



We Proudly Serve



Espresso	2.95
Cappuccino	3.95
Café Latte	3.95
Extra Shot Espresso	1.75
Americano	2.95

Specialty Coffees
7.95

Almond Chocolate
Amaretto & Crème de Cacao

Monte Cristo Coffee
Brandy & Grand Marnier

Café Patron-Baileys Coffee

Monkeys Kiss
Banana Rum & Baileys

Caribbean Coffee
Tia Maria & Dark Rum

Irish Coffee
Irish Whiskey & Whipped Cream

Iced Coffees
7.95

Orange-Chocolate
Cappuccino
Godiva Chocolate Liqueur, Cointreau

Vanilla Nut Cappuccino
Frangelico & Espresso
Vanilla Cream

Caramel Chocolate Kick
Godiva, Caramel Baileys
& Espresso

All Prices in CI\$ - 15 % Gratuity will be added
Thank You Very Much

Drink Specials

Never Ending Prosecco \$16.00

Bloody Caesar \$7.95

<u>White Wines</u>	<u>Red Wines</u>
Grüner Veltliner , Loimer, Austria	Pinot Noir , Bread+Butter, California
Pinot Grigio , Cavit, Italy	Merlot , Rodney Strong, California
Riesling , Dr. Loosen, Germany	Shiraz , Wolf Blass, Australia
Chardonnay , J. Lohr, California	Malbec , Punto Final, Argentina
Sauvignon Blanc , T'Air D'Oc, France	Cabernet Sauvignon , Beringer, California
Moscato , Cavit, Italy	Chianti Classico , Stacali, Italy
Rose , Foundation Stone, South Africa	Apothic , Red Cuvee, California

The Lobster Pot Cocktails

9.50

Ivan The Terrible

A Cat 5 Mixture of 4 Rums, Apricot Brandy, Fruit Juices and a 151 Over Proof Rum Floater

Fresh Banana Kahlúa Colada

Kahlúa, Bacardi Gold, Banana Rum, Fresh Banana, Vanilla Ice Cream, Pineapple Juice

Cayman Colada

Malibu Coco, Banana Rum, Irish Cream, Vanilla Ice Cream, Pineapple Juice

Cayman Nor'wester

Havana Club, Bacardi Gold, Mango Purée Orange-, Pineapple- and Cranberry Juice with a Splash of Lime

Cayman Lemonade

Absolut, Peach Schnapps, Lime and Cranberry Juice "The" Island Fufu Drink

Screaming Turtle

Bacardi Gold & Tortuga Dark Rum with Orange & Pineapple Juice Topped with Amaretto

"CAPTAIN" Jack Sparrow

Captain Morgan Spice, Jack Daniels, Lime Juice, Ginger Ale, Chambord

Island Famous Egg Benedicts

Two Poached Eggs, Hollandaise sauce over a Fresh Grilled English Muffin,
all served with Fresh Fruits and Breakfast Potatoes

The Traditional: Grilled Black Forest Ham	\$13.95
Florentines: Sautéed Baby Spinach	\$13.95
Lobster Lovers: Juicy Lobster Tail Meat	\$17.95
Shrimp and Eggs: Light Garlic Sautéed Shrimp	\$16.95
The Norwegian: Thinly Sliced Smoked Salmon	\$15.95
BBQ Pulled Pork: Shredded, Slow Braised BBQ Pork	\$13.95
Jerk Bennies: Jamaican Style Jerk Chicken	\$14.95
The Alaskan: Alaskan King Crab Meat	\$18.95

Sandwiches \$12.95

Served with French Fries or House Salad

Char Grilled Vegetable
with Avocado & Buffalo Mozzarella

Pull Pork Sandwich
Slow Braised Pork Shoulder, Mixed with our Homemade BBQ Sauce

Main Courses \$23.95

Steak Frites – 7oz N.Y Steak with French Fries and Peppercorn Sauce
Catch of the Day – Served your Way with your choice of Rice and Vegetables
Garlic Shrimp - Served with your choice of Rice and Fresh Vegetables
Seafood Pasta– Lobster Chunks, Scallops and Shrimps Tossed in a Rosé Sauce

Main Courses \$36.00

The Trio – 5oz Lobster Tail, Garlic Shrimp, Grilled Mahi & your choice of Rice
Broiled Lobster Tail - Served with your choice of Rice & Fresh Vegetables

Substitute for Roasted Potatoes, Mash Potatoes, or French Fries – CI\$3.50
Substitute for Lobster Mash Potatoes – CI\$5.00

Soups

Cayman Conch Chowder \$8.50, Black Bean Soup \$7.95
and Lobster Bisque \$8.95

Salads \$9.50

Cesar Salad

Our homemade Dressing makes this a Wonderful Classic

Roasted Beet Root Salad

Served with Pears and Goat Cheese

Baby Spinach Salad

Cherry Tomato, Parmesan Shaving and Balsamic Reduction

Appetizers \$10.50

Escargot

Baked in our Famous Garlic Butter

Pork Spring Rolls

with Sweet Scotch Bonnet Sauce

Conch Fritters

With Roasted Red Pepper Remoulade

Crispy Coconut Shrimp

Served with a Mango Dipping Sauce

Turtle Steak Sampler

Tender and Blackened served with Cayman Style Sauce - True Taste of Cayman!

Appetizers \$19.00

Lobster Salad - Juicy Chunks of Lobster Tossed in a Light Mayonnaise and
Lemon Dressing

Seafood Platter – Marinated Conch, Ceviche, Shrimp Cocktail, Conch Fritters
and Coconut Shrimps

Crab Legs - with Drawn Butter **24.95**

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Thank You Very Much