

Lobster Fest

STARTERS

LOBSTER CHOWDER garlic bread	\$15
LOBSTER LOLLIPOPS cornmeal batter, remoulade sauce	\$18
LOBSTER FRITTERS scotch bonnet aioli	\$18
LOBSTER TOSTONES caribbean lobster salad, avocado, escovitch, double fried plantain	\$16
LOBSTER POUTINE crispy fries, cheese curds, lobster bisque gravy, scallion	\$18

MAINS

WHOLE LOCAL LOBSTER garlic butter broiled, caribbean spiced cob corn, island peppers, market greens	\$MP
STEAK & LOBSTER filet mignon, grilled caribbean lobster tail, bernaise, mashed potato springroll	\$49
CHAMPAGNE PARPADELLE caribbean lobster & prawns, champagne cream sauce, garlic bread	\$36
LUIGI'S LINGUINI spicy marinara, lobster, prawns, mussels, fresh catch fish, garlic bread	\$39
CAYMAN STYLE LOBSTER rice, fried plantain, coleslaw	\$26
SIGNATURE SEAFOOD BOIL red rock prawns, jonah crab, lobster, mussels, cob corn, potatoes, old bay garlic bouillabaisse, fritters	\$44
<u>family style boil for 4</u>	\$160

COLD MENU



LOBSTER BRUSCHETTA	\$22
citrus poached lobster, heirloom tomato, green olive, avocado, garden basil, garlic	
COAST SALAD	\$29
grilled caribbean lobster tail, citrus prawns, local harvest greens, avocado, cherry tomato, zesty vinaigrette	
LOBSTER CEVICHE	\$21
citrus poached lobster, island peppers, breadkind chips	

DESSERTS



COCONUT CAKE	\$7
tahitian vanilla buttercream frosting, toasted coconut	
PASSIONFRUIT	\$9
KEY LIME PIE	
ginger snap crust, whip	
AUNT ROSIE'S	\$7
CHOCOLATE CAKE	
double chocolate buttercream	



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FEATURE COCKTAILS

BOTANICAL BREEZE

gin, grapefruit juice, agave, cucumber, soda rosemary sprig 13-

GOLDEN ISLE FIZZ

white rum, pineapple juice, ginger syrup, soda 13-

ISLANDER CAESAR

vodka, clamato juice, lime juice, reggae peppa' sauce worcestershire, pickled okra, peppered prawn, lime 15-

TAMARIND MULE

reposado tequila, tamarind puree, lime juice, ginger beer 14-

SUNSET SOUR

dark rum, passionfruit puree, lime juice, bitters 13-

FEATURE WINES

WHISPERING ANGEL ROSE

dry, full, lush, with a smooth finish. hints of peach, cherry, tangerine 17/65

CAVIT MOSCATO

aromatic tropical fruits and bright citrus notes, zesty finish 10/50

OYSTER BAY SAUVIGNON BLANC

aromatic tropical fruits and bright citrus notes, zesty finish 10/50

MONTES PINOT NOIR

bright strawberry, cherry, smokey notes 10/50

19 CRIMES

rich and round blend, soft fruity finish, sweet aromatics, chocolate 10/50

TAITTINGER CHAMPAGNE

pricing in Cayman Islands currency: CI\$1.00 = USD\$1.25
15% gratuity added to food & beverage

