

## Tapas Menu

<b>Conch Fritter</b>	<b>\$12.50</b>
Golden fried, spicy tomato remoulade	
<b>Coconut Shrimp</b>	<b>\$18.00</b>
Vegetable Slaw, Sweet Chili Soy sacue	
<b>Caribbean Lobster Bites</b>	<b>\$18.00</b>
Crispy fried, vegetable coconut slaw, passion fruit sauce	
<b>Goat Cheese Tart</b>	<b>\$12.00</b>
“mediterranean style” grilled vegetables	
<b>Yellow Fin Tuna Carpaccio</b>	<b>\$15.50</b>
Arugula salad, lemon cream herb oil	
<b>Blue Crab &amp; Avocado Salad</b>	<b>\$16.00</b>
Marinated with orange & basil, fried cassava	
<b>Foie Gras Pate</b>	<b>\$22.00</b>
Crostini, mango compote	
<b>Cassic Shrimp Cocktail</b>	<b>\$18.00</b>
Picante cocktail sauce	
<b>Escargot “Bourguignon”</b>	<b>\$13.00</b>
<b>Truffle and Parmesan Fries</b>	<b>\$8.00</b>
<b>Chicken tenders &amp; Fries</b>	<b>\$12.00</b>

## Beers

<b>Heineken - \$5.75</b>	<b>Michelob Ultra - \$5.75</b>
<b>Corona - \$5.75</b>	<b>Amstel Light - \$5.75</b>
<b>Red Stripe - \$5.75</b>	<b>Stella- \$5.75</b>
<b>Red Stripe Light - \$5.75</b>	<b>Coors Light - \$5.75</b>
<b>Caybrew Draft - \$6.75</b>	<b>Magners Cider - \$5.75</b>
<b>Ironshore Draft - \$6.75</b>	

## Wine by the Glass

	<b>Glass</b>	<b>Bottle</b>
<b>Prosecco, Zardetto, Veneto, Italy, NV</b>	<b>\$12.00</b>	<b>\$48</b>
<b>Bollinger, Special Cuvée, Brut, Ay, Champagne, France, NV</b>	<b>\$20.00</b>	<b>\$120</b>
<b>White Zinfandel, Beringer, California, United States, 2011</b>	<b>\$9.50</b>	<b>\$38</b>
<b>Sauvignon Blanc, Kim Crawford, New Zealand, 2015</b>	<b>\$10.00</b>	<b>\$40</b>
<b>Chardonnay Reserve, Trivento, Mendoza, Argentina, 2015</b>	<b>\$11.00</b>	<b>\$44</b>
<b>Riesling, Loosen Dr. L, Mosel, Germany, 2012</b>	<b>\$11.50</b>	<b>\$46</b>
<b>Pinot Grigio, Jermann, Friuli, Italy, 2014</b>	<b>\$14.00</b>	<b>\$56</b>
<b>Shiraz Blend, Palo Alto, Chile, 2012</b>	<b>\$10.00</b>	<b>\$40</b>
<b>Pinot Noir, Erath, Oregon, United States, 2014</b>	<b>\$11.00</b>	<b>\$43</b>
<b>Merlot, Blackstone, California, United States, 2014</b>	<b>\$11.00</b>	<b>\$43</b>
<b>Cabernet Sauvignon, Punto Final, Mendoza, Argentina, 2014</b>	<b>\$11.00</b>	<b>\$43</b>
<b>Cabernet Sauvignon, Carnivor, California, United States, 2013</b>	<b>\$13.00</b>	<b>\$52</b>
<b>Sangiovese Blend, ‘Modus’, Ruffino, Tuscany, Italy, 2009</b>	<b>\$15.00</b>	<b>\$60</b>