



CARIBBEAN NIGHT

APPETIZERS

- **Coconut BBQ Shrimp** - 4 Jumbo tiger prawns marinated in our home style coconut BBQ sauce, grilled to perfection. Served over grilled bok-choy with lemon wedges **\$14.50**
- **Jamaican Style Marinated Conch** - Conch sliced and marinated in our wonderful secret vegetable & spice recipe. Served with cinnamon dusted fries & sweet plantain **\$13.50**
- **Fried Plantain Tostones** – Served with our guacamole dip on the side **\$8.95**

ENTREES

- **Cayman Curry Fish Stew** - Fresh local catch simmered to perfection in our local curry sauce served with lemon rice and local tomato wedges **\$26.95**
- **Fresh Local Catch** – (Served whole) Your choice of grilled or blackened, served with seasonal vegetables, fried bread fruit chip and sweet potato mash, topped with avocado salsa **\$28.95**
- **Cuban Style Pork & Shrimp** - Oven baked pork chop, served with grilled shrimp, zucchini, ginger and pineapple salsa and pan scorched Potatoes **\$27.95**
- **Snapper Escovitch** - Served with pressed green plantain, coleslaw and white rice **\$25.95**
- **Lobster Our Style** - Steamed and served with your choice of Rice or Sweet potato mash, grilled vegetables, topped with our famous Appleton lemon butter sauce **(market price)**

DRINK SPECIALS

- **Rum & Ting \$5**
- **Rum & Coconut water \$5**
 - **Mojitos \$7**
- **Beni di Batasiolo Chardonnay \$8**



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