



Quick Reference Dining Directory

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Check back often. Menus are added and updated weekly.

Note: All prices (where listed) are subject to change without notice. Most menus only provide partial listings of meal options and do not include daily specials and other items that may be added. Our menu guide is offered to give you a general idea of the kinds of food and approximate pricing at the restaurants we recommend.



Aqua Beach

Location: Seven Mile Beach
 Cuisine: Caribbean/Continental
 Prices: \$\$
 Dress: Casual

CHICKEN SANDWICHES

Tender Juicy Boz Breast Prepared Grilled, Crispy or Jerk Seasoned \$8.95

TUNA

Seared Blackened Tuna with Lettuce, Tomato, Sprouts, Pickled Ginger, & Wasabi Mayo \$9.95

SAUSAGE

Grilled Sausage with Sautéed Peppers & Onions, Cheddar Jack Cheese, Lettuce, Tomato, & Garlic Mayo

JERK

Jerk Marinated Shrimp with Lettuce, Tomato, Cucumber, Mango, & Scotch Bonnet Mayo

VEGGIE

Hummus, Lettuce, Tomato, Sautéed Mushrooms, Artichoke Hearts, Bell Peppers, & Red Onions

CLUB

Grilled Chicken Breast with Bacon, Cheddar Cheese, Lettuce, Tomato, & Garlic Mayo \$8.95

BUFFALO CHICKEN

Fried Chicken Breast in Spicy Buffalo Sauce, Lettuce, Tomato, & Bleu Cheese Dressing

Add Bacon, Cheese or Veggies to any Burger, Sandwich or Wrap for an Additional Charge

Pasta and skewers

SPICY SAUSAGE LINGUINI

Sausage, Bell Peppers, Onions, and Linguini Tossed in a Buffalo Rose Sauce, Topped with Crumbled Bleu Cheese, & Served with Garlic Toast

MOJiio CHICKEN PENNE

Penne Pasta Tossed in a Refreshing Mint Rum Cream Sauce, Topped with a Grilled Mint Marinated Chicken Breast, & Served with Garlic Toast \$14.95

BOWTIE

Bowtie Pasta Tossed in Smokey Marinara Sauce, Topped with Spicy Marinated Jerk Shrimp, Served with Garlic Toast .. \$15.95

CHICKEN

Grilled Chicken Smothered in Our Rich BBQ Sauce with Hoppin' Johns & Seasonal Veggies

SHRIMP SKEWERS

Tender Shrimp Seasoned with Our House Blackening Spice with White Rice & Seasonal Veggies \$15.95

MAHI MAHI

Lemon-Pepper Marinated Mahi Mahi with Caribbean Rice & Beans & Seasonal Veggies

VEGGIE

Seasonal Veggies Marinated in House Vinaigrette & Grilled, served with White Rice \$10.95

BBQ & GRILL ENTREES

Roasted Chicken

Rosemary Rubbed & Roasted ½ Chicken served with Savory Garlic Roasted Potatoes & Classic Coleslaw \$12.95

BBQ Chicken

Rich and smooth BBQ Sauce Smothered ½ Chicken Served with Homemade Potato Salad & Classic Coleslaw \$12.95

Jerk Chicken

Our famous Jerk Marinated ½ Chicken served with Caribbean coconut Rice n' Beans & Classic Coleslaw

Chicken & Rib Platter

¼ Rosemary Rubbed & Roasted Chicken & ½ Rack Slow Cooked Ribs Drenched in Rich & Smooth BBQ Sauce served w/Homemade Potato Salad & Classic Coleslaw \$17.95

BBQ Ribs

Full Rack of Slow Cooked Ribs Drenched in our Rich & Smooth BBQ Sauce served with Homemade Potato Salad & Classic Coleslaw \$18.95

Double Cut Pork Chop

14oz. Chop Seasoned to Perfection with House Blackening Spice, Served with Mouthwatering Pineapple Salsa, Savory Garlic Roasted Potatoes & Seasoned Veggies \$15.95

Patron Fried Steak

12 oz. Fresh Cut Tender Ribeye Seared to Your Liking & Served with Spicy Garlic Patron Butter, Hot from the Oven, Baked Potato & Seasoned Veggies \$24.95

T-Bone Steak

16 oz. T-Bone Hand Rubbed with Garlic, Herbs, Spices & Sea Salt, Grilled to Your Liking & Served with Creamy Garlic Smashed Red Potatoes, Rich Bacon-Bleu Cheese Cream Sauce & Seasoned Veggies \$27.95

Socco Salmon

Pan Seared Salmon Cooked to your Liking, Topped with a Southern Comfort Lime Glaze & Served with Savory Garlic Roasted Potatoes & Seasoned Veggies \$14.95

Pecan Crab Grouper

Boiler Grouper Topped with Pecan Crab Cruse, Smothered in a Parmesan Cream Sauce & Served with Lucky Southern Favorite Hoppin John & Seasoned Veggies \$17.95

Pan Roasted Chicken

Red Potatoes, Onions, Spinach, Artichokes, Garlic & Tomatoes Tossed in a White Wine Citrus Sauce, Topped with Tender Slices of Roasted Chicken Breast & served with Garlic Bread \$14.95

Dijon Chicken

Jucy White Wine & Dijon Poached Chicken Breast served Simply with White Rice, Light & Creamy Pan Sauce & Seasoned Veggies \$14.95

All Prices in CI Dollars

Gratuity Not Included on parties less than 6



Brick House

Location: Grand Harbour
Cuisine: Caribbean/Continental
Prices: \$\$
Dress: Casual

CHAMPAGNE & WINE

WHITE WINE

Glass: \$6 - \$7 • Bottle: \$28 - \$32

Kendall Jackson Chardonnay, California 2005
Monkey Bay Sauvignon Blanc, New Zealand 2006
Delicato White Zinfandel, California 2006
Valdadige Santa Margherita Pinot Grigio, Italy 2006
Babich Hawke's Bay Sauvignon Blanc, NZ 2007
Chateau St. Michelle Chardonnay, Washington St. 2003
Kendall Jackson Reisling, California 2005

RED WINES

Blackstone Merlot, California 2005
Kendall Jackson Pinot Noir, California 2005
Nottage Hill Shiraz, South Africa 2005
Casillero Del Diablo Cabernet Sauvignon. Chile 2005
Wynndham Estates Shiraz Bin 555, Australia 2006
Trivento Reserve Malbec, Argentina 2006

Champagnes & Sparkling Wines

Veuve Cliquot Ponsardin Brut \$65
Moet Chandon Brut Imperial \$65
Dom Perignon 1998 \$200

SPECIALTY DRINKS

Brick House Mudslide \$8.50
Absolut vodka, kahlua, bailey's, butterscotch and cream blended smooth, rimmed with cookie crumbs and topped with whipped cream and garnished with a kit kat bar.

Top Shelf Margarita \$9.00
cuervo 1800, cointreau and fresh lime juice served on the rocks with a salted rim and topped with a grand marnier float (add a splash of grapefruit juice to make it a mackarita!)

Caribbean Queen \$7.00
triple sec, creme de bananes topped up with orange juice and finished with a blue curacao float

Cosmopolitan \$9.00
grey goose limon vodka, triple sec, cranberry juice, and a dash of lime served in a chilled martini glass

Pink Flamingo \$8.00
absolut raspberri, cointreau, pineapple juice, cranberry juice shaken and strained into a chilled martini glass, topped with a splash of fresh lime juice and garnished with a cherry

Espresso Martini \$9.00
grey goose la vanill vodka, kahlua, godiva

chocolate liqueur, cream, and espresso, shaken and topped with 3 beans for good luck
The 007 \$8.00
1 1/4 ounces of smirnoff vodka, splash of dry vermouth, shaken vigorously and strain into a chilled martini glass

Signature Caesars/Bloody Mary's

The Bloody Frenchman \$8.00
grey goose vodka, your choice of caesar or bloody mary mix, a touch of dijon mustard and garnished with blue cheese stuffed olives

Hell Hot \$7.50
absolut pepper, bloody mary melange, horseradish, garnished with jalepeno stuffed olives

The Traditional \$7.00
absolut vodka, bloody mary/caesar melange, and olives, garnished with a celery stick, and a pickle skewer

