

## Starters

<b>Lobster Bisque</b>	<b>15</b>
poached local lobster   cognac cream	
<b>Lobster Terrine</b> (gf)	<b>20</b>
poached local lobster   hearts of palm   tomatoes   bell peppers calypso sauce	
<b>Tuna Tartare</b>	<b>21</b>
wakame salad   avocado   cucumber   crispy wonton sesame soy dressing	
<b>Coconut Shrimp</b>	<b>19</b>
coconut crusted & fried   marmalade sauce	

## Salads

<b>Caprese Salad</b> (gf)	<b>15</b>
fresh mozzarella   tomato   basil   balsamic vinaigrette	
<b>Greek Salad</b> (gf)	<b>15</b>
green olives   feta cheese   cucumber   tomato red onion   artisan greens   lemon vinaigrette	
<b>Classic Caesar Salad</b> (gfo)	<b>15</b>
house made dressing   shredded parmesan   johnny cake croutons	
<b>CSM Salad</b> (gf)	<b>17</b>
artisan greens   cucumber   tomato   hearts of palm   avocado red onion   honey citrus yogurt dressing	

## Salad Additions

<b>5 Shrimp Skewer</b> (gf)	<b>14</b>	<b>Grilled Chicken Breast</b> (gf)	<b>8</b>
<b>Grilled Local Grouper</b> (gf)	<b>15</b>	<b>Avocado</b> (gf)	<b>4</b>
<b>Grilled Flat Iron Steak</b> (gf)	<b>14</b>	<b>Bahamian Mac &amp; Cheese</b>	<b>8</b>

## Pastas

<b>Lemon Chicken Spaghetti</b> (gfo)	<b>27</b>
grilled chicken breast   white wine   peppers & onion   lemon zest   basil	
<b>Spaghetti Bolognese</b> (gfo)	<b>24</b>
house made sauce   shredded parmesan cheese	
<b>Shrimp &amp; Lobster Fettuccini</b> (gfo)	<b>42</b>
poached local lobster & shrimp   peppers   onions   cream	
<b>Roasted Mushroom Pesto Penne</b> (gfo)	<b>24</b>
broccoli   tomatoes   pesto cream   feta cheese	

## Mains

served with daily vegetables

choice of: roasted potatoes, baked potato, rice of the day or mac & cheese

substitute: **Loaded baked potato** **3**

<b>Grilled Mahi Mahi</b> (gf)	<b>36</b>
house blended blackening spices   tropical fruit salsa	

<b>Local Grouper</b> (gfo)	<b>37</b>
blackened, battered & fried or grilled   bahamian salsa	

<b>Garlic Shrimp</b> (gf)	<b>34</b>
pan – fried   garlic butter cream	

<b>Bahamian Lobster Tail</b> (gf)	<b>60</b>
locally sourced & grilled colossal lobster tail   warm butter <i>meal plan supplement charge add 20</i>	

<b>8oz Flat Iron Steak</b>	<b>36</b>
certified angus beef   sesame soy steak sauce	

<b>BBQ Pork Ribs</b>	<b>36</b>
slow cooked & grilled   smokey bbq sauce   coleslaw	

<b>Grilled Bone-In Pork Chop</b> (gf)	<b>38</b>
12oz thick cut, frenched & grilled	

<b>Grilled New Zealand Rack of Lamb</b> (gf)	<b>46</b>
garlic, lemon & fresh herb marinade   classic mint jelly	

(gf) gluten friendly

(gfo) gluten friendly option available

*All menu selections are subject to 15% service charge and 10% VAT*