



FRESH CATCH

Ocean-to-Table Seafood — The Finest from Eleuthera's Waters

SEAFOOD STARTERS

Conch Fritters

Golden-fried Bahamian conch fritters served with a zesty lime aioli dipping sauce.

Shrimp Ceviche

Fresh shrimp marinated in citrus juices with tomato, cucumber, red onion, cilantro, and a touch of heat.

Crab Cakes

Pan-seared lump crab cakes with a Creole remoulade and micro herb garnish.

Smoked Fish Dip

House-smoked local fish blended with cream cheese and island spices, served with crackers and plantain chips.

SOUPS & SALADS

Bahamian Conch Chowder

A rich, slow-simmered chowder with tender conch, potatoes, sweet peppers, and island herbs.

Seafood Bisque

Velvety cream bisque loaded with shrimp, crab, and lobster, finished with a drizzle of herb oil.

Tropical Seafood Salad

Chilled shrimp and crab over mixed greens with mango, avocado, and a citrus-herb vinaigrette.

Tomato & Avocado Salad

Heirloom tomatoes, creamy avocado, red onion, and fresh basil with a light lemon dressing.

MAIN COURSES

Grilled Whole Snapper

Fresh-caught red snapper grilled with Creole seasoning, lemon butter, and tropical salsa. Served with coconut peas and rice.

Caribbean Lobster Tail

Grilled lobster tail basted with garlic butter, lime, and a hint of tropical spices. Served with garlic mash potatoes.

Pan-Seared Mahi-Mahi

Golden-seared mahi-mahi with a pineapple-ginger glaze, served with Caribbean veggies and jasmine rice.

Jerk Shrimp & Grits

Spicy jerk-seasoned shrimp over creamy stone-ground grits with a coconut cream sauce.

Seafood Pasta

Linguine tossed with shrimp, conch, and crab in a light garlic white wine and herb sauce.

Steamed Fish Bahamian Style

Tender fish fillets steamed with onions, sweet peppers, tomatoes, and native spices. Served with Johnny Cake.

SIDES

Coconut Peas & Rice

Garlic Mash Potatoes

Grilled Asparagus

Fried Plantains

Johnny Cake

Traditional Bahamian bread baked fresh.

DESSERTS

Key Lime Pie

Tangy and creamy key lime filling on a buttery graham cracker crust.

Coconut Bread Pudding

Warm bread pudding infused with toasted coconut and a rum caramel drizzle.

Mango Sorbet

Light and refreshing house-made mango sorbet with a sprig of fresh mint.

DRINKS

Coconut Water

Fresh and chilled, straight from the island.

Tropical Fruit Punch

A refreshing blend of pineapple, guava, and orange juices.

Goombay Smash

Classic Bahamian cocktail — coconut rum, pineapple, and orange juice.

White Wine Pairings

Crisp selections available upon request to complement your seafood.