



MENU

STARTERS | MAINS | DESSERTS | DRINKS

WE ARE
 OPEN
 DAILY

12PM-8PM

STARTERS



Chicken Wings

Fried \$12
 Pineapple Jerk \$13

Conch Fritters

\$12

Coconut Shrimp

\$23

Hummus with Vegetable Crudites

\$14

Ceviche with Plantain Chips

Fish \$20
 Pineapple Conch \$20

Lobster or Fish Teepee

\$19

Empanadas (2)

Beef \$10
 Chicken \$10
 Fish \$10
 Vegetable \$8

Cracked Shrimp

\$22

SALADS

Caesar Salad

\$14

Romaine lettuce and croutons dressed with shaved parmesan cheese and creamy caesar dressing

- Chicken- \$6
- Shrimp- \$10
- Fish - \$9
- Lobster (seasonal) - \$12

Lobster Salad (Seasonal)

\$30

Served with Plantain chips

Green Salad

\$12

Delicious mix of Romaine lettuce, tomatoes, bell peppers, red onions, shredded carrots

Barracuda Salad

\$24

Romaine lettuce, tomatoes, cucumber, red onions, bell peppers, chickpeas, grilled shrimp, crispy bacon with house vinaigrette.



SURF

Conch Dishes

- Cracked Conch - \$25
- Creole Conch - \$24
- Conch Burger - \$22

Fish Fingers

\$21

Seasons Snapper strips, seasoned, battered and deep fried. Served with fries, salad or fried plantains.

Lobster Dishes - Seasonal

- Cracked Lobster - \$32
- Creole Lobster - \$30

Creole Shrimp

\$25

Succulent shrimp are smothered in a zesty Creole sauce.

Grilled or Fried Fish Sandwich

\$25

7oz fish steak, seasoned, grilled or fried and served on a bun with lettuce, tomatoes, Onions and tartar sauce. Served with fries, salad or fried plantains

Grilled Lobster

\$35

Grilled Lobster served with Rosemary Roasted Potatoes and Vegetables

Grilled Fish

\$25

Garlic Butter Grilled Snapper and served with Mash Potatoes and Vegetable or Peas and Rice and Pikliz (spicy cabbage, carrot and chilli -laced salad)

Spicy Fish Plantain Sandwich

\$25

Spicy minced snapper cooked with onions, peppers and island seasoning, served on a whole fried plantain (Tostones). Served with fries, salad or fried plantains



***Choose one side: fries / salad / fried plantains (tostones) / peas and rice.**



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TURF

Chicken Fingers \$14

Chicken strips, seasoned, battered and deep fried. Served with fries, salad or fried plantains.

Chicken Wings \$14

Fried chicken wings served with fries, salad or fried plantains.

Curried Chickpea Rice Bowl \$15

Buttery white rice with curried chickpeas, island veggies, pikliz, and North Caicos tomatoes

Cheese Burger \$16

8oz beef burger, grilled and topped with cheese, lettuce, tomatoes, onions, pickles and sauce. Served with salad, fries or fried plantains.

Grill Cheese Sandwich \$12

Served with fries or salad.

***Choose one side: fries / salad / fried plantains (tostones) / peas and rice.**

Grilled or Fried Chicken Sandwich \$15

Season and grilled or fried chicken, served on a bun with lettuce, tomatoes, onions and sauce. Served with salad, fries or fried plantains.

Wrap

- Jerk Chicken - \$18
- Caesar- \$13

Spicy Chicken Plantain Sandwich

Spicy mince chicken cooked with onions peppers and island seasoning, served on a whole fried plantain (Tostones). Served with fried, salad or fried plantains.

Extras

- Fries \$5
- Peas and Rice \$5
- Plantains \$6
- Bacon \$4



PASTA

Chicken Pasta \$21

Sauces available : Alfredo/Pesto/Marinara

Seafood Pasta \$29

Sauces available : Alfredo/Pesto/Marinara

Rasta Pasta \$15

Sauces available : Alfredo/Pesto/Marinara



DESSERT

Chocolate Brownie \$10

A warm, chewy, rich chocolate brownie served hot with a scoop of vanilla ice-cream.

