

— DINNER MENU —

STARTERS

CONCH CHOWDER – \$8

A Long Island favourite and a “Cape” specialty

SOUP OF THE DAY – \$7

Made fresh daily, please ask your server for today’s selection

SHRIMP COCKTAIL – \$12

Succulent poached shrimp served with cocktail sauce

LOBSTER TERRIENE – \$14

Medallions of spiny lobster, tossed with tomato, sweet bell pepper, hearts of palm, mixed greens, tossed with a light citrus vinaigrette, & served with calypso sauce

CLASSIC CAESAR SALAD – \$11

Served with our “Johnnie” cake croutons, homemade dressing, avocado, grated parmesan cheese

THE CSM “CRESCENT BEACH” SALAD – \$11

Mixed greens stacked with diced tomato, diced hearts of palm, diced avocado, served with our homemade creamy red wine vinaigrette

COCONUT SHRIMP - \$12

Coconut crusted shrimp fried golden brown, served with orange ginger marmalade

PASTAS

SPAGHETTI BOLOGNAISE - \$20

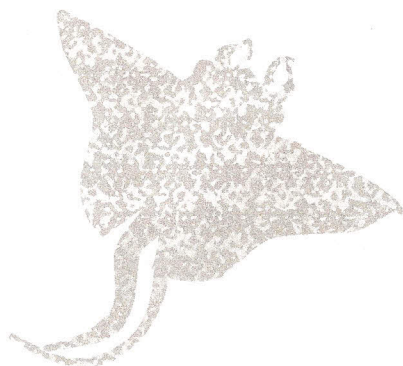
Spaghetti tossed in our rich homemade bolognese sauce, garnished with fresh parmesan cheese

SHRIMP AND CRAWFISH PASTA – \$28

Local crawfish, shrimp, sun dried tomatoes, peppers, onions, tossed in a sun dried tomato cream sauce, garnished with feta cheese

PASTA PRIMAVERA – \$18

Fresh sautéed vegetables, fusilli pasta, tossed with a white wine garlic cream sauce, garnished with fresh parmesan cheese



All menu selections are subject to 15% gratuity.

FETTUCCHINI ALFREDO – \$22

Fettuccini tossed with our homemade alfredo sauce, topped with a fire grilled shrimp skewer & garnished with fresh parmesan cheese, cherry tomatoes

FROM THE SEA

GROUPER – \$28

Choose blackened, pan fried or grilled, served with our Bahamian salsa

POACHED BAHAMIAN LOBSTER TAIL – \$36

Caught from our local waters, poached in a lemon & white wine, served with warm butter

GRILLED AHI TUNA - \$32

6 oz. Ahi tuna steak grilled to perfection, served with homemade fruit salsa

CRACKED CONCH - \$22

A local favourite, crispy coated fried conch served with tartar sauce

All seafood dishes served with fresh vegetables & rice



CHICKEN

COCONUT CURRIED CHICKEN BREAST – \$26

Juicy chicken breast flame grilled & topped with our homemade coconut curry sauce

JERK CHICKEN LEGS – \$26

Jerk marinated chicken legs, braised, then finished in the oven, glazed in a Bahamian jerk sauce

All chicken dishes served with fresh vegetables & rice

OFF THE GRILL

NEW YORK STRIP LOIN STEAK – \$38

10 oz. strip loin steak seasoned with homemade steak spice, grilled to your specifications

BEEF TENDERLOIN - \$42

Tender 8 oz. filet seasoned with our homemade steak spice, grilled to your specifications

GRILLED RACK OF LAMB – \$36

Lamb rack marinated overnight in lemon, garlic & fresh herbs, grilled & then roasted to perfection

All dishes served with fresh vegetables & your choice of roasted potatoes or baked potato. Add sautéed mushrooms & onions for \$3.



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