Bottled Beer \$4 - \$4.50

Heineken • Alexander Keith's • Red Stripe • Imperial • Red Stripe Light • Amstel Light • Peroni • Bud Light • Bud • Carona • Michelob Ultra • Miller Light • Caybrew • Coors Light • Stella Artois

Draught Beer \$3 — \$5.50

Caybrew • Guinness • Coolers/Cider • Strongbow Cider • Smirnoff Ice

APPETIZERS

EDAMAME BEANS \$4.00
1/2 lb. of soybean pods steamed then sautéed quickly with garlic oil and tossed with a mixture of cayman sea salt and kosher salt

FRESH TOMATO AND BASIL BRUSCHETTA \$4.50
fresh bruschetta mix served on two slices of fresh baguette

CALAMARI \$8.00
tender baby calamari rings, lightly battered and fried golden with lemon and garlic

ROASTED RED PEPPER HUMMUS \$7.00
a healthy blend of chickpeas, tahini, roasted red peppers, served with our signature brick house flatbread

TUSCAN FLATBREAD \$5.00
our signature flatbread, brushed with virgin olive oil and fresh herbs, baked in our brick oven and served with fresh homemade marinara sauce

BAKED BRIE \$9.50
an individual brie wheel, topped with garlic butter and toasted almonds, served with roasted garlic, guava jelly, grapes and toasted baguette slices

SPINACH AND ARTICHOKE DIP \$9.00

a mixture of spinach, artichokes and cream cheese, served with our signature brick house flatbread
GINGER BEEF \$9.00
 tender strips of prime beef marinated in our special brick house oriental marinade, fried and tossed with a zesty ginger glaze, served with green onions and red peppers and a crispy oriental noodle nest

POTSTICKERS \$8.00
 six asian vegetables and pork filled dumplings, served with a sweet oriental sauce

CREOLE SHRIMP \$10.50
 six jumbo shrimp sautéed in our special creole seasoned butter, served on a sizzling skillet with slices of fresh baguette

SHARED PLATTER \$15.00
 tuscan flatbread, calamari, and pot-stickers

SOUP

BLACK BEAN \$6.00
 blended thick, a Caribbean favorite served with toasted garlic bread

FRENCH ONION \$5.50
 sherry infused and baked with provolone and parmesan cheese

SOUP OF THE DAY \$5.00
 made fresh daily and served with toasted garlic bread

THREE BEAN BRICK HOUSE CHILI \$7.50
 Hearty chili made with fresh ground turkey, black, pinto and red beans, topped with diced onion, jack and cheddar cheese and served in a fresh sourdough bread bowl

SALAD \$5.00
 choice of dressings: our signature oil free, honey mustard, ranch, italian or blue cheese. add chicken \$4, shrimp \$5 or mahi mahi \$6

CAESAR \$6.00
 crispy romaine hearts tossed with croutons, fresh parmesan cheese and our special in-house prepared Caesar dressing, served with toasted garlic bread

GARDEN \$6.50
 fresh baby greens, crisp vegetables, croutons and mixed jack and cheddar cheese, served with your choice of dressing and toasted garlic bread

SPINACH \$8.00
 spinach, fresh mango, strawberries, spiced pecans, and bermuda onion, served with poppyseed vinaigrette and toasted garlic bread

BRICK HOUSE COBB \$11.50
 mixed baby greens, avocado, bermuda onion, diced boiled egg, artichoke hearts, diced tomato, shredded jack and cheddar cheese, diced turkey, diced bacon,

served with your choice of dressing and toasted garlic bread

SANDWICHES

served with seasoned wedge fries, substitute side caesar or garden salad for \$2.00

BRICK HOUSE CLUB \$8.50
 grilled chicken, honey ham, cheddar cheese, bacon, lettuce, tomato and mayonnaise, served triple decked on your choice of grilled white, wheat or multigrain bread

GRILLED VEGETABLE WRAP \$8.00
 grilled zucchini, yellow squash, portobello mushroom, roasted red peppers, mayonnaise and baby greens all wrapped in a sun-dried tortilla wrap

CAESAR WRAP \$8.50
 your choice of grilled chicken or mahi mahi, turkey bacon and caesar salad wrapped in a Sun-dried tortilla wrap

JERK CHICKEN SANDWICH \$9.00
 jerk marinated chicken breast brushed with our brick house bacardi bbq sauce, topped with jalapeno jack cheese, lettuce, onion and tomato, served on a toasted sesame bun

BEEF DIP \$8.50
 thinly sliced slow roasted beef, topped with sautéed onions and mushrooms, provolone cheese and au jus, served on a milano roll and baked in our brick oven

MEATBALL SUB \$9.50
 A healthy portion of our special brick house meatballs, sautéed with marinara sauce, served on a toasted milano roll, topped with provolone cheese and baked in our brick oven

OVEN ROASTED CHICKEN SUB \$9.50
 grilled chicken, roasted red peppers, sautéed onions and provolone cheese on a toasted milano roll, drizzled with extra virgin fresh herb olive oil and baked in our brick oven

SAUSAGE SUB \$9.00
 a toasted milano roll topped with marinara sauce, hot italian and chorizo sausage, provolone and parmesan cheeses and baked in our brick oven

BRICK HOUSE BURGER \$9.50
 8 oz in-house seasoned ground sirloin patty, topped with our brick house Bacardi bbq sauce, Canadian bacon, sliced cheddar cheese, lettuce, onion and tomato, served on a toasted sesame bun

CLASSIC BURGER \$7.50
 8 oz in-house seasoned ground sirloin patty, grilled to your liking, topped with lettuce, onion and tomato, served on a toasted sesame bun

BRICK GARDEN BURGER \$8.50
 our special brick house grilled vegetarian patty made with cous-cous, roasted red & yellow peppers, gorgonzola cheese, topped with sautéed onions, mush-

rooms, and provolone cheese, served on a toasted sesame bun

PASTAS for a healthy choice, substitute whole-wheat penne for any pasta

BAKED MACARONI AND CHEESE \$8.50
a hearty portion of this classic, topped with seasoned breadcrumbs and baked, served with garlic toast

SPAGHETTI AND MEATBALLS \$12.50
spaghetti tossed with our fresh marinara sauce and topped with our seasoned meatballs and fresh parmesan cheese, served with garlic toast

FETTUCCHINE ALFREDO \$11.00
ADD CHICKEN \$4 or SHRIMP \$5
fettuccine noodles tossed with our signature alfredo sauce and topped with fresh parmesan cheese, served with garlic toast

BRICK HOUSE PENNE \$14.00
tender strips of chicken, caramelized onions, sun-dried tomatoes, green peas and a light chicken broth, tossed with penne pasta, topped with parmesan and served with garlic toast

VEGETABLE PENNE PRIMAVERA \$13.50
penne pasta tossed with our marinara sauce and a selection of fresh garden vegetables, topped with fresh parmesan cheese and served with garlic toast

BRICK HOUSE LASAGNA \$13.00
layers of pasta, zesty meat sauce and mozzarella cheese, topped with even more meat sauce, provolone and parmesan cheese and baked to perfection in our brick oven, served with garlic toast

SPECIALTIES

12 OZ SIRLOIN SIZZLER \$22.00
prime steak marinated in our special mesquite seasonings, char-grilled to your liking, topped with our special brick house peppercorn sauce with sautéed mushrooms and onions, served on a hot skillet with roasted garlic mash and seasonal vegetables

BRAISED LAMB SHANK \$17.50
a pair of slow braised lamb shanks served with oven roasted vegetables and a rosemary infused demi-glase, served with roasted garlic mash

ROASTED HONEY GARLIC CHICKEN \$14.50
seasoned half young chicken slow roasted in our brick oven, served on a hot skillet with roasted garlic mash and seasonal vegetables

FISH 'n CHIPS \$9.50
two fillets of mahi mahi, dipped in our brick house Guinness batter and a hearty portion of seasoned wedge fries, served with a lemon wedge and tartar sauce

BRICK HOUSE BACARDI BBQ PORK RIBS
HALF RACK \$12.50 • FULL RACK \$17.50
marinated and baked, char-grilled and brushed with our brick house Bacardi bbq sauce, served with roasted garlic mash and seasonal vegetables

BRICK HOUSE FAJITAS

VEGETABLE \$11.50

CHICKEN \$12.50

BEEF \$13.50

SHRIMP \$14.50

marinated in our brick house fajita marinade with green and red peppers, onions and pineapple chunks, served with jack and cheddar cheese, shredded lettuce, sour cream, salsa, diced tomatoes and warm flour tortillas

