

TO START

CEVICHE SAN PEDRO 10

fresh seafood (shrimp) marinated in lime
& served in the traditional San Pedro style

LOBSTER CEVICHE 12

fresh lobster, onion, tomato, cucumber,
avocado and guajillo pepper citronette
with crispy corn chips

CONCH CEVICHE VICTORIA 10

tender lime-marinated conch,
avocado and guajillo pepper oil

ALMOND CRUSTED LOBSTER STRIPS 12

crispy fried with a citrus honey
sauce, topped with local greens

SEARED SEA SCALLOPS 12

atop fried seafood cakes
with ginger lime beurre blanc

CAMARONES EN HAMACA 11

sautéed shrimp, hearts of palm and fried
plantains in a light ginger lime tomato broth

NEW CRISPY PORK BELLY 11

with grilled pineapple, honey sesame dressing & wonton salad

BLACK BEAN SOUP 8

with chipotle crema, tortilla "slaw"

NEW FISHERMAN'S SOUP 12

fresh snapper, shrimp & calamari
in a light tomato fish broth

VICTORIA HOUSE SALAD 9

local greens, roasted sweet corn,
pickled onions and a chili raisin vinaigrette

ROASTED CHILI CAESAR SALAD 10

crisp romaine, hominy croutons, queso
blanco and our signature dressing

NEW BEET & WATERMELON SALAD 11

curried cashews, goat cheese fritters, cashew vinaigrette

Prices Are In US Dollars, GST Included
11% Service Charge Will Be Added, 16% For Parties of 9 or More

Please let your server know about any preferences
special requests, food sensitivities or allergies

MAIN COURSE

NEW BELIZEAN PORK: 3 WAYS 25

grilled, bone-in chop, BBQ shoulder tamale and braised pork belly, sweet corn relish and bourbon-guajillo sauce

BACON WRAPPED SHRIMP SKEWERS 28

stuffed with mozzarella & sweet peppers, served with spinach, mashed potato & pineapple-habañero salsa

RUSTIC BAKED CHICKEN 22

vegetable rice pilaf, papaya relish, small chili Caesar salad & natural jus

CASHEW CRUSTED GROUPER 27

pan seared, served with mashed potato, zucchini, sautéed shrimp and roasted corn-green chili butter

GRILLED CARIBBEAN LOBSTER 31

coconut rice, cho-cho & pineapple citrus butter

GRILLED USDA CHOICE BEEF TENDERLOIN 35

roasted baby potatoes, grilled seasonal vegetables, cherry-port demi glace

NEW ROASTED BUTTERNUT SQUASH ENCHILADAS 18

goat cheese, sautéed mushrooms and roasted garlic cream

OVEN ROASTED SNAPPER 22

sweet potato & corn succotash, Thai green curry & crispy rice noodle salad

FETTUCINI JALAPENO 17

with fresh tomato, black beans, fire roasted corn and fresh cilantro in white wine sauce

SIMPLY PREPARED FRESH SEAFOOD

SNAPPER \$22 GROUPER \$27 LOBSTER \$31

sautéed in extra virgin olive oil, choice of steamed or grilled vegetables or small green salad

SWEETS

CAYE LIME BRULEE 12

graham cracker tartlet, pineapple-guava coulis

COOKIES 'n CREAM 7

house-baked cookies, local ice cream

NEW WARM BROWNIE SUNDAE 10

cajeta, chocolate sauce, banana ice cream

MOLTEN CHOCOLATE 11

bruleed bananas & vanilla ice cream (20 minutes prep time)

NEW PINEAPPLE CARROT CAKE 10

walnut crunch, raisin puree, cream cheese frosting