

APPETIZERS

SOUP DU JOUR

Two fresh Caribbean soups made daily

\$ 8 / \$10

ANEGADA CRAB & LOBSTER CAKES

Lightly sautéed lobster filled cakes, just what you've been craving!

\$ 14

MALBEC STEAMED MUSSELS

Prince Edwards' mussels cooked in Argentine Malbec, tomato, garlic, butter and parsley

\$ 16

YELLOW FIN TUNA TARTARE

Fresh local tuna with mixed with diced ginger and jalapenos, topped with a refreshing sesame orange vinaigrette and crisp yucca chips

\$ 15

EMPANADA DE LA CASA

Home made baked turnover. Ask about tonight's selection

\$ 9

FLYING FISH – BARBADOS

Tender flying fish fillets lightly battered in a dill horseradish crust served with a tropical chayote and jicama slaw

\$ 12

GRILLED SKIRT STEAK AND BRIE CHEESE QUESADILLAS

Skirt steak marinated in sofrito, grilled to perfection and folded in a flour tortilla with brie, jack cheese, and sautéed peppers and onions.

\$ 12

CAJUN SHRIMP – NEW ORLEANS

Grilled with our own Cajun mixture and served with Bayou mayonnaise

\$ 12

CALAMARES FRITOS - CUBA

Deep fried calamari served with a zesty Spanish romesco sauce

\$ 12

SALADS

HOUSE SALAD

Locally grown organic baby greens, cherry tomatoes, red onions, candied nuts and goat cheese dressed with a passion fruit and mango vinaigrette

\$ 11

CARIBBEAN CEVICHE

Fresh local fish in refreshing lemon, vegetables and herbs

\$ 12

OCTOPUS SALAD

Tender octopus with a cool lime/olive oil dressing, fresh cilantro, scallions, and peppers served on organic baby greens.

\$ 12

CALYPSO SHRIMP SALAD – TRINIDAD

Grilled or blackened shrimp on a bed of fresh greens with our favorite dressing

\$ 17

ST. JOHN YELLOWFIN TUNA SALAD

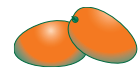
Locally grown organic baby greens, grilled local tuna and lemon-basil vinaigrette

\$ 18

GRILLED FLANK STEAK SALAD

Flank steak served over locally grown organic baby greens, tomatoes, Onions, feta cheese and dressed with a tomato-cilantro vinaigrette

\$ 16



ENTREES

VOODOO SNAPPER - Haiti

Fresh grilled snapper served with our spicy black magic seasoning and island salsa.

\$ 32

GRILLED MAHI MAHI - Virgin Islands

Fresh grilled Caribbean mahi-mahi served with Cruzan rum and mango sauce.

\$ 31

SEARED YELLOW FIN TUNA

Yuka and potato mash/vegetables/Ginger – Key lime beurre blanc

\$ 33

CATCH OF THE DAY

From the dock to your table, grilled to your specifications and served with your choice of: Mango-Rum sauce, Ginger-lemon-soy sauce, Chimi Churry; garlic, parsley and olive oil sauce or Voodoo Style; blackened and served with island salsa

MP

CARIBBEAN LOBSTER - U.S.V.I. (WHEN AVAILABLE)

You haven't been to the Caribbean until you indulge in our fresh local lobster

\$ 35 lb

COCONUT SHRIMP - Saint Lucia

Deep fried coconut covered shrimp served with a spicy banana dipping sauce

\$ 30

ISLAND FISH POT – Guadeloupe

Fresh fish, shrimp, mussels and calamari stewed with tomatoes, garlic, scallions, white wine and a lime cilantro broth

\$ 32

CREAMY SEAFOOD PAELLA

A Caribbean twist on a traditional dish! Fresh mahi, shrimp, mussels and calamari sautéed with peppers, onions, peas and rice, then simmered in a rich saffron cream sauce

\$ 35

CITRUS CHICKEN – CUBA

Half a tender "all natural" chicken drenched in citrus juices and herbs then oven roasted to perfection

\$ 26

GUAYA GINGER DUCK

Half a freshly roasted peking duck with our own guava ginger glaze

\$ 32

POPPAS PICKAPEPPA STEAK – JAMAICA

12 ounce Rib Eye Steak marinated in Pickapeppa sauce, crushed peppercorns and grilled to order

\$ 30

LOMO CON CHIMI CHURRI

9 ounces of Filet Mignon with a South American garlic, parsley and olive oil sauce

\$ 36

GINGER AND SUGARCANE RUB PORK TENDERLOIN - Martinique

Grilled tenderloin of pork served with a coconut curry sauce

\$ 30

DOWN ISLAND SURF & TURF

Be sure to ask about our daily selection of Surf & Turf specials!

MP

CHEESEBURGER IN PARADISE

Certified Angus/onion, tomato and lettuce/brie cheese/French fries
"For poets, smugglers and hammock dwellers" Jimmy Buffett

\$ 16

MORGANS VEGETARIAN PLATE

Island rice, beans, sweet potatoes, greens, corn and plantains

\$ 19

Our food is brought in fresh daily, therefore, is subject to availability.

18% gratuity will be added to parties of 6 or more. Visa/MC/AMEX