SESAME CRUSTED TUNA \$15.50

fresh tuna crusted in sesame seeds and pan fried to your liking, served with seasonal vegetables, basmati rice and a wasabi cream sauce

WEST INDIAN CURRY

VEGETABLE \$12.00 • CHICKEN \$13.50 • SHRIMP \$14.50
prepared with a sweet yellow West Indian curry sauce, served with saffron rice, pappadum and mango chutney

CREOLE MAHI MAHI \$14.50

a healthy portion of mahi mahi pan fried with a spicy Creole sauce and served with seasonal vegetables and saffron rice

SURF AND TURF \$29.50

our famous 12oz Sirloin steak charbroiled to your liking, and a skewer of jumbo shrimp brushed with our brick house Bacardi bbq sauce, served with roasted garlic mash and seasonal vegetables

CHICKEN AND RIB PLATTER \$19.50

our brick oven roasted honey garlic half chicken and a half rack of our Bacardi bbq ribs, served with roasted garlic mash and seasonal vegetables

BRICK OVEN PIZZAS

Our magnificent wood burning brick oven keeps high even temperatures, instantly sealing delicious flavours and vital nutrients. The tastes and fragrances created by this heat produce a pizza which is clearly superior to those cooked in a standard oven. Savor the flavor and crispy texture of our hearth baked homemade crust. To compliment our distinctive pie crust, only the finest ingredients are heaped upon our tantalizing blend of spices and fresh Italian tomato sauce. This is PIZZA ... as it was meant to be!

We offer whole-wheat crust for a healthier option

CLASSIC CHEESE

SMALL \$6.50

LARGE \$9.00

mozzarella cheese and tomato sauce

MARGHERITA

SMALL \$7.50 LARGE \$12.00

mozzarella cheese, tomato sauce, fresh roma tomatoes, fresh basil

PEPPERONI

SMALL \$6.50 LARGE \$11.00

pepperoni, mozzarella and tomato sauce

VEGGIE LOVERS

SMALL \$8.50 LARGE \$14.00

yellow squash, onion, zucchini, roasted red peppers, pesto, feta cheese, tomatoes and mozzarella cheese

REGGAE

SMALL \$8.50 LARGE \$14.00

jerk chicken, roasted red peppers, green onions, mushrooms, white onion Brick House Bacardi bbq sauce and mozzarella cheese

HAWAIIAN

SMALL \$7.50 LARGE \$12.00

pineapple, ham, tomato sauce and mozzarella cheese

MEAT LOVERS

SMALL \$8.50 LARGE \$14.00

hot Italian sausage, chorizo sausage, ham, tomato sauce and mozzarella cheese

FOUR SEASONS

SMALL \$8.50 LARGE \$14.00

ham, artichokes, pepperoni, mushroom, tomato sauce and mozzarella cheese

MAFIOSA

SMALL \$7.50 LARGE \$12.00

pepperoni, onion, tomato sauce and gorgonzola cheese

CHICKEN ALFREDO

SMALL \$7.50 LARGE \$12.00

cream sauce, mozzarella cheese, chicken and parmesan cheese

BUILD YOUR OWN PIZZA

SMALL \$8.50 LARGE \$14.00

our brick house chefs will build your pizza to your individual liking, with a choice of crust, sauce and four toppings:

regular	tomato
mozzarella cheese	roma tomatoes
whole-wheat	Bacardi bbq
feta cheese	fresh basil
	pesto
brie cheese	yellow squash
jerk chicken	onion
ham	zucchini
pepperoni	roasted red peppers

hot Italian sausage

chorizo sausage

mushrooms

pineapple

KIDS CORNER

Complimentary kid's drink for kids 12 and under

Choice of 1 entrée \$5.50

3 PIECE CHICKEN FINGERS WITH FRIES

BRICKHOUSE CHEESE PIZZA

NOODLES WITH MARINARA SAUCE

BAKED MAC AND CHEESE

1 scoop of ice-cream or 2 cookies \$1.50

Desserts

Deep Dish Apple Pie \$7.00

brandy and cinnamon infused apple filling baked in individual sized portions and topped with whipped cream (add ice-cream for \$1.50)

Mocha Mud Pie \$7.00

layers of coffee ice cream and mocha chocolate filling over Oreo cookie crumbs

N.Y. Cheese Cake \$7.00

with berry and mango coulis and whipped cream

Pecan Fudge Cake \$7.00

loads of chocolate with real pecans smothered in chocolate sauce and topped with whipped cream

Carrot Cake \$7.00

a serious portion of traditional carrot cake

COFFEES

Hot Mint Kiss \$7.00

Irish whiskey, white creme de menthe and Godiva white chocolate with fresh Lavaza coffee

Coffee Crisp \$7.00

Frangelico, Kahlua and Bailey's Irish cream with fresh coffee, topped with whipped cream

Monte Cristo \$7.00

Kahlua, Grand Marnier and coffee served with or without whipped cream

Blueberry Tea \$7.00

Grand Marnier, Courvoisier and hot orange pekoe tea

Espresso	\$2.25
Double Espresso	\$3.50
Cappuccino	\$3.25
Double Cappuccino	\$4.00
Café Latte	\$3.50
Mochachino	\$3.50
Americano	\$3.00
Coffee Cubita	\$2.00
Assorted Hot Tea	\$2.00



Fisherman's Reef

Location: West Bay
 Cuisine: Caribbean/Seafood
 Prices: \$\$\$
 Dress: Smart Casual

Cold Appealing Appetizers

The Finest Home Cured Salmon

A specialty from Sweden, sliced fresh from the side with Creamed Horseradish and Capers, Onions and Rye Bread Triangles \$ 9.95

A Half Dozen Bluepoint Oysters

Served with Cocktail Sauce and Lemon Wedges \$8.25

Caribbean Lobster Tail Cocktail

With traditional Cognac-Cream Sauce and Caviar \$9.95

Ahi Tuna Tartar

Marinated w/Wasabi Vinaigrette, Mustard & Ginger \$8.50

Titi Shrimp Cocktail

Served in a Champagne and Mango Essence \$ 6.95

Fresh Green Asparagus in Ham

Glazed with Sauce Hollandaise \$ 6.25

Jumbo Shrimp Cocktail

Steamed Gulf Shrimp, served chilled with a tangy Cocktail Sauce \$ 8.95

Crabmeat-Scallop and Tuna Ceviche

Marinated in Citrus Juices \$ 7.95

Our Chef's Daily Special of Pâté or Terrine

Served with Lychees & Blackberry Pear Chutney \$ 7.95

Marinated Cayman Conch Salad

Fresh Cayman Conch in a very piquant Marinade \$ 6.75

SUCCULENT HOT APPETIZERS

Escargot "Fisherman's Reef"

Sautéed in Garlic, Cognac and Roquefort Cheese \$ 8.95

Escargot "Bourguignon"

Cooked in Chef Ottmar's secret Garlic Butter Sauce \$ 8.95

Steamed Edward Island Mussels

With White Wine, Garlic, Basil, Shallots and a touch of Cream \$ 8.75

Country Style Cheeseballs with Fried Parsley

A Swiss specialty \$ 6.95

Coconut Amaretto Crunchy Shrimp

Served with Honey Rum in the tradition of the Hana-Mani Hawaii \$ 9.95

Baby Baked Brie in Phyllo Dough

Accompanied with Mango Slices and Raspberry Dressing \$ 8.95

The Fisherman's Reef Baked Shrimp Special

Baked in White Wine Sauce, Garlic, Chives and Hollandaise, served in a Mashed Potato Ring. \$ 9.95

Golden Fried Cracked Caribbean Conch Fritters

With Cocktail Sauce and Lemon Wedges \$ 6.95

Bahamian Lobster and Jumbo Lump Crab Cakes

With a roasted Red Pepper and Garlic Couli \$ 8.95

Fresh Stuffed Wild Mushrooms

Stuffed with Pork Sausage Meat, baked in Garlic Butter and Béarnaise Sauce \$ 7.50

