



FRIED CATFISH BITES 17 cornmeal fried catfish bites with house made remoulade sauce

> SHRIMP DEVILED EGGS 19 creamy deviled egg topped with shrimp

CRAB DEVILED EGGS 22 creamy deviled egg topped with colossal crab meat

CITRUS JERK WINGS 17 6 grilled wings marinated in a special blend of citrus juices and mild jerk spices

VEGGIE EGG ROLL 16 A flavorful blend of fresh vegetables wrapped in a golden, crispy shell

> SWEET AND SPICY SHRIMP 19 crispy shrimp and sweet and spicy sauce

jalads

CAESAR SALAD 10/15 romaine lettuce, Parmesan cheese, croutons

THE GARDEN SALAD 10/15 mixed greens and romaine, cucumbers, cherry tomatoes, red onion * add chicken 8, shrimp 12, salmon 17, crab 19

THE GARDEN PASTA 48

Lobster, shrimp, and crab served on penne pasta, accompanied by onions, peppers, and asparagus tips, all drenched in a creamy Sambal Alfredo sauce.

ISLAND PASTA 28 penne pasta tossed in a creamy jerk seasoned sauce with jerk chicken, spinach and colorful peppers

= n/rees

all entrees served with 1 side

JERK SALMON 38 grilled salmon filet topped with a citrus jerk sauce and mango pico

GRILLED STUFFED SALMON 56 grilled salmon filet stuffed with shrimp and colossal crab, topped with a roasted tomato cream sauce

> GRILLED BRONZINO 38 grilled bronzino, roasted heirloom tomato beurre blanc

> > BROILED CRAB CAKE (MARKET) jumbo lump crab broiled to perfection

BRAISED SHORT RIBS 42

Tender, slow-cooked boneless short ribs in a rich red wine demi-glaze

GRILLED LAMB CHOPS 39 succulent charred lamb chops, perfectly seared to lock in rich flavors

GRILLED RIB EYE STEAK 49

14 oz juicy grilled rib eye steak, expertly seasoned and charred to perfection

OXTAIL 36

tender slow-cooked oxtails served over rice and peas

CORNISH HEN 35

tender grilled whole chicken, perfectly seasoned and served with a rich, savory herb gravy

BROCCOLINI 12 RICE & PEAS 11 SMOKED GOUDA MASH POTATOES 11 ASPARAGUS 12

CANDIED CARROTS 11 MAC & CHEESE 12 SAUTEED SPINACH 11 SWEET POTATO FRIES 11

*Please be aware that we cannot remake customized entrees or steaks cooked medium-well or higher. Thank You

20% GRATUITY ADDED TO ALL CHECKS



CHAMPAGNE MARGARITTA 18

savor the luxury of a Lunazul Reposado margarita, topped with champagne and a touch of gold for a truly sparkling twist

PINK 75 18

sparkle and shine with a mix of gin, lemon juice, simple syrup, and Prosecco Rose' all finished off with a touch of pink for that extra shimmer

GARDEN SMASH 17

a refreshing mix of Jack Daniels, muddled orange, mint, ginger, Triple Sec, simple syrup and a splash of sour for a bold, zesty twist

MORNING GLORY 18

a smooth blend of Remy VSOP, Blue Curacao, lemon juice, tropical passion fruit and pineapple for a refreshing, island-inspired sip

THE GARDEN DROP 16

A perfect blend of vodka, lemon juice, and sweetness with a sugared rim crafted to your flavor choice Lemon Drop / Strawberry Lemon Drop / Peach Lemon Drop / Mango Lemon Drop

SPICY GARDEN 16

a bold fusion of muddled jalapeño and cucumber tequila, triple sec, sweet & sour and a hint of elegant rose syrup for an unforgettable kick

PURPLE RAIN 18

a vibrant mix of Patron Blanco, Italicus liqueur, lavender and a splash of Blue Curacao and grenadine for a colorful, refreshing experience

WATERMELON MY WAY 17

a tropical burst of Bacardi Rum, Orange Curacao, lemon juice, passion fruit muddled mint, watermelon, and a kick of ginger for a refreshing, bold escape

ESPRESSO MARTINI 18

indulge in the perfect blend of vodka, Baileys, Kahlua, and bold espresso for a luxurious coffee-infused delight that will awaken your senses

THE BIG O 16

Lunazul Reposado, Orange Curacao, lime juice, tropical passion fruit, agave, and a splash of OJ for an unforgettable, refreshing cocktail

OLD FASHIONED 19

Savor a bold Old Fashioned with Bullet Bourbon, bitters, and a citrus twist delivering smooth, unforgettable flavor with every sip

We take pride in crafting each cocktail with care. Unfortunately, we are unable to remake cocktails once they have been prepared.

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