

THE WHARF

A La Carte



APPETIZERS

	Market Price
SELECTION OF RUSSIAN CAVIAR one oz. serving, garnished the classic way	
MOUTH-WATERING CHEF'S SELECTION OF APPETIZERS FOR 2 smoked chilli spiced shrimp, seared scallop, tuna spring roll and seared veal	26.00
REFRESHING SHRIMP COCKTAIL marinated with melons and vanilla vinaigrette	11.00
CRAB FANTASY avocado crab salad, king crab legs, snow crab claws and duo of sauces	14.00
SEARED YELLOW FIN TUNA with pickled cumpers and soy honey dip	13.00
MARINATED CONCH "ISLAND STYLE" in a spicy island marinade	9.00
CRUNCHY GOAT CHEESE RAVIOLI With homemade tomato confit and pecan-craisin dressing	11.00
GOLDEN FRIED SEAFOOD CAKES Set corn relish and creamy avocado dip	12.00
GOLDEN FRIED CONCH FRITTER served with home-made tartar sauce	9.00
ESCARGOT "BOURGUIGNONNE" half dozen snails baked with garlic and herbs	9.00

SOUPS AND SALADS

CAYMAN CONCH CHOWDER served with sherry peppers	7.00
CUBAN BLACK BEAN SOUP a west indian treat served with sour cream and green onions	6.50
HOME-MADE LOBSTER BISQUE creamy lobster soup with a hint of brandy and port	8.00
THE WHARF SALAD selected seasonal greens, tomatoes cucumbers and heart of palms with your choice of dressing	8.00
TRADITIONAL CAESAR SALAD romaine lettuce, croutons and garlic anchovy dressing	8.00
MAROCCAN INSPIRED SALAD cumin roasted carrots, black olives, grilled artichokes and cous-cous, marinated with citrus dressing, spiced croutons and feta cheese	8.50

All prices are in CI Dollars (exchange rate is US\$1.00 equals CI .80 cents)
A 15% service charge will be added to your bill
PRICES ARE SUBJECT TO CHANGE

MAIN COURSES

CARIBBEAN LOBSTER TAIL broiled with garlic and served with lemon butter	Market Price
SURF & TURF - Market Price grilled filet of beef with lobster	Market Price
BASIL AND PISTACHIO NUT CRUSTED SEA BASS served with a creamy champagne sauce	29.50
SYMPHONY OF SEAFOOD blackened dolphin, sea scallops and jumbo shrimp served with a red pepper sauce	30.00
BLACKENED JUMBO TIGER SHRIMP topped with mango tequila sauce, set on coconut rice	35.00
JERK SPICED SALMON STEAK sautéed pumpkin and sweet potatoes and grilled pineapple and red wine ginger honey butter sauce	23.00
HONG KONG STYLE GROUPE served with coconut jasmine rice and shiitake mushroom salad	28.00
SEAFOOD PASTA shrimp, sea scallops and lobster chunks sautéed with creamy roasted garlic sauce, sun dried tomatoes, spinach and pasta	30.00
SIMPLY FRESH FISH our daily selection of finest fresh fish selected from coastal waters locally and around the world; prepared grilled, blackened, island style or almonidine	25.00
GRILLED CAYMAN TURTLE STEAK topped with island style sauce	28.00
GARLIC AND HERB RUBBED PORK MEDAILLONS served with glazed red wine apples, chilpolte chilli jus	25.00
WILD MUSHROOM AND BLUE CHEESE BAKED BEEF TENDERLOIN served with roasted potato, shiraz jus and sauce béarnaise	36.00
GRILLED VEAL STEAK served with potato gratin creamed romaine and port wine -grape jus	30.00
BLACK PEPPER & CORIANDER DUSTED NEW YORK STEAK 10 oz beef strip loin, served with twice baked potato and red wine gravy	33.00
SLOW ROAST RACK OF LAMB rolled in herbs, served with grilled vegetables, mashed potatoes and truffle balsamic jus	34.00
JERK SPICE MARINATED CORN FED CHICKEN BREAST served with sweet potato wedges, mango mojo and rum sauce	22.00

**THE WHARF RESTAURANT ONLY USES
CERTIFIED AUSTRALIAN BLACK ANGUS BEEF AND OTHER
PREMIUM MEAT PRODUCTS FROM AUSTRALIA**

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