Mediterranean Potato Dumplings in Tomato and

Gorgonzola Sauce \$ 5.95

Savoury Soups

Creamy Lobster Bisque

Laced with Cognac Champagne & Crème Fraîche \$ 6.50

Spicy Cuban Black Bean Soup \$ 5.25

Chilled Mango and Orange Soup \$ 4.75

Caribbean Conch Chowder \$ 5.25

Traditional Baked Onion Soup

With Croutons and a combination of Cheeses \$ 5.75

Soup du Jour \$ 4.50

Bouillabaisse

A specialty from the Seaport of Marseille \$ 7.50

Classic Andalusian Gazpacho with Crabmeat \$ 6.50

SENSATIONAL SALADS

House Salad with Red Roquefort Dressing

Served only at Fisherman's Reef (also available with Olive Oil Vinaigrette, Honey Mustard or Raspberry Dressing) \$ 5.50

Classic Caesar Salad

With our famous Garlic and Anchovies Dressing, baked Focaccia Croutons and grated Parmesan \$ 6.25

Fresh Spinach Salad

With warm Bacon Dressing, Radishes, Mushrooms and Red Onions \$ 6.75

Mediterranean Salad

Assorted Greens with Feta Cheese, Tomatoes, Kalamata Olives, Cucumber, Capers, Garbanzo Beans, Basil and Extra Virgin Olive Oil Vinaigrette \$ 5.95

TRADITIONAL THIN SICILIAN STYLE PIZZAS

The Blue Dragon

Pepperoni, Diced Tomato, Garlic, Basil, Homemade Tomato Sauce and Mozzarella Cheese \$15.95

Carib Pizza

Lobster, Shrimp, Crabmeat, Onions, Scallions, Diced Tomatoes, Garlic and Melted Cheeses \$18.95

Captains Pizza

Olives, Green and Red Peppers, Sausage, Pepperoni, Chicken, Ham, Anchovies, Onions, Jalapenos, Mushrooms, Tomatoes and Minced Beef, Mozzarella Cheese \$18.95

Rio Margherita Pizza

Classic Garlic, Tomato Sauce with Cilantro, Diced Tomatoes, Mozzarella, Swiss, Cheddar and Jalapeno Cheese \$15.95

DELECTABLE PASTAS

Pan Seared Salmon Pasta

Fresh Salmon, lightly seasoned and seared, tossed in a Thyme Cream Sauce with Sugar Snap Peas, Tomatoes, Mushrooms and Bow-Tie Pasta \$16.00

Caribbean Seafood Pasta

With fresh Fish, Shrimp, Scallops and Mussels, sautéed with crisp Vegetables in a spicy, fresh Herb Tomato Sauce over Linguine \$18.00

Jerked Chicken Pasta

Jamaican style marinated Chicken with fresh Asparagus and Mushrooms in a smooth Herb Cream Sauce over Penne Pasta \$16.00

Fettuccine Martinique

With fresh chopped Tomatoes, sautéed in extra virgin Olive Oil with Roasted Garlic and fresh Basil and Parmesan Cheese \$14.95

THE FISHERMAN'S CARIBBEAN SEAFOOD SPECIALTIES

Jerk Painted Grilled Salmon

Flame-grilled filet of fresh Atlantic Salmon, generously seasoned with Jerk Spices, topped with vine-ripened Roma Tomatoes, Goat Cheese, Apple-Mango Salsa and Sugar Snap Peas \$22.95

Black Pepper Seared Fresh Tuna

Marinated in Sesame-Ginger Oil, then quickly grilled to a cool, rich centre (or to your preference) and served with fresh Vegetables \$24.95

Jumbo Sea Scallops with Island Chimichurri

Seasoned and pan-seared medium, topped with fresh Lemon Cilantro Chimichurri (Latin Pesto) Served with Garlic-Scallion-Thyme Angel Hair Pasta and Fresh Asparagus \$22.95

Jumbo Coconut Shrimp "St. Bart's"

Served in a Cuban Honey Rum-Orange Sauce \$26.95

The Captain's Fresh Cayman Catch

Pan-fried or grilled, topped with sautéed Tomatoes, Red and Green Peppers, Onions and Mushrooms \$19.95

Caribbean Red Snapper Caprice

Pan-fried French style prepared, topped with Banana and Mango Slices, Chutney and Banana Liqueur \$21.50

Trinidadian Rijstafel

A curry seafood specialty, served in a mild curry Cream Sauce, accompanied with traditional condiments \$27.95

Bahamian Broiled Lobster Tail

The King of Seafood, carefully broiled in Garlic and Lemon Butter to enhance its heavenly flavour \$MP

Blackened "Havana Viejo" Swordfish Kebabs

Served on Coconut-Ginger Rice, topped with Caribbean Fruit Salsa \$21.95

Chunky West Indies Lobster Tail

Cooked in a Pimento Cream Sauce with Mushrooms, Garlic, Onions and Cheese. Served in a Mashed Potato Ring \$28.95

Hemingway's Sea-Bass Filet

Parmesan and Cracker-Crusted, topped with Lemon and Caper Butter Sauce \$23.95

CAPTAIN'S MAIN COURSES

Filet Mignon

Thick and juicy centre-cut, aged and fully trimmed. Very specially selected for us from the finest meat houses of America, grilled and served with Béarnaise Sauce \$27.95

Herb Crusted Loin of Colorado Lamb

Served on Garlic Mashed Potatoes with a Cabernet-Shiitake reduction and Garden Vegetables and Potato du Jour \$25.95

New York Sirloin Steak

Grilled to your specification, served with Herb Butter, Baked Potato and Vegetables \$24.95

French Pepper Steak

Pan-fried, flamed in Cognac, served with Green Peppercorn Sauce, finished with Crème Fraîche \$28.95

Porterhouse Steak Vintners Style (20oz.)

Two Steaks in one, "aged on the Loin Filet and a Strip" Charbroiled to your order, sauced with a Marchand de Vin to which Bacon, Pearl Onions and Mushrooms have been added. \$34.95

Chicken "Trinidad"

This tender breast of Chicken is stuffed with Diced Apples, Blue Grapes and Roasted Almonds, dipped in

Egg Batter and Coconut Flakes, served with Orange-Butter Rum Sauce \$21.95

Oven-Roasted Smoked, Blackened Pork Tenderloin Drizzled with a Bitter Honey Mustard Sauce \$22.95

Duck Breast "Oriental"
Marinated oven roasted boneless breast of Duckling, served in a light Plum and Ginger Sauce \$22.95

Vienna Schnitzel
As original as the Vienna Waltz \$21.95

"Flame" Surf and Turf
Prime Sirloin and Lobster Tail \$Market Price

SWEET TEMPTATIONS DESSERTS

Sandra's Key Lime Pie
Original house recipe \$ 6.25

Lemon, Lime or Mango Sorbet \$ 4.50

Strawberries "Romanoff"
Served with Brown Sugar and Crème Fraîche \$ 6.95

Cayman Cassava Cake
An Island specialty \$ 4.00

Frozen Amaretto Parfait \$ 5.95

Soraya's Flourless Chocolate Cake \$ 6.95

Banana Fritters with Black Rum Sauce \$ 5.25

Fürst Pückler Ice Cream Bomb \$ 6.95

Fresh Strawberries
With Ice Cream or fresh Whipped Cream \$ 6.50

Chocolate Mascarpone Cheesecake \$ 6.25

Assorted Homemade Ice Creams
Enquire with your waiter about our daily special \$ 5.25

Cassata "Napolitano"
Sicilian Ice Cream Specialty \$ 6.25



Lobster Pot

Location: Seven Mile Beach
Cuisine: Caribbean/Seafood
Prices: \$\$\$
Dress: Smart Casual

Note: Prices not published online. This establishment offers very competitive prices that change based on market trends, to always offer their customers the very best prices possible.

Lobster Pot's Favorite Drinks

We are proud to create all our drinks with Premium Liquors!

Green Flash
Stoli, Blue Curacao and Orange Juice

Appletini
Sour Apple Martini

Cosmopolitan
Stoli, Grand Marnier and Cranberry Juice

½ Bottle Veuve Cliquot Champagne

Rosa Regale
Red & Sweet Bubbles by Banfi

Kir Royale
Sparkling Wine and Crème de Cassis

Champoo
Sparkling Wine with Chambord

Bellini
Sparkling Wine and Peach Schnapps
Something Different for an Ordinary Day in Paradise

Campari Orange – Now, that's refreshing!
Italian Herb Bitter Liqueur with Orange Juice

LOBSTER POT'S FAVORITE DRINKS

We are proud to create all our drinks with Premium Liquors!

