

Seafood Specials

Our Seafood Specials change daily depending on the fishermen's catch, please check with your waitress for availability.

From our Ocean to your Table

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Barracuda in a Crispy Piton Beer Batter with Chunky Chips		EC\$45
<i>Served with house made tartare style sauce</i>		
Steamed Crayfish		EC\$45
<i>Sweet, succulent fresh Crayfish served simply with garlic butter on the side. You may want to add a salad or fries</i>		
Panfried Tilapia		EC\$45
<i>Freshwater Tilapia fillet lightly fried and served with pan juices, rice and an organic leaf salad</i>		
Freshwater Organic Prawns		EC\$60
<i>Fresh and juicy, similar to a Jumbo Shrimp or mini langoustine, steamed and served with garlic bread and an organic leaf salad</i>		
Red Snapper Fillet		EC\$60
<i>Pan fried Snapper fillet cooked medium and served with an organic leaf salad and steamed local vegetables</i>		
Local Conch cooked Any Style		EC\$60
<i>Choose from Conch salad, Creole Conch with rice, sauteed with Garlic Butter served with organic leaf salad, or deep fried in an egg batter with chunky chips</i>		
Grilled Blue Marlin		EC\$50
<i>Blue Marlin fillet grilled medium rare and served a la minute with a Mango Salad and Avocado in season</i>		
Jerk Tuna		EC\$45
<i>Fresh tuna fillet marinated in spicy jerk seasonings, pan seared (served RARE) with rice and an organic leaf salad. If you like your tuna more well done please let your waitress know</i>		
St Lucian Bwego (Whelks)		EC\$40
<i>Six jumbo St Lucian "Sea Snails" dived for on the East Coast of the island, steamed and served with garlic butter</i>		
Fresh Spiny Lobster	Half	EC\$85
<i>Sweet and succulent fresh lobster meat sauteed in local herbs and seasonings and served back in the shell with Garlic Butter or Creole Sauce and salad</i>	Whole	EC\$110
Crunchy Baked Mussels	Appetizer	EC\$30
<i>New Zealand Greenlip Mussels topped with a fresh herb & garlic breadcrumb and baked to perfection</i>		
Mussels Marinière	Appetizer	EC\$35
<i>Black mussels steamed in a creamy white wine sauce</i>	Main	EC\$70
Pan fried Scallops	Appetizer	EC\$30
<i>Seared and served with a warm fresh tomato and herb salsa vierge</i>	Main	EC\$70
Crispy Calamari	Appetizer	EC\$30
<i>Deep fried and served with a Honey Citrus dipping sauce</i>		

Service Charge at 10% will be added to your bill