

# TO START

## CEVICHE VICTORIA \$13.95

thinly sliced conch served on a bed of salsa & avocado(S), with a guajillo flavored extra virgin olive oil

## CEVICHE SAN PEDRO \$9.00

fresh seasonal seafood with finely chopped vegetables marinated in lime juice

## CRISPY SNAPPER CAKES \$9.00

with chipotle beurre blanc, black bean and roasted corn succotash

## TEMPURA SHRIMP \$14.95

delicately battered shrimp in a creamy, spicy sauce, soya reduction

## CAMARONES EN HAMACA \$11.00

garlic sautéed shrimp & heart of palm on pan fried plantain slices, lime/ginger tomato & caper sauce

## CARIBBEAN KING CRAB 1/2 LB \$19.95

with drawn garlic lime butter

## CALAMARI al TOMATE \$15.95

gently sautéed calamari in a rustic tomato salsa

# SOUP

&

# SALAD

## ROASTED CHILI CAESAR SALAD \$10.00

of Romaine lettuce, feta cheese crumbles, crispy tortilla strips and roasted walnuts

## VICTORIA HOUSE SALAD \$9.00

mixed greens, roasted corn with a chili raisin vinaigrette

## CHILPACHOLE \$9.00

traditional creamy corn soup

## BLACK BEAN SOUP \$8.00

individually served, with chopped onion and sour cream

## SMALL GREEN SALAD \$8.00

fresh mixed greens with a light balsamic vinaigrette

Prices Are In USD, GST Inclusive

A Service Charge of 11% Will Be Applied, 22% for Groups of Nine or More

# MAIN COURSE

## CASHEW CRUSTED GROUPEL \$26.95

with sautéed shrimp, roasted corn, garlic mashed potatoes and green chili butter

## HUATCHINANGO AL MOJO DE AJO \$30.95

whole 1.5 lb pan roasted red snapper in a roasted garlic sauce, with white rice and spinach

## YELLOW CORN ENCHILADA \$25.95

fresh snapper-stuffed hand made tortillas, white wine cheese sauce & queso blanco with corn pudding, tomatillo sauce, sautéed green beans

## OVEN ROASTED SNAPPER \$24.00

fresh snapper fillet in a ginger-lime broth, with roasted corn & black bean relish

## BACON WRAPPED SHRIMP \$27.95

stuffed with fresh mozzarella and sweet peppers, with a pineapple habañero salsa

## GRILLED CHICKEN BREAST \$23.95

in a chipotle honey sauce with roasted rosemary potatoes and sautéed garlic vegetables

## PECAN CRUSTED CHICKEN BREAST \$29.95

roasted red bell pepper, garlic-red onion cream reduction, sautéed spinach, mashed potatoes

## SEA & SUN PLATTER \$32.00

select beef tenderloin & shrimp brochette with fresh snapper fillet scalloped potatoes, grilled portobello mushroom, house bar-b-que sauce

## RIB EYE STEAK, 16 oz \$32.00

with corn pudding, garlic sautéed vegetables and pasilla honey sauce

## GRILLED PORK TENDERLOIN \$27.00

marinated loin of pork with sautéed spinach, sweet potato gratin and wine poached pear

## CHAR-GRILLED BEEF TENDERLOIN \$27.95

garlic mashed potatoes, spinach, sautéed vegetables, port wine demi glace & chipotle butter sauce

## PASTA PRIMAVERA ALFREDO \$23.00

with grilled shrimp and fresh seasonal vegetables in a rich, creamy sauce

# SWEETS

## INDIVIDUAL CAYE LIME

### BRULÉE \$12.95

with pineapple and guava coulis

## THE ULTIMATE \$10.95

flourless chocolate cake

## COOKIES 'n CREAM \$7.95

house baked cookies & ice cream

## MOLTEN CHOCOATE

\$10.95

with vanilla ice cream, sliced bananas

## THE BREAD PUDDING \$10.95

croissant based & rum laced pudding with vanilla ice cream