



2 Course Lunch Menu \$18 plus Tax & Gratuity ~ 11AM – 3PM
Select either a first or third course and select a second course.

No sharing or substitutions please.

Start Let's Eat Englewood off right with **Mark Knauf's** specialty Margarita!

Mark's Margarita: Patron Silver Tequila, Patron Citronge Orange Liqueur, lime juice, splash of orange juice, & topped with a Grand Marnier floater. 14⁵

First Course

Seafood Ceviche

Fresh Wild pink shrimp, Octopus & Bay scallops served in a "clemato" sauce.

Beer Cheese & Crab Soup

Add \$3 to upgrade to a bowl

St. Croix Berry Crab Salad

Sweet dried cranberries added to our house special crab salad, over a mix of artisan & romaine lettuce with raspberries, blueberries, strawberries, pineapple, candied pecans and drizzled with raspberry vinaigrette.

Burnt End Fries

Achiote braised Pork Belly burnt ends, yucca fries, chicharrónes, sweet heat sauce, Napa cabbage and tomato slaw.

Second Course

Jerk Chicken Chimi

House made jerk chicken chopped and mixed with our island rice & plantains then rolled in a flour tortilla and fried until golden brown. Topped with grilled pineapple salsa & served with jerk spiced yucca fries.

Triggerfish & Tots

Southern fried Triggerfish paired with crispy potato tots, finished with a malted vinegar hot honey, house made tartar sauce and coleslaw.

Mary Smedley's Authentic Caribbean Wild Shrimp

(On Keith's Island called "Shrimp Mofungo")

Fresh Wild Pink Shrimp simmered in a rich hand crushed Caribbean style tomato sauce then served over fried plantains and saffron rice.

Albondigas "Po Boy"

Roasted Caribbean style meatballs tossed in an aromatic creole style tomato & pepper sauce, topped with aged white cheddar cheese, served on a hoagie roll & toasted to perfection.

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

Sticky Toffee Nutella S'more's Brownie

Pina Colada Empanada W/ Vanilla Ice Cream



3 Course Dinner Menu \$35 plus Tax & Gratuity ~ 3:30PM - Close

Select one from each course.

No sharing or substitutions please.

Start Let's Eat Englewood off right with **Mark Knauf's** specialty Margarita!

Mark's Margarita: Patron Silver Tequila, Patron Citronge Orange Liqueur, lime juice, splash of orange juice, & topped with a Grand Marnier floater. 14⁵

First Course

Seafood Ceviche

Fresh Wild pink shrimp, Octopus & Bay scallops served in a "clemato" sauce.

Burnt End Fries

Achiote braised Pork Belly burnt ends, yucca fries, chicharrónes, sweet heat sauce, Napa cabbage and tomato slaw.

Rock Island Salad

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

Beer Cheese & Crab Soup

Second Course

Pork Belly

Crispy slow roasted Berkshire Pork Belly, served over a Caribbean inspired crab fried rice.

Caribbean "Gumbo"

Our house made "Caribbean Style" gumbo served with fresh American Red Snapper, Cobia, mussels, shrimp & bay scallops, served over a cilantro saffron rice.

Jamaican Pepper Oxtail

Traditional Jamaican Pepper Oxtail served over a roasted fingering potato hash.

Chicken in a Biscuit

Slow Roasted Fresh Ashley Farms Chicken "pot pie", vegetables and a chicken demi, served over a toasted house made biscuit.

Southern Seared Scallops

Cast iron seared Scallops, with fontina cheese and bacon grits, braised southern greens, liquor jus, chicharrón and cornbread gremolata.

Third Course

Sticky Toffee Nutella S'more's Brownie
Pina Colada Empanada W/ Vanilla Ice Cream