

DINNER

APPETIZERS

TUNA WATERMELON CEVICHE tender tuna and watermelon cubes, cilantro-basil chiffonade, red onion, sweet-orange chili sauce, plantain chips	40 BZ/20 US	COCONUT SHRIMP butterflied local shrimp, coconut panko crust, chipotle aioli, sweet mango sauce, pico de gallo	30 BZ/15 US
CAMARONES EN HAMACA sautéed shrimp, heart of palm, fried plantain slices, ginger-lime tomato broth	30 BZ/15 US	VIETNAMESE STYLE EGG ROLL lettuce-leaf-wrapped shrimp or pork, lettuce, bell pepper, ginger, garlic, mint, scallion, sweet mango-chili dipping sauce SUB lobster + USD \$6	34 BZ/17 US
LOBSTER FONDUE poached lobster smothered in a rich, cheddar, onion, shallot, white wine, spinach & thyme sauce, toast rounds	40 BZ/20 US	LOBSTER CEVICHE lightly poached lobster, lime, citrus & pineapple, cassava chips	40 BZ/20 US
SPRING ROLLS fresh shrimp, rice paper rolls, cucumber, avocado, carrot, romaine, citrus aioli, ginger, corn, onion, mango-chili dipping sauce SUB lobster + USD \$6	34 BZ/17 US	CEVICHE YUCATECO shrimp, octopus, roasted habanero salsa, tomato, onion, cilantro, lime, extra virgin olive oil, corn and cassava chips regular, spicy or very spicy	34 BZ/17 US
ANTIPASTO BOARD prosciutto, goat, parmesan & feta cheese, humus, roasted peppers, marinated olives, artichoke hearts, candied cashews, honey dip, toast rounds	42 BZ/21 US	BACON WRAPPED SHRIMP tamarind bbq sauce, tropical fruit salsa, island slaw, cilantro	30 BZ/15 US

SOUPS & SALADS

CORN & LOBSTER CHOWDER creamy local corn chowder, house bacon, loaded with veggies & tender lobster chunks	34 BZ/17 US	SOPA DE LIMA shredded chicken, sliced avocado, crispy tortilla slaw, carrots, celery, tomato, savory lime chicken broth	20 BZ/10 US
SMALL GREEN SALAD mixed greens, arugula, white balsamic dressing	16 BZ/8 US	CLASSIC WEDGE crisp iceberg lettuce, house blue cheese ranch dressing, house smoked bacon	24 BZ/12 US
CAESAR SALAD tender romaine, our signature dressing, house made croutons, grated fresh parmesan	24 BZ/12 US		

GST Included 10% Gratuity Will Be Added, 16% Parties 9 or More

Please Advise Your Server of Any Allergies - Shellfish, Nuts, Gluten Present in Some Dishes

MAINS

SURF 'N TURF 88 BZ/44 US

imported beef fillet & local Caribbean lobster over creamy, bacon-kale mashed potatoes, seasonal sautéed vegetables, demi glace & traditional lime-caper butter dip

GRILLED TENDERLOIN 84 BZ/42 US

tender beef fillet, red wine demi glace, bacon-kale mashed potatoes
seasonal sautéed vegetables

GRILLED LOBSTER 76 BZ/38 US

from our very own reef, served over a coconut curry, zucchini, rice pilaf

LAZY LOBSTER RAVIOLI 76 BZ/38 US

caramelized onions, broccoli, brie & goat cheese, house-made ravioli, creamy tomato sauce, fresh basil

LOBSTER CARBONARA 72 BZ/36 US

fresh tagliatelle, reef lobster, smokey house bacon, fresh basil, green peas, shaved parmesan

GREEN RISOTTO & SHRIMP 60 BZ/30 US

creamy green risotto, basil-parsley pesto, zucchini, asparagus, sweet peas, plancha-style garlic shrimp

LAMB PAPPARDELLE 64 BZ/32 US

slow cooked lamb shank ragu, thyme, rosemary & red wine sauce, herbed ricotta, freshly grated parmesan

GRILLED FISH FILLET 60 BZ/30 US

fresh catch of the day, caper butter, jasmine rice, seasonal vegetables

DESSERTS

FLOURLESS CHOCOLATE 22 BZ/11 US

organic Belizean chocolate, vanilla ice cream

FRESH FRUIT STRUDEL 22 BZ/11 US

flaky pastry stuffed with apples, raisins, cinnamon, nutmeg, candied cashews, vanilla gelato
please allow 25 minutes prep time

CHEESECAKE 24 BZ/12 US

with creamy goat cheese, tropical fruit topping, vanilla ice-cream, almond tuile

SNAPPER SALSA VERDE 52 BZ/ 26 US

pan seared local snapper, mashed potatoes, creamy cilantro salsa verde, garden fresh seasonal vegetables, basil-cilantro oil, charred scallion

CASHEW CRUSTED FISH FILLET 68 BZ/34 US

hand battered with crispy corn tortilla, cashews and panko, served over coconut-chipotle refried beans, cilantro jasmine rice, avocado-plantain relish

PORK CHOP 54 BZ/27 US

cajun spiced, pan-seared chop, plantain-sweet potato puree, prosciutto-wrapped asparagus, roasted red onion, apple sauce

🌱 FALAFEL 48 BZ/24 US

crispy chickpea patties, roasted onion, tomato, broccoli & cauliflower, jasmine wild rice pilaf, tahini, yogurt-mint sauce

PAN SEARED CHICKEN 48 BZ/24 US

tender breast of chicken, shallots, fresh herbs & wine jus, mashed potatoes, choice of seasonal vegetables or small Caesar salad

POT ROAST 68 BZ/34 US

slow cooked beef short rib stew, mushrooms, carrots, red onion, creamy mashed potatoes, crispy sweet potato

FISH MARKET MP

ask your server about today's catch!
if it's not fresh, it's not on the menu...

CAYE LIME OUR WAY 24 BZ/12 US

lime custard, almond streusel, swiss meringue brûlée, lemon crunch gelato

MOLTEN CHOCOLATE 22 BZ/11 US

organic belizean chocolate sliced banana, vanilla ice cream
please allow 10 minutes prep time