



DINNER MENU

-Getting Started-

Soup of the Day 12

Herb Breadstick

Tomato Bruschetta 12

EVOO, Basil, Onion, Balsamic Drizzle
Over Crispy Garlic Bread
Add Kalamata Olives +\$2

Coconut Shrimp 20

Scotch Bonnet Dip, Pickled Cucumber Slaw

Crispy Calamari 18

Lemon Basil Aioli

Ahi Tuna Poke 22

Sesame Seeds, Cucumber, Onion, Avocado, Mango, Scallions,
Cilantro, Sesame Ginger Dressing

Crispy Cracked Conch 20

Scotch Bonnet Dip, Pickled Slaw

Yachtsman Popcorn Chicken 16

Honey Lemon Garlic Dip

Vegan Option Available 

Quinoa Salad 20

Chickpeas, Bell Pepper, Red Onion, Cucumber, Parsley,
Hydro Greens, Roasted Garlic Lemon Dressing

Classic Caesar Salad 11/16

Romaine Lettuce, Creamy Caesar Dressing, Parmesan
Cheese, Garlic Croutons
Make it an Island Caesar!
Add Roasted Pineapple and Candied Walnuts +\$2

Melon & Goat Cheese Salad 14

Organic Greens, Fresh Melon, Goat Cheese, Balsamic
Vinaigrette

Yachtsman Salad 11/16

Island Greens, Tomato, Corn, Carrots, Onions, Smoked
Bacon, Avocado, Radish, Roasted Beets, House Dressing
Vegan Option Available 

Greek Salad 16

Cucumber, Onion, Tomato, Olives, Feta Cheese, Organic
Greens, Oregano Dressing

Add:
Chicken 10,
Fish (Grouper) 10 (Mahi-Mahi) 12
Shrimp 12, Lobster 16

Please remember to tip your server.

Prices stated in US Dollars.

Prices exclusive of 13% taxes

For Parties of 8 or more, a 15% Gratuity will be added

Forgot your reading glasses?

Lactose intolerant and need a Lactaid Pill?

Need a bit of extra light to read the menu or a cushion for your bottom?

Just ask your server or hostess and we will happily help you out!



DINNER MENU

-Main Vibes-

Herb Marinated Grilled 10 oz Rib Eye 50

Rustic Potato Mash, Seasonal Vegetables, Red Wine Jus

Grilled Local Lobster Tail \$42

Herb Garlic Mash, Seasonal Vegetables, Lemon Butter Sauce

Sea & Turf 60

Grilled Nevis Lobster Tail, Seared Strip Loin, Chunky Sweet Potato Mash, Aromatic Vegetables, Garlic Lemon Butter Sauce, Mushroom Sauce

Dry Rub Slow Roasted

Pork Belly Ribs 27

Herb Garlic Mash, Bourbon Homemade Baked Beans, Molasses Infused BBQ Sauce

Roasted Lemon Garlic Cornish Hen 30

Sweet Potato Mash, Orange Scented Carrots, Mushroom Sauce

Catch of the Day 32

Freshly Caught Local Fish Specially Prepared Daily

Vodka Chicken Pasta 22

Bacon, Chicken, Mushrooms, Onion, Garlic, Basil, White Wine, Vodka Sauce (Tomato Sauce + Heavy Cream), Parmesan

Seafood Pasta Alfredo 30

Shrimp, Lobster, Fish, asparagus, Onion, Garlic, Peppers, White Wine, Heavy Cream, Parmesan Cheese

Seafood Ravioli 28

Lobster, Crab, Shrimp, Brandy Lobster Cream, Scallions
Half Portion \$15

Seasonal Vegetable Stew 22

Seasonal Vegetables, Coconut Milk, Tomato, Herbs, Cilantro, Aromatic Rice

Lobster Mac n' Cheese 28

Macaroni, Local Spiny Lobster, White Wine, Heavy Cream, Garlic, Parmesan Cheese, Cheddar Cheese



Spicy



Gluten Free



Vegan



Vegetarian



Contains Nuts

We source all possible ingredients from local purveyors.
All breads, sauces, dips, glazes, and deserts are homemade.