Ivan The Terrible
A Cat 5 Mixture of 4 Rums, Apricot Brandy, Fruit Juices and a 151 Over Proof Rum Floater

Fresh Banana Kahlua Colada
Kahlua, Appleton Gold, Banana Rum, Fresh Banana, Coconut Ice Cream, Pineapple Juice

Cayman Colada
Bacardi Coco, Banana Rum, Irish Cream, Coconut Ice Cream, Pineapple Juice

Cayman Nor'wester
Mango Rum, Havana Club, Orange-, Pineapple- and Cranberry Juice with a Splash of Lime. Our Very Own Creation for Stormy Seas and Relationships

Cayman Lemonade
Stoli, Peach Schnapps, Lime and Cranberry Juice
"The" Island Fufu Drink

Screaming Turtle
Appleton Gold & Dark with Orange & Pineapple Juice
Topped with Amaretto

COLD APPETIZERS

Marinated Queen Conch
Lobster Pot's Traditional Recipe

Smoked Salmon
Finest Scottish Smoked Salmon with Pumpernickel,
Cream Cheese & Capers

Tiger Shrimp Cocktail
Delicate Tiger Shrimp Freshly Prepared and Served with
our own Cocktail Sauce

Tuna Sashimi Pepper Crusted Local Tuna on Seaweed
Salad & Home Pickled Ginger

WARM APPETIZERS

King Crab Legs Served Steamed with Drawn Butter

½ Dozen Escargot
Baked in Our Famous Herb-Garlic Butter

Queen Conch Fritters
Golden Fried & Served with Tartar Sauce

Curried Seafood Cakes Lobster, Crab Meat & Fresh Fish
with Bell Peppers; Served over Chipotle Sauce

SOUPS

Cayman Conch Chowder
A Tomato Based Spicy Cayman National Soup

Black Bean Soup
A Hearty Cayman Favorite

Soup of the Day Chefs' Daily Creation

SALADS

Caesar Salad Our Homemade Dressing Makes this
"Classic" Special

House Salad Assorted Mixed Greens with Your
Choice of Dressing

Baby Spinach Salad
Tossed in a Light Honey-Balsamic Dressing with Goat
Cheese Crumbles

Roasted Bell Peppers & Crushed Walnuts
Captains' Salad Crisp Baby Greens with Roasted Palm

Hearts, Artichokes, Sliced Plum Tomatoes
Sautéed Mushrooms, Drizzled with Olive Oil & Balsamic
Vinegar

Tropical Salad
Baby Greens Tossed with Tropical Fruit in Extra Virgin
Olive Oil Parsley Dressing

LOBSTER – LOBSTER – LOBSTER

Caribbean Lobster Tail
Broiled Whole with Drawn Butter, or Cayman Style
Served with Fresh Vegetables and Rice & Beans

Lobster, Scallop & Shrimp Curry
Juicy Lobster Chunks, Sea Scallops & Tiger Shrimp in
Our Home Made Curry Sauce with Fresh Vegetables &
Steamed Rice

Lobster Linguine
Tender Chunks of Lobster Tossed with Linguine Pasta in
a Mushroom – Garlic – Herb Sauce

"The Pot"
Garlic Broiled Lobster Tail, Jumbo Prawns and King
Crab Legs with Drawn Butter & Baked Potato – An
Experience!

Cayman Trio - "The" Lobster Pot Favorite
Broiled Lobster Tail, Grilled Fresh Mahi-Mahi & Garlic
Shrimp, Served with Garden Vegetables, Rice & Beans
and Plantains

MAIN COURSES

Captains Catch of the Day
The Freshest Local Fish, Prepared to Your Liking,
Served with Garden Vegetables and Choice of Rice or
Rice & Beans

Cayman Trio
The Lobster Pot Favorite!
Broiled Lobster Tail, Grilled Fresh Mahi-Mahi & Garlic
Shrimp Served with Garden Vegetables and Rice & Beans

Surf & Turf
Grilled 8 oz New York Steak & Broiled Lobster Tail with
Baked Idaho Potato & Garden Vegetables

"The Pot"
Garlic Broiled Lobster Tail, Jumbo Prawn and King Crab
Legs with Drawn Butter & Baked Potato– An Experience!

Garlic Shrimp
Black Tiger Shrimp Sautéed in Our Famous Herb-Garlic
Butter With Steamed Jasmine Rice & Fresh Vegetables

Stuffed Chilean Salmon Salmon Fillet Stuffed with Lobster
Served over Steamed Asparagus Creamy Risotto &
Balsamic- Honey-Ginger Reduction

Grilled Salmon Filet

Served with Fresh Pineapple Salsa and Jasmine Rice
Cayman Turtle Steak
Blackened and Served over "Island Style" Sauce, with
Rice & Beans

Garden Vegetables & Plantains

10 oz New York Strip Loin
Grilled to Your Liking with Fresh Vegetables and Oven
Baked Idaho Potato

8 oz / 6 oz Beef Tenderloin
Grilled to Your Liking with Fresh Vegetables and Oven
Baked Idaho Potato

Chicken Diane
Tender Chicken Breast Sautéed in a Creamy Mushroom-
Cognac Sauce Jasmine Rice & Fresh Vegetables
Peppercorn Sauce

WINES BY THE GLASS

Champagne & Sparkling Wine

Perrier Joët, Grand Cru France
Veuve Clicquot, Yellow Label, ½ Bottle
Rosa Regale, Red & Sweet Bubbly by Banfi – Italy
Welschriesling Sparkling Wine, Renner, Austria
Hillinger Rosé Secco, 100 % Pinot Noir Austria

White Wines

Our own Imports from Austria !!

Welschriesling Preisinger Austria
Chardonnay (dry, not oaked) Gsellmann Austria
Grauburgunder (Pinot Grigio Style)
Gsellmann Austria
Sauvignon Blanc
Schneeberger Austria
Muskateller (Parker 94 Pt.)
Polz Austria
Pinot Grigio St. Margherita Italy
Chardonnay, Vintners Reserve Kenndal Jackson
California
Riesling, Blue Slate Prüm Germany
White Zinfandel, Blush Beringer California

Red Wines

Zweigelt (Merlot Style) Gsellmann Austria
Blaufränkisch (Cabernet Style) Weninger Austria
Small Hill (Pinot Noir, St.Laurent, Merlot)Hillinger
Austria
Pinot Noir Rosemount Estates Australia
Shiraz, Underground Series Evans & Tate Australia
Chianti Classico Banfi Italy
Cabernet Sauvignon Marques de Casa Concha Chile

THE LOBSTER POT FAVORITES

We are proud to create all our drinks with Premium Liquors!

Inspiration - Absolut Current, Campari (Italian Herb

Bitter), Orange & Lemon Juice
Manhattan, Old Fashioned, Amaretto Sour
Cosmopolitan or Appletini

BEER

Caybrew Premium Draft
Becks Non Alcoholic
Amstel Light, Miller Light, Bud Light, Coors Light, Red
Stripe Light, Beck's, Corona, Red Stripe, Heineken,
Budweiser, Caybrew

SODAS & JUICES

Red Bull, Pepsi, Diet Pepsi, 7 Up, Ginger Ale, Orange
Crush, Schweppes Tonic Water, Lemonade, Ice Tea,
Fruit Juices, Miss Mona's Famous Fruit Punch, Tomato
& Clamato Juice



Reef Grill

Location: Royal Palms, SMB

Cuisine: Caribbean/Seafood

Prices: \$\$\$

Dress: Smart Casual

APPETIZERS

Conch Fritters with Spiced Jerk Aioli \$8

Conch Sausage with Roasted Sweet Pepper and Plantain Chip \$9

Sauté of Calamari with Garlic and Roasted Tomato Broth \$8

Calamari Fried in Arborio Rice Batter served with Lemon Aioli \$8

Tuna Spring Roll with Wasabi and Ponzu Dipping Sauce \$9

Steamed Mussels with a Thai Coconut Lemon Grass Sauce \$9

Chicken Parfait with Pickled Red Onion and Plum Compote \$8

Roasted Garlic with Black Olive Tapenade and Flavored Oils \$8

Butterhead Lettuce with Mustard Vinaigrette and Candied Walnuts \$8

Carpaccio of Beef with Arugula, Shaved Chianti Onion and Extra Virgin Olive Oil \$9