Ice Cream \$8

Ask for available flavors

Key Lime Pie \$10



DRINKS

Beers \$6

- Corona
- Presidente
- Heineken
- Osprey Chill
- Heinenken Zero

Local Beers \$5

- I-Soon-Reach Light
- I-Ain-Ga-Lie Lager
- Down-Da-Road IPA

Guinness \$7

Local Spirits \$9

- Bambarra (Coconut, Silver, Black or Gold)
- Trade Winds (Dark, White or Coconut)
- Osprey Vodka
- Trade Winds Gin

Other Spirits \$12

- Fireball Cinnamon Whiskey
- Appleton Estate
- El Dorado (8 year)
- Mount Gay
- Jameson Whiskey
- Dewar's Whiskey
- Johnny Walker Black Label
- Jack Daniels
- Canadian Club Whiskey
- Bacardi Gold
- Captain Morgan Spice Rum
- Malibu
- Campari
- Gordon's Gin
- Tito's Vodka
- Absolute Vodka
- Tanqueray

Other Spirits \$14

- Hennessy
- Disaronno
- Baileys
- Grey Goose
- Kahula
- Bullet Bourbon
- Angels Envy

Tequila \$12

- Jose Cuervo
- Patron

Soft Drinks- \$3

- Water
- Sparkling Water \$10 Bottle
- Soda (Coke, Sprite, Ginger Ale, Club Soda, Giner Beer)

Juice- \$4

- Orange
- Fruit Punch \$5
- Pineapple
- Cranberry

MOCKTAILS

Banana Touch \$10

Banana, Coconut cream, Milk, Bitters, Nutmeg

Fruit Smoothie \$10

Banana, Coconut cream, Milk, Bitters, Nutmeg

Passion Fizz \$5

Passionfruit puree, Soda water Simple syrup

Bentley \$5

Soda water, Bitters, Lime juice

Shirley Temple \$5

Sprite, Grenadine syrup

Bay Reef \$10

Mango, Coconut cream, Pineapple juice

Virgin Daiquiri \$10

Lime, simple syrup, Choice of fruit

Virgin Pina Colada \$10

Coconut cream, Pineapple juice

WINES

	BTL	GLASS
Voga Pino Grigio	\$40.00	\$12.00
Voga Moscato	\$39.00	\$12.00
Ruffino Prosecco Rose	\$55.00	
Louis Felipe Edwards	\$30.00	\$10.00
Luis Felipe Edwards Malbec	\$30.00	\$10.00
Luis Felipe Edwards Sauvignon Blanc	\$30.00	\$10.00
Woodbridge Pinot Noir	\$32.00	\$10.00
Fish Eye Merlot	\$28.00	\$10.00
J. Moreau & Fils Select Blanc	\$32.00	\$10.00
J. Moreau & Fils Select Rouge	\$32.00	\$10.00
Veuve Clicquot	\$150.00	



COCKTAILS

The Pelican Vodka, Blackberry Liqueur, Pineapple Juice, Lime Juice, Egg White	\$13	Dark and Stormy Dark Rum, Ginger Beer	\$13	Corona Sunrise Corona Beer, Tequila, Orange juice, Grenadine Syrup	\$10
Pelican Rum Punch White & Dark Rum, Juices, Spices	\$12	Seasonal Mai Tai Dark Rum, Disaronno, orange and pineapple juice, Grenadine Syrup, Lime Juice	\$15	Daiquiri (B) White Rum, Lime, Choice of fruit	\$13
Dirty Banana (B) Banana, Dark Rum, Kahlua, Coconut Cream	\$13	The Ginger Tea Gin, Ginger Beer, Grapefruit Juice, Tonic Water	\$13	Margarita (B&S) Tequila, Triple Sec, Sweet & Sour mix	\$13
Island Melon Splash Coconut Rum, Midori (Melon Liqueur), Pineapple Juice, Lime Juice, Lemon Lime Soda	\$13	Garden Mojito White Rum, Elderflower Liqueur, Lime, Cucumber, Fresh Mint, Tonic Water	\$13	Surfer On Acid Jägermeister, Coconut Rum, Pineapple Juice	\$13
Passionfruit Whiskey Sour Bourbon Whiskey, Sweet & Sour, Passionfruit Syrup, Egg White	\$14	Sugar Plum Plum Vodka, Aperol, Blue Curacao, Orange Juice, Pineapple Juice	\$14	Sex On the Beach Vodka, Peach Liqueur, Cranberry Juice Orange Juice	\$14
Jungle Bird Dark Rum, Campari, Pineapple Juice, Sweet & Sour Mix	\$13	Pain Killer White & Dark Rum, Orange/Pineapple juice, Coconut Cream, Nutmeg	\$13	Hairouna Spice Rum, White Rum, Blue Curacao, Creme De Banana, Melon Liqueur, Pineapple Juice	\$14
Aperol Spritz Aperol, Sparkling Wine, Soda water	\$13	Pina Colada (B) White Rum, Coconut Cream, Pineapple Juice	\$13	Mimosas Prosecco, Orange Juice	\$15

****12% Tax and 10% Service
Charge added to Final Bill****

