



Dinner Menu



APPETIZERS

COLD

All prices are in US\$

Beef Carpaccio

11.95

Thinly sliced raw beef tenderloin, pesto, arugula, roasted pine nuts and Parmesan cheese

Goat cheese wrapped in Italian Prosciutto ham

9.95

Flash seared and served on a bed of greens with raspberry vinaigrette

Smoked Salmon

11.95

Served on a bed of lettuce dressed with a mustard dill mayogrette

Shrimp Cocktail

13.95

Served with a tangy cocktail sauce with garlic, horseradish and lemon

Sesame crusted yellow fin Tuna tataky

12.95

Drizzled with wasabi mayonnaise and sweet soy syrup, served on a bed of greens

HOT

Garlic Escargots 1/2 dozen

11.95

Sizzling hot. Cooked in garlic butter

Fried Calamari

11.95

Tubes only, fried until golden crisp served with a spicy marinara dip

Spicy Shrimp

13.95

The all time favourite. Shrimp in a spicy cream sauce.



SOUPS & SALADS

SOUPS

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New England Clam Chowder **7.95**

Creamy Tomato Soup **6.95**
Grandma's recipe

Caribbean Seafood Soup **9.95**
A must try!

Soup of the Day **Ask your waiter**

SALADS

Tossed garden greens **8.50**
Served with our homemade garlic-cheese croutons, extra virgin olive oil and balsamic vinegar

Caprese Salad **11.95**
Slices of ripe juicy tomatoes topped with fresh soft mozzarella and served with balsamic vinegar, virgin olive oil and fresh basil

Matthew's Salad **12.95**
With grilled chicken breast, apple, walnuts and a light curry dressing

Caesar Salad **8.95**
Romaine lettuce, homemade croutons, Caesar dressing and Parmesan cheese
Add: *Chicken* 4.95
Beef 6.95
Shrimp 7.95



MAIN COURSES

FROM THE WATERS

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Filet of Grouper Sauteed and served with a creamy shrimp sauce	24.95
Filet of Red Snapper Sauteed and served with a Creole sauce	26.95
Tuna Steak Sesame crusted, flash seared in extra virgin olive oil, served with soy and wasabi sauce	29.95
Filet of Salmon Sauteed and served with a creamy white wine sauce	26.95
Seafood Combination Grouper, shrimp, green shell mussels and calamari all smothered in a light basil and tomato sauce	31.95
Caribbean shrimp Tossed with spring vegetables, garlic, sweet chilly and lime	29.95
Lobster Tail 10oz Choose your style: Grilled, Pan fried, Thermidor or Fra Diablo	45.00
Piña Colada Shrimp Caribbean shrimp prepared with pineapple, Caribbean rum and coconut in a creamy sauce	29.95
Mahi Mahi With a white wine lemon sauce	26.95
Coconut Shrimp Back by popular demand. Breaded with shredded coconut and deep fried	29.95

All main courses are served with mixed vegetables and white rice



FROM THE FIELDS

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Beef Tips	28.95
Beef tenderloin tips in a creamy truffle sauce, served over Fettuccine pasta	
Boz Filet Mignon	29.95
Served with a brandy-mushroom sauce	
Grilled Kebab	
A skewer with mushrooms, bell pepper and onion, grilled with your choice of:	
- Chicken	21.95
- Beef	25.95
- Shrimp	27.95
Cordon Bleu	21.95
Breaded chicken breast, stuffed with ham and Gouda cheese, served with a mushroom sauce	
Meat Combo	25.95
Filet Mignon, chicken breast and Chorizo.	
Surf and Turf	32.95
Filet Mignon and garlic shrimp.	

All main courses above are served with mixed vegetables and creamy potatoes

ITALIAN

Chicken Parmigiana	21.95
Served over pasta	
Lasagna Bolognese	14.95
Prepared with USDA ground beef, fresh tomato, basil and onions	
Pizza Margherita	12.95
Served with tomato sauce and mozzarella cheese	
Choose your toppings: ham, pepperoni, green pepper, mushroom, onion, black olives and pineapple	
\$ 1.50 per topping	
Pasta Cartoccio	29.95
Scallops, shrimp, mussels, squid, baby clams and fresh tomato sauce	
Lobster Pasta	32.95
With a vodka cream sauce	

A 15% service charge will be added to your bill. Prices and items are subject to change without prior notice