Maytag Salad with Granny Smith Apples and Spiced Pecans \$8

Rocket Salad with Prosciutto and Shaved Asiago \$9

Fresh Mozzarella and Warm Tomato Salad \$8

Caesar Salad with Roasted Garlic Bruschetta and Pecorino Romano \$8

Roasted Beet Salad with Lettuce Greens and Goats Cheese \$8

MAIN PLATES

Pan Roasted Dolphin with Curry Spiced Yukon Potatoes and Bok Choy \$23

Honey Soy Glazed Sea Bass with Basmati Rice and Red Thai Curry \$29

Grilled Yellow Fin Tuna with Spicy Ginger Green Beans \$25

Coconut Grouper with Pineapple Salsa and Mango Pepperpot \$25

Shrimp Linguine with Garlic, Red Pepper and Fresh Tomato \$25

Pan Seared Sea Scallops with Corn, Smoked Bacon, and Lobster Mash \$27

Caribbean Lobster Risotto with Coconut Reduction \$28

Caribbean Lobster Tail with Grilled Beef Tenderloin MP

Braised Lamb Shank with Roasted Garlic Mashed Potatoes \$24

Balsamic Glazed Breast of Chicken with Onion Confit \$23

Grilled Lamb Chops with Arugula Mint Pesto \$29

Filet of Beef with Crispy Onions and Port Wine Reduction \$34

Braised Short Rib with Risotto and Caramelized Onion Demi Glace \$32

All stocks, soups, breads, dessert and sauces are made in house.

All our fish is fresh, all our steaks and burgers are hand cut and formed.

Extensive Wine Menu available at Restaurant



Solana

Location: Marriott Resort, SMB
Cuisine: Caribbean/Continental
Prices: \$\$\$
Dress: Smart Casual

APPERTIZERS

Caribbean Tuna Poky
With Coconut Ice Cream \$10.75

Lime & Pink Pepper Crusted Sea Bass Carpaccio
With Baby Greens & Fresh Strawberries \$9.75

Peanut Crusted Scallop
With Avocado Sauce, Balsamic Reduction \$10.25

Lobster & Crab Terrine
With Oven Roasted Corn Relish & Baby Greens \$13.25

Sautéed Jumbo Shrimp
Green Beans, White Baked Beans, Sweet Chilli &
Cilantro emulsion \$13.75

Foie Gras
With Brioche Toast, baby Apple & Pineapple Compote
\$19.25

SALADS

Arugula & Marinated Octopus Salad
With Orange-Cilantro Vinaigrette & Paprika-Sherry
Vinaigrette \$7.75

Grilled Pear, Apple & Onion Green Salad
With Yogurt Honey Dressing \$7.25

Green Salad
Carrots, Cherry Tomatoes, Zucchini & Flowers \$6.25

SOUPS

Spicy Seafood Fosforera
Cold Cantaloupe Soup \$9.75
With Fresh Mint & Strawberries \$6.25

Five Onion Soup \$6.75

Chefs Soup of the Day \$6.75

SEAFOOD & FISH

Venezuelan Style Sea Bass Court Bouillon
Served With Steamed Vegetables \$30.75

Saffron Perfumed Sautéed Seafood
With Tropical Chips \$24.25

Lobster Risotto
With Grilled Lobster Tails \$34.75

Pan Seared Jerk Style Tuna

With Fennel & Tangerine Salad \$24.25

Pan Seared Salmon
Served With Spicy Arugula & Candied Green Papaya
\$22.25

PASTA

Plantain Gnocchi
With Sundried Tomato & Parmesan Cheese \$20.25

MEATS

Brown Sugar Roasted CAB Tenderloin
With Traditional Plantain Fufu \$32.25

CAB "Bife de Chorizo"
With Chimichurri & Plantain Gnocchi with Sun Dried
Tomato \$31.75

Rack of Lamb
With Mango-Chipotle Marmalade & Yucca Cake \$32.75

Five Spice Crusted Duck Breast
With Coconut Basmati Rice & Oven Roasted Almonds
\$26.75

Butter Poached Lobster Tail & Grilled CAB Tenderloin
Chimichurri Sautéed Fingerling Potatoes & Grilled
Asparagus \$38.75

Fabulous dining and Spectacular view of the Caribbean Sea at the Solana Restaurant, on Seven Mile Beach.

Solana's oceanfront restaurant boasts a panoramic view of the Island and breathtaking sunsets. Enjoy dining under the stars, while traveling through a culinary journey into Latin American flavors. Our new culinary team invites you to indulge your senses while tasting simple aromas, like the cilantro, to complex assemblies of traditional American fusion in authentic delicious dishes. Relax and experience superior service with your choice of wine, our wine list includes the best selection from the old and the new world.

All You Can Eat Lobster Special Wednesday Nights!

Enjoy the magical moods by Paraguayan Harpist Eugenio León whilst relaxing with a complimentary glass of champagne under the Caribbean stars. Reserve your table and enjoy the panoramic view of world-famous Seven Mile Beach. Dine in elegance as you indulge in gourmet cuisine and enjoy exceptional service.

The menu includes an optional of three starters and free glass of champagne.

Menu per person CI \$65. Children from 6-12 years, half price.



Sunshine Grill

Location: Sunshine Suites, SMB
Cuisine: Caribbean/Continental
Prices: \$\$
Dress: Casual

SAMPLE MENU

BURGERS

Kitchen Sink Burger - CI\$10.95
Cheddar, havarti cheese, bacon, grilled onions and mushrooms

ENTREES

Mahi Threesome - CI\$11.95
Three little fish sandwiches in different sauces and styles

Island Fish Taco's
2 for \$7.95 / 3 for \$9.95 - Award winning dish - 2 years running

Thai Chicken Wrap - CI\$9.95
Grilled chicken, mint, cucumbers, carrots, scallions with peanut sauce and Thai chilli dipping sauce

Nightly Dinner Special - CI\$16.95
Selections Include: Havana Chicken, Cuban Pork Loin with Sofrito, Almond Red Snapper, Aged Strip Steak and Tempura Fish & Chips

STARTERS

Variety of Soups, Salads & Appetizers
from \$3.95



The Wharf

Location: Seven Mile Beach
Cuisine: Caribbean/Seafood
Prices: \$\$\$
Dress: Smart Casual

APPETIZERS

SELECTION OF RUSSIAN CAVIAR Market Price
one oz. serving, garnished the classic way

mouth-watering chef's selection of appetizers for two
\$26.00

smoked chilli spiced shrimp, seared scallop, tuna spring roll and seared veal

CUBAN STYLE BLACK TIGER SHRIMP CEVICHE
10.50

marinated with scotch bonnet, citrus segments, peppers, tomatoes and onions

CRAB FANTASY 14.00

avocado crab salad, king crab legs, snow crab claws and duo of sauces

CRISPY YELLOW FIN TUNA 13.00

set on vegetable seaweed salad and wasabi cilantro dip

MARINATED CONCH "ISLAND STYLE" 8.00
in a spicy island marinade

CRUNCHY SEAFOOD CROQUETS 12.00

presented marinated avocados and citrus mayonnaise

SPICE SEARED VEAL CARPACCIO 10.00

with grilled heart of palm, mushroom salad and spicy bacon

GOLDEN FRIED CONCH FRITTER 8.00

served with home-made tartar sauce

ESCARGOT "BOURGUIGNONNE" 9.00

half dozen snails baked with garlic and herbs

SOUPS AND SALADS

CAYMAN CONCH CHOWDER 6.50

served with sherry peppers

CUBAN BLACK BEAN SOUP 6.50

a west indian treat served with sour cream and green onions

HOME-MADE LOBSTER BISQUE 7.50

creamy lobster soup with a hint of brandy and port

THE WHARF SALAD 8.00

selected seasonal greens, tomatoes cucumbers and heart of palms with your choice of dressing

TRADITIONAL CAESAR SALAD 7.50

romaine lettuce, croutons and garlic anchovy dressing

SALAD "MEDITERRANEAN" 8.50

Arugula, Spinach, roasted zucchinis, grilled artichokes and baked goat cheese tossed in a cider vinaigrette

