEF SANDWICH</b>	269
HOMEMADE TOASTED BAGUETTE WITH JUICY GRILLED BEEF STRIPS. SLICED TOMATOES AND LETTUCE AND FINISHED WITH A MUSTARD DRESSING.	
<b>SUNKEN FISH SANDWICH</b>	249
HOMEMADE TOASTED BAGUETTE FILLED WITH GRILLED RED SNAPPER, FETA CHEESE, TOMATO, AND COCKTAIL SAUCE.	
<b>TRANQUILSEAS CHICKEN SANDWICH</b>	249
GRILLED CHICKEN BREAST IN A HOMEMADE BAGUETTE WITH TOMATO, AVOCADO, AND HONEY DRESSING.	
<b>FISH FINGERS</b>	249
BATTERED LOCALLY CAUGHT SNAPPER SERVED WITH HOMESTYLE FRIES & TARTAR SAUCE.	
<b>CHICKEN FINGERS</b>	229
CRISPY CHICKEN TENDERS SERVED WITH HONEY MUSTARD & HOMESTYLE FRIES.	
<b>MAKE IT YOUR WAY QUESADILLA</b>	229
CHOOSE FROM CHICKEN, SHRIMP, OR LOBSTER. WE TAKE YOUR CHOICE OF PROTEIN AND SAUTÉE IT WITH ONIONS AND PEPPERS, AND STUFF IT INTO TWO FLOUR TORTILLAS WITH QUESILLO BEFORE GIVING IT A QUICK GRILL. SERVED WITH CHIMOL AND SOUR CREAM. • ADD SHRIMP Lps 100,00 *** ADD CHICKEN Lps 80,00	
<b>HUMMUS AND BABAGANOUSH</b>	219
WITH VEGETABLE STICKS AND PITTA BREAD.	

## FAMILY PLATTERS

### LARGE FAMILY PLATTER 2440

A FAMILY PLATTER WITH A VARIETY OF BEEF, CHICKEN, AND SHRIMP SKEWERS. GRILLED LOBSTER AND BREADED CHICKEN AND FISH FINGERS. SERVED WITH FAMILY SIDES OF FRENCH FRIES AND CRISPY PLANTAIN CHIPS.

### SMALL FAMILY PLATTER 1220

A FAMILY PLATTER WITH A VARIETY OF BEEF, CHICKEN, AND SHRIMP SKEWERS. BREADED CHICKEN AND FISH FINGERS. SERVED WITH FAMILY SIDES OF FRENCH FRIES AND CRISPY PLANTAIN CHIPS.

## DESSERTS

### CHEF'S UNIQUE CHOCOLATE EGG 189

WITH FROZEN PASSION YOLK, AND WHITE MOUSSE.

### CHOCOLATE FONDANT 189

WITH PINK PEPPERCORN AND COCONUT ICE CREAM.

### LOCAL TROPICAL FRUIT TOWER 129

LAYERS OF SILKY-SMOOTH VANILLA CRÈME ON HOMEMADE BISCUITS, TOPPED WITH FRESH LOCAL TROPICAL FRUIT AND GRATED CHOCOLATE.

### CARROT CAKE 129

LIGHTLY SPICED CARROT CAKE TOPPED WITH A CREAM FROSTING AND WALNUT CRUMBS.

### CREPES 129

3 FOLDED CREPES WITH CHOICE OF FILLING

**\*\* ENJOY YOUR MEAL \*\***

**\*\*\* ALL PRICES ARE IN LPS \*\*\***

**\*\*\* VAT IS ALREADY INCLUDED IN PRICES \*\*\***

**\*\*\* 10% SERVICE CHARGE NOT INCLUDED \*\*\***