

DINNER MENU

PASTA

ÓSPAGHETTI AND MEATBALLS 32

Classic Italian style meatballs nestled on a bed of spaghetti, tossed in marinara and finished with shaved parmesan

ÓGARLIC BUTTER SHRIMP OR MAHI 36

Lightly seasoned shrimp or Mahi, sautéed with garlic and herbs in a delicate butter sauce with shaved parmesan over spaghetti

ÓBLACKENED OR CITRUS SALMON 38

An Alaskan salmon fillet seared and served with your choice of two sides

ÓFETTUCINI ALFREDO 22

Creamy alfredo sauce over pasta.

Add salmon, tuna or mahi for 18, chicken breast for 12, 6 jumbo shrimp for 14 or vegetable medley for 12

CHICKEN PARMESAN 34

A juicy chicken breast breaded and fried golden brown, served over tender pasta and marinara sauce

SIDES (\$10 a' la carte)

**MAC AND CHEESE, STEAMED CABBAGE,
STEAMED BROCCOLI, LEMON JASMINE RICE,
SIDE CAESAR OR GARDEN SALAD, FRIES,
SWEET POTATO MASH, GREEN BEANS,
ROASTED GARLIC MASHED POTATOES,
PARMESAN DUSTED BRUSSELS SPROUTS**

Consumption of raw or undercooked meats, poultry, seafood or eggs increases the risk of foodborne illness. All items subject to availability.

Split plate \$3. A service charge of 20% will be added to groups of five or more.

A 3% processing fee will be applied to bills that paid with debit or credit cards.

Take-out containers \$1 and 10% service charge included.

BURGERS

SMASH BURGER 20

Two beef patties topped with your choice of cheese, lettuce, tomato and onion on a fresh bun

4VEGGIE BURGER 18

A house-made veggie burger with lettuce, tomato and onion

SALMON BURGER 20

Wild caught Alaskan salmon patty chargrilled and served on a freshly baked bun with lemon-herb aioli, lettuce, tomato and onion

ENTRÉES

4 VEGGIE PLATTER 34

Your choice of four vegetable sides

CREOLE SHRIMP OR MAHI 40

Grilled, marinated shrimp or Mahi sauced with our three-pepper creole sauce and a choice of two sides

BRAISED BEEF SHORT RIBS 48

Braised beef short ribs topped with pan gravy, served with two sides

CRISPY THAI CHILI CHICKEN 34

Tempura-fried chicken tossed in a sweet Thai chili sauce and served with two sides

HOUSE-MADE DESSERTS

WHITE CHOCOLATE BREAD PUDDING 14

Sauced with a caramel glaze

Winner! First Place, Taste of St Croix

PINEAPPLE GLAZED RUM CAKE 14

Yellow cake soaked in our island's Cruzan rum and topped with a pineapple glaze

KEY LIME PIE 14

Citrus custard on a graham cracker crust with a dollop of whipped cream

SOUTHERN CHOCOLATE CAKE 14

Rich chocolate cake made with Coca-Cola and iced with a creamy chocolate fudge

4 VEGETARIAN

SPICY

Served Daily 4:30pm - 8:30pm

(Includes fries. Sub a side for 3)