MAIN COURSES

CARIBBEAN LOBSTER TAIL Market Price

broiled with garlic and served with lemon butter

SURF & TURF 38.00

grilled filet of beef with lobster

BASIL AND PISTACHIO NUT CRUSTED SEA BASS 29.50

served with a creamy champagne sauce

SYMPHONY OF SEAFOOD 30.00

blackened dolphin, sea scallops and jumbo shrimp served with a red pepper sauce

BLACKENED JUMBO TIGER SHRIMP 35.00

Topped with mango tequila sauce, set on coconut rice

JERK SPICED SALMON STEAK 24.00

Sautéed pumpkin and sweet potatoes and grilled pineapple and red wine ginger honey butter sauce

ORANGE BAKED GROUPER 28.00

set on crab meat mashed potato and avocado lime butter

SEAFOOD PASTA 29.00

shrimp, sea scallops and lobster chunks sautéed with creamy roasted garlic sauce, sun dried tomatoes, spinach and pasta

SIMPLY FRESH FISH 25.00

our daily selection of finest fresh fish selected from coastal waters locally and around the world; prepared grilled, blackened, island style or almondine

GRILLED CAYMAN TURTLE STEAK 27.50

topped with island style sauce

LUMP CRAB MEAT BAKED VEAL TENDERLOIN 30.00

served with tamarind hollandaise and polenta crisps

STUFFED THIN PORK CUTLETS 25.00

filled with herb-sundried tomato -goat cheese and bourbon smoked chilli sauce

GRILLED AUSTRALIAN BLACK ANGUS BEEF

TENDERLOIN 36.00

served with roasted potatoes, shiraz pearl onion jus and sauce béarnaise

BLACK PEPPER & CORIANDER DUSTED NEW YORK STEAK 33.00

10 oz beef strip loin, served with twice baked potato and red wine gravy

SLOW ROAST RACK OF LAMB 32.00

rolled in herbs, served with baked tomatoes, mashed potatoes and truffle balsamic jus

PUMPKIN AND APPLE STUFFED CORN FED

CHICKEN BREAST 22.00

served with roasted potatoes and cognac sauce

The Wharf Restaurant only uses certified Australian BLACK ANGUS BEEF and other premium meat products from Australia

FROM OUR PATISSERIE

THE WHARF'S STRAWBERRY NAPOLEON

\$ 8.00 strawberry cream and strawberry ragout between crispy pastry and pistachio crunch

CAYMAN LIME PIE \$ 8.00

a refreshing tropical dessert

CRISPY FRIED FARMERS CHEESE RAVIOLI \$ 8.00

set on saffron flavoured pears and lime sherbet

CHOCOLATE TRIANGLE \$ 8.00

three different chocolate mousse with glazed cherries and candied citrus zests

WARM TOFFEE BANANA PUDDING \$ 8.00

set on caramel sauce and vanilla ice cream

GRANNY SMITH APPLE PIE \$ 8.00

with rum soaked raisins served with vanilla bean anglaise and macadamia nut brittle ice cream

TROPICAL BANANA AND COCONUT DREAM \$ 8.00

layered banana sponge cake with white chocolate mousse, served with pineapple-fennel salad

COCONUT CREAM PIE \$ 8.00

the wharfs very own, simply the best!

LAVENDER CRÈME BRULE \$ 8.00

served with fresh berries and orange ragout

ICE CREAM OR SHERBET \$ 7.00

by Haagen Dazs, served with cookies

ASSIETTE OF DESSERTS FOR TWO \$ 17.00

be surprised by a divine selection of desserts

Add one scoop of ice cream to any dessert \$ 2.50

COFFEES

ESPRESSO.....\$3.50

CAPPUCCINO..... \$4.00

COFFEE.....\$2.75

DECAFFEINATED COFFEE.....\$2.75

SPECIAL COFFEES**THE WHARF SPECIAL**

(Brandy, Jamaican Coffee Liqueur, Cream)

\$ 9.00

CARIBBEAN COFFEE

(Coconut Rum Irish Mist and Cream)

\$ 9.00

TROPICAL FLING

(Creamy Grand Marnier, Rum, Cream)

\$ 9.00

FRENCH COFFEE

(Grande Marnier, Cognac and Cream)

\$ 9.00

B-52 COFFEE

(Baileys, Grand Marnier Kahlua and Cream)

\$ 10.00

IRISH COFFEE

(Jameson, Irish Mist and Cream)

\$ 9.00

**PLEASE TRY ONE OF OUR AFTER DINNER DRINKS
COGNAC AND CIGARS**

A 15 % service charge will be added to your bill

All prices are in C.I. dollars

Exchange rates are US\$ 1.00 equals C.I. .80 cents



Lone Star

Location: Seven Mile Beach

Cuisine: Tex-Mex/Steaks

Prices: \$\$

Dress: Casual

Lone Starters**Mucho Cheese Nachos 8.99***Crispy tortilla chips covered in cheese and topped with lettuce, tomatoes, green onion, and jalapeños served with sour cream and salsa.*

Make it with Chicken or Chili for an Additional 1.50

Add Certified Angus Beef® for an Additional 2.50

Fried Mozzarella 7.50*Hot and gooey inside, crisp and golden outside, served with a spicy marinara sauce.***The Island's Favorite! 7.99***Five conch fritters served with jerk mayo sauce for the Caribbean flavor.***Our Famous Potato Skins 6.75***Loaded with bacon, Jack and Cheddar cheeses, and green onion served with sour cream for dipping.*

Add Chili for 1.25

Basket of Fries 3.99

Add Gravy for an Additional .75

Add Cheese for an Additional 1.00

Baked Potato 3.00*Loaded with chili and cheese.***Buffalo Shrimp**

7 Pcs. 9.00 • 14 Pcs. 15.00

*Breaded, deep-fried shrimp served with spicy dipping sauce on the side.***Coconut Shrimp 9.75***Coconut-encrusted shrimp served with mango salsa for dipping.***Southern-fried Chicken Bites****8 Bites 6.00 • 16 Bites 11.00***Bite-sized breaded chicken breast with buffalo sauce and Blue cheese served on the side.***Onion Rings 4.75****Garlic Cheese Bread 6.00***Topped with heaps of melted Jack and Cheddar cheeses.*

Add Crumbled Bacon for 1.00

Chips & Homemade Salsa 3.75**Chips & Queso 5.25***Creamy melted cheese!*

Chips & Guacamole 6.75**Three Amigos 6.99**

Chips served with homemade salsa, guacamole, and queso for dipping.

Chili & Queso 6.25

Chips and creamy queso blended with our homemade chili.

Buffalo Wings

8 Wings 8.00 • 12 Wings 10.00

20 Wings 18.00

Our world-class wings are served with carrots, celery, garlic dip, and your choice of sauce: Hot, Teriyaki, or BBQ.

Veggie Platter 4.75

Fresh cut vegetables with homemade dipping sauce.

Salads and Soups**Clubhouse Salad 9.50**

Everything you would expect in a Club Sandwich in a salad...grilled chicken, bacon, mixed cheeses, tomatoes, and onion served on a bed of crisp lettuce.

Add to ANY Salad:

Certified Angus Beef® **Steak 3.00**

Grilled or Blackened Chicken 2.50

Grilled or Blackened Shrimp 3.50

Grilled or Blackened Catch of the Day 3.00

House Salad 6.25

Crisp lettuce, tomato, carrots, and onion topped with your choice of dressing.

Caesar Salad 6.50

*Crisp romaine lettuce tossed in our Caesar dressing, topped with croutons and Parmesan cheese. **Add bacon .50¢***

Taco Me Into A Salad 7.00

Crisp greens topped with shredded cheese, tomatoes, olives, sour cream, and salsa

Dressing Choices

Homemade Ranch • 1000 Island • Blue Cheese French • Honey Mustard • Balsamic Vinaigrette

Black Bean Soup Cup 3.75 • Bowl 4.50**Soup of the Day Cup 3.75 • Bowl 4.50****Award-winning Texas Chili Cup 4.50 • Bowl 5.50**

Homemade chili packed with Certified Angus Beef® ground beef and secret spices.

Certified Angus Steaks

All steaks are served with TWO of the following: Baked Potato, Mashed Potatoes, Fries, Wild Rice, Corn on the Cob, or Seasonal Vegetable of the Day. Substitute a

Caesar Salad, House Salad, Cup of Soup, or Onion Rings for an Additional 2.00

Ranchers Top Sirloin 10 oz. 18.99

A thick, juicy, delicious Certified Angus Beef® top sirloin steak.

Due to the thickness of the steak, please allow 20-25 minutes for a medium or well-done steak.

