



*2 Course Lunch Menu \$13 plus Tax & Gratuity ~ 11AM – 3PM
Select either a first or third course and select a second course.
No sharing or substitutions please.*

First Course

Goat Cheese & Guava Croquette

Goat cheese hand rolled in Panko bread crumbs and fried to a golden brown then placed over a guava chili glaze.

Roasted Roma Tomato Soup

*with parmesan basil croutons
(Add \$3 for a bowl)*

Crispy Crabby Rolls

Three crab stuffed rolls over our house cheese sauce with pickled red onions and marinated onion straws

Second Course

Fish Tacos

*Fresh Caribbean Triggerfish lightly blackened with a Tropical Kiwi Pico de Gallo, shredded cabbage, and Mango remoulade in flour and corn tortillas. Accompanied with a fresh arugula salad with tomatoes, red onions and house sweet & sour dressing.
(Add a third taco for \$3.50)*

Pork Belly & Jelly Sandwich

Slow roasted all natural Pork belly, garlic poached spinach and our house made chili fig jam on a ciabatta bun with sweet potato fries.

Chicken & Waffles

Our version of a southern classic. Sweet potato waffle fries topped with marinated Joyce Farms chicken breast, and drizzled with a maple caramel syrup.

Papaya Shrimp

5 jumbo shrimp tossed with our house sweet and spicy papaya sauce and served over coconut risotto.

Salad Trio

Scoops of our Cranberry Chicken Salad, cold Quinoa Salad, and St. Croix Crab Salad, served on a bed of romaine & artisan lettuce, with our house sweet & sour vinaigrette and homemade crackers.

Third Course

Key Lime Ice Cream Pie

Blueberry Tart

Salted Caramel Chocolate Pie



3 Course Dinner Menu \$25 plus Tax & Gratuity ~ 3:30PM - Close

Select one from each course.

No sharing or substitutions please.

First Course

Crispy Crabby Rolls

Three crab stuffed rolls over our house cheese sauce with pickled red onions and marinated onion straws

Rock Island Salad

Our house salad with romaine and artisan lettuce, diced tomatoes, cheddar cheese, red onions & candied pecans.

Roasted Roma Tomato Soup

with parmesan basil croutons

Goat Cheese & Guava Croquette

Goat cheese hand rolled in Panko bread crumbs and fried to a golden brown then placed over a guava chili glaze.

Second Course

Potato Encrusted Triggerfish

Fresh Caribbean Triggerfish encrusted with our special potato and herbs then sautéed in extra virgin olive oil, placed over mashed cauliflower and a side of seasonal vegetables.

Watermelon Tuna

Fresh Ahi Tuna over coconut ginger rice and served with a watermelon gazpacho and a hint of coconut.

Mango Chimichurri Coulotte Steak

Grilled Coulotte steak topped with our mango chimichurri and served over a Brussel sprout sweet potato hash.

Frenchman's Chicken

Free range Joyce Farms chicken breast grilled to perfection then sautéed with fresh Shitake mushrooms, spinach, artichokes, tomatoes with a white wine cream sauce and a dash of fresh garlic served with grilled asparagus and Boursin mashed potatoes.

Seafood Macaroni

Shrimp & Scallops served with Acini Di Pepe pasta with our special blend of Gruyere and Asiago cheese mixed with Shitake and Portabella mushrooms, and fresh spinach.

Third Course

Key Lime Ice Cream Pie

Blueberry Tart

Salted Caramel Chocolate Pie