

~Starters~

Soup Of The Day

(Ask Your Waitress/ Waiter)

\$ EC

24.00

Caribbean Seafood Chowder

Creamy & Rich Blend of Seafood

24.00

Chef's Special Calamari

*Crispy Calamari, Chorizo Sausage,
Served with a Chili Garlic Dip*

38.00

"The Captain Delight" Crab Cake

*Jumbo Lump Crab Meat, Lime, Shallots &
Spices Served With Creole Mustard Crème
Fraiche*

40.00

Famous Coconut Shrimps

*Beer Battered, Dusted with Coconut
Flakes, Deep Fried and Served With
Coconut Cream Sauce*

42.00

Caribbean Conch Fritter & Mango Dip

*Seasoned with
Creole Spices then Deep Fried*

Ground Conch Meat

36.00

Coconut Grove Garden Salad

*A Fresh Tossed Garden Greens Served
With Four Choices Dressing*

30.00

Traditional Caesar Salad

*Romaines, Croutons, Parmesan &
Caesar Dressing*

32.00

The Cajun Caesar Salad

*Traditional Caesar Salad & Spicy
Blackened Shrimps*

38.00

All prices are inclusive of 15% tax, and subject to 10% service charge

~Main Courses~

\$ EC

Catch Of The Day

*Ask Your Waitress/ Waiter Served
Pan-Fried, Blackened, Grilled Or
Steamed With Garlic or Lime Butter*

76.00

Coconut Grove Famous Coconut Shrimp

*Deep-Fried With Coconut Flakes & Served
With A Coconut Sauce*

85.00

Captain Morillo Shrimp

*Sautéed Shrimp With Roasted Plantain &
Hickory Bacon, Finished With A
Champagne Parmesan Sauce*

86.00

King of the Sea Red Snapper

*Pan Seared with Special Blend of Spices
Finished with Thai Curry Sauce*

76.00

Antigua Rock Lobster

*Grilled or steamed, served with
Lime or Garlic Butter*

98.00

Coconut Grove Lobster Thermidor

*Medallions Of Lobster Simmered In a
Mustard Brandy Cream Sauce.*

105.00

Tropical Lobster Flambé

*Medallions Of Lobster Simmered In a
Blend of Fruit Cocktails & Flambé
With Antigua Cavalier Rum.*

105.00

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Certified Black Angus New York Steak

10oz Sirloin Grilled to Your Request
Served with Mushroom Brandy Sauce or
Blend Pepper Corn Emulsion

80.00

Filet Mignon (Beef Tenderloin)

8oz of Beef Tenderloin Grilled to Your
Request and Served With Mushroom Brandy
Sauce or Green Pepper Corn
Emulsion

98.00

The French Quarter Rack of Lamb

Blackened Rack of Lamb, Served with
Roasted Garlic & Rosemary jus

95.00

Jack Sparrow Seafood Pasta

A Combination of Seafood & Creamy
Champagne Sauce, Finished with a
Shower of Parmesan

75.00

Indian Duck Breast

Home Smoked Duck Breast Roasted
Served on a Bed of Lima Beans &
Finish with Apples & Chutney

75.00

Wadadli Chicken Pasta

Tender Breast of Chicken Sauté
With vegetables and Creole sauce

60.00

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~My Spa Cuisine~

Provencal Spring Roll

*Roasted Egg Plant Stuffed with
Ratatouille & Baked with Cheese.*

50.00

Coconut Chick Peas Pot

*Chick Peas Simmered in Coconut
Curry Sauce Served with Daily
Special Rice.*

50.00

Black Beans Chilli

*Black Beans Slowly Simmered in Blend of
Vegetables & Chili Flavours, Served
With Rice.*

50.00

Antigua Peas Ball

*Daily Peas & Mashed Potatoes Spiced with
Local Flavours then Served with
Spicy Garlic Sweet Sauce.*

50.00

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~Star Menu (Kids)~

Jumbo Cajun Hot Dog

Served with Fries or daily potato

20.00

Hamburger

Served with Fries or Garden Salad

32.00

Cheese Burger

Served with Fries or Garden Salad

32.00

Penne Pasta

*Served with Tomato Sauce &
Cheese Topping.*

30.00

Grilled Chicken Strips

*Served with Fries, Rice or
Daily Potato.*

30.00

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~DESSERTS~

	\$EC
<u><i>Black Bread Butter Pudding</i></u> <i>Served With A Pineapple Rum Sauce.</i>	28.00
<u><i>Traditional Cheese Cake</i></u> <i>Served with Choices of Strawberry or Pineapple Topping</i>	30.00
<u><i>Vanilla Crème Brulee</i></u> <i>Flavored Vanilla & Bean</i>	30.00
<u><i>Famous Coconut Pie A La Mode</i></u> <i>Served With Your Choice of Ice cream.</i>	30.00
<u><i>Mint Chocolate Cake</i></u> <i>Served With Mint Liquor Sauce.</i>	30.00
<u><i>Ice Cream</i></u> <i>Three Scoops of your choice.</i>	18.00

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~Coffee Cuban Cigars & Rum~

	E.C.\$
<i>Coffee or Tea</i>	6.00
<i>Espresso</i>	12.00
<i>Macchiato</i>	12.00
<i>Cappuccino</i>	15.00
<i>Irish Coffee</i>	
<i>Irish Whiskey Coffee & Whipped Cream</i>	20.00
<i>Calypso Coffee</i>	
<i>Antiguan Rum Coffee & Whipped Cream</i>	20.00
<i>Jamaica Coffee</i>	
<i>Jamaican Rum Coffee & Whipped Cream</i>	20.00

~Fine Cuban Cigars~

<i>Cohiba Esplendidos</i>	60.00
<i>Romeo & Julietta</i>	50.00

~ Try Our Fine Selection Of Aged Rums From All Over The Caribbean~

<i>Mount Gay Extra Old</i>	21.00
<i>English Harbor 5 year old</i>	21.00
<i>El Dorado</i>	25.00
<i>Appleton</i>	23.00
<i>Angostura 1919</i>	23.00

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