Certified Angus Beef® New York Strip, 10 oz. 22.99

The king of steaks! The perfect combination of flavor and tenderness.

Certified Angus Beef® Ribeye, 14 oz. 26.99

The finest!

Surf & Turf 22.99

Ten-ounce Certified Angus Beef® sirloin with 5 grilled shrimp.

Toppers

Sautéed Mushrooms 4.00 • Peppercorn Sauce 2.00 • Horseradish Breadcrumb Crust 2.00

How would you like your steak?

Rare: Cool, bright red throughout

Medium Rare: Warm center, red throughout

Medium: Warm, pink center

Medium Well: Hot, with just a small trace of pink

Well: Hot, fully cooked throughout.

We are not responsible for steaks ordered well done.

Signature Ribs

Served with your choice of baked potato, fries, or wild rice. Substitute a Caesar Salad, House Salad, Cup of Soup, or Onion Rings for an Additional 2.00

Baby Back Ribs Large Rack 18.99 • Small Rack 12.99

Our mouthwatering, fall-off-the-bone rack of ribs fire-grilled and glazed with our signature sauce.

Steak & Rib Combo 24.99

A ten-ounce, thick and juicy Certified Angus Beef® top sirloin served with a small rack of our tender ribs.

Chicken & Rib Combo 15.99

A small rack of our tender ribs served with a juicy BBQ chicken.

Wings & Rib Combo 15.99

Six spicy buffalo wings served with a small rack of our tender ribs.

Western Wraps

Our wraps are served with crispy fries. Substitute a Caesar Salad, House Salad, Cup of Soup, or Onion Rings for an Additional 2.00

Texas Steak Wrap 9.50

Thinly shaved Certified Angus Beef® sirloin smothered in mixed cheeses, sautéed onions, and peppers.

San Diego Chicken Wrap 9.00

Breaded chicken wrapped in a flour tortilla with bacon, lettuce, tomatoes, mixed cheeses, and our homemade garlic dip.

Veggie Wrap 8.00

Mixed greens, tomato, carrots, green onion, Jack and Cheddar cheeses served with homemade garlic sauce.

Certified Angus Beef® Burgers

There's not a better burger in town!

All burgers are served on our fresh baked buns with lettuce, tomato, onion, pickle, and fries.

The Classic 8.50

Certified Angus Beef® burger topped with cheese... a melt-in-your-mouth favorite!

Ranch Burger 9.75

Swiss cheese, bacon, and cool ranch dressing combine to make this an outstanding Certified Angus Beef® burger.

Chili Cheese Burger 9.75

Mouthwatering Certified Angus Beef® burger topped with cheese and the best Texas chili ever made!

Tex-Mex Burger 9.75

A southern-spiced combination of our famous Certified Angus Beef® burger topped with guacamole and oozing Swiss cheese.

Big Al's Mushroom Swiss Burger 9.75

Succulent mushrooms and Swiss cheese make this the king of Certified Angus Beef® burgers.

House Sliders 9.00

Others may imitate, but nobody beats our sliders! Three Certified Angus Beef® mini burgers stacked with pickles and sautéed onions.

Texas Death Burger 9.50

Certified Angus Beef® burger loaded with jalapeños, Swiss cheese, and slathered with jerk mayo. Don't order unless you can handle the heat!!!

Sandwich Sensations

These scrumptious sandwiches are served with lettuce, tomato, and mayonnaise along with crispy fries. The buns are baked fresh daily in our own bakery. Substitute a Caesar Salad, House Salad, Cup of Soup, or Onion Rings for an Additional 2.00

Cowboy Steak Sandwich 9.75

Certified Angus Beef® sirloin grilled over an open flame, topped with sautéed onions, mushrooms, and jerk mayo.

Southern Kick Blackened Chicken Breast 8.50

Boneless chicken breast grilled over an open flame, seasoned with blackening spices.

California Chicken 9.50

A juicy chicken breast topped with melted Swiss cheese and fresh guacamole.

Bacon & Swiss Chicken 9.50

Boneless chicken breast grilled and topped with crispy bacon and melted Swiss cheese.

Buffalo Chicken 9.00

Breaded chicken breast tossed in our spicy buffalo sauce served with Blue cheese for that extra flavor.

Caribbean Catch of the Day 9.50

Fresh fish grilled or blackened just the way you like it

Cajun Chicken 9.00

A spicy twist on the original...dusted with Cajun spices and topped with melted Swiss cheese and sautéed onions.

SouthOfTheBorder

Tex-Mex the Way You Love It!

Quesadillas 7.50

Grilled fresh flour tortillas filled with melted Jack and Cheddar cheeses and jalapeños.

Make Yours Certified Angus Beef ® Sirloin 1.75

Add Juicy Grilled Chicken 1.25

Loaded - Bacon bits, chicken, cheese, and pico 1.50

Stuff with Succulent Grilled Shrimp 2.00

Sour cream and salsa served on the side for your enjoyment.

Chili Quesadillas 8.75

Homemade chili and cheese added to our grilled flour tortillas. Sour cream and salsa served on the side for your enjoyment.

Enchiladas 9.99

Chicken or Certified Angus Beef ® ground beef topped with cheese enchiladas sauce, sour cream and sprinkled with green onion. Served with refried beans and Spanish rice.

Chimichanga 9.99

Ten-inch flour tortilla stuffed with pico, cheese, refried beans and your choice of chicken or **Certified Angus Beef**® ground beef. Deep fried to a golden crispy brown. Topped with enchiladas sauce, cheese, sour cream and lettuce on the side. Served with black beans and refried beans.

Fajitas

A True Texas Tradition

Fajitas are everybody's favorite comfort food. Sautéed peppers and onions seasoned with our secret sauce and served on a sizzling skillet.

Served with Your Choice of:

Certified Angus Beef® Sirloin 13.50

Grilled Chicken 13.00

Sautéed Shrimp 15.50

The Ultimate Trio: Certified Angus Beef® Sirloin, Chicken & Shrimp 18.00

All fajitas accompanied by these fixin's - Lettuce, Chopped Tomato, Shredded Cheese, Sour Cream, and Homemade Salsa.

Tacos 8.50

Three fresh flour tortillas served with lettuce, tomato, and melted cheese. Your choice of beef, chicken, or fish. Make It a Platter - Add Black Beans, Pico, Spanish Rice and Guacamole for only an additional 1.50

DownOnTheRangeCookin'

House Special

Chicken-fried Steak 13.00

Tender Certified Angus Beef® sirloin steak breaded and deep-fried, served with cream gravy, mashed potatoes, and vegetables.

Mushroom Chicken 12.00

Deep-fried chicken breast topped with Swiss cheese and sautéed mushrooms, served with wild rice, vegetable of the day, and fried mushrooms on the side.

Chicken Finger Dinner 12.00

Crispy chicken fingers served with fries and your choice of dipping sauce.

Catch of the Day 13.75

Today's fish, either blackened or grilled, served warm on a bed of wild rice with vegetables on the side.

Our Famous Margaritas

They'll make your spurs jingle!

Enjoy our Top Shelf Margarita concoction of Jose Cuervo, Grand Marnier, Sweet & Sour, Triple Sec, and fresh lime.

Have it Frozen or On the Rocks. Regular Size or TEXAS SIZE

Ice Cold Beers

Corona, Corona Light, Caybrew Draught, Amstel Light, Heineken, Red Stripe, Red Stripe Light, Budweiser, Bud Light, Bud E, Coors Lite, Miller Lite, Kokanee, Alexander Keith's, Michelob Ultra, Guinness, Strongbow, Smirnoff Ice

The World's Finest Frozen Drinks

Featuring Island Oasis Mixes

Daiquiris

Your choice of Island Oasis flavors mixed with light rum: Strawberry, Raspberry, Peach, Mango, Banana

Mudslides

Island Oasis Mudslide, Kahlua, Bailey's, Vodka, and Vanilla Ice Cream

Smoothies

Non-alcoholic frozen drink with your choice of Island Oasis flavors: Strawberry, Raspberry, Peach, Mango, Banana

Milkshakes

Old-fashioned Homemade Ice Cream Milkshakes. IBC Root Beer or Cream Soda Float.

Beverages

Pepsi

Diet Pepsi

7-Up

Ginger Ale

IBC Root Beer

Lemonade

Fruit Punch

Iced Tea

Bottled Water

Perrier Sparkling Water