

## FISH & SEAFOOD

---



### Grilled Salmon

Cook low and slow, Served with a lemon tarragon garlic sauce.

### Seafood Medley

Our tasty succulent seafood simmer in coconut cream, shrimp, crab, calamari, squid and mussels.

### Fillet of Halibut

Pan-Seared with mushroom in lemon garlic butter sauce.

### Escovitch Red Snapper

Deep fried then doused liberally with a pickling sauce made from vinegar, pimento, onion, hot pepper and carrot.

## ALL TIME FAVOURITES

---

### Classic Wedge Salad

Fresh and elegant wedge presentation, cherry tomato, cucumber, and bacon bits, Served with blue cheese dressing.

### Vegetable Lasagna

Fresh delicious tender vegetable, layered with a creamy sauce finish with shaving of asiago cheese.

### Spinach Mushroom Ravioli

Baby spinach, mushroom, Served in a light tomato cream sauce finish with shaved parmesan cheese.

### Authentic Jerk Chicken

Slow cook on charcoal grilled for up to 3 hours to get that true authentic Jamaican smoky flavour.

### Rosemary Chicken Breast

Grilled marinade rosemary chicken breast, Served with rich rosemary sauce.

### Jerk Chicken Taco

These fusion-inspired tacos combine the sizzle of Jamaican jerk with the cool, sweetness of fresh mangoes and grilled pineapple.

