



5:30 pm - 9:00 pm

Appetizers & Soup

Abaco Conch Chowder

A zesty tomato based soup with diced conch, onions, potatoes, carrots and bell peppers, finished with Caribbean spices and served with our signature homemade coconut Johnny cake.

Carnival Nachos with Cheese

Served with pico de gallo, guacamole & sour cream.

Carnival Nachos Fully Loaded

Tasty nachos loaded with jalapenos, cheese, bacon, beans. Served with pico de gallo, guacamole and sour cream.

Pine Forest Salad

Chef selection of sautéed vegetables served with a side salad or French fries

Signature Salad

Chopped iceberg and romaine lettuce, tomato wedges, cranberries, walnuts and crumbled feta cheese. Served with a Greek vinaigrette.

Add Chicken (5oz), Fish, Shrimp, Salmon (6oz)

Down Home Conchy Conch Fritters

Chef's favorite recipe of fried fritters filled with diced vegetables and chunks of conch; seasoned to perfection with our in-house blend of spices.

Served with our spicy calypso sauce. (10 pieces)

Caribbean Twisted Wings

Mild or Hot.

Cajun Garlic Shrimp

Succulent shrimp rubbed in a blend of Cajun spices and grilled to perfection.

Salads

Greek Salad

Romaine lettuce, olives, tomatoes, red onions cucumber and feta cheese. Served with a Greek vinaigrette.

Add Chicken (5oz), Fish, Shrimp, Salmon (6oz)

Sandwiches & Wraps

Veggie & Hummus Wrap

Healthy Choice –Freshly grilled zucchini, squash, bell peppers, mushroom and carrots, tossed in olive oil and garlic; served with a side of hummus and a petite salad.

Drunken Uncle

Tender flaky fish fillet grilled to perfection. Served open-faced with lettuce, tomatoes, pickles and with lemon flavored grilled onions and a side of French fries.

Carib Club Sandwich

A true classic done island style – Layers of roasted turkey breast served on your choice of bread with layers of lettuce, tomatoes, smoked bacon and a side of French fries.

Caribbean Jerk Turkey Burger

Fresh ground turkey patty marinated in a jerk seasoning, topped with mozzarella cheese and sautéed mushrooms on a kaiser bun. Served with French fries.

Dutch Angus Burger

Angus beef (80z) patty loaded with grilled onions and lettuce and tomatoes. Served with French fries.

Add American or Swiss Cheese, Sautéed Mushrooms, Bacon

Entrées

Seafood

Nassau Smothered Grouper (Island Style)

Available only when in season
Pan seared authentic Nassau grouper (8oz) topped with fresh Bahamian steamed herbs and tomatoes.
Served with peas and rice and coleslaw.

Shipwrecked Scampi

Mouth watering shrimp sautéed in white wine and garlic butter. Served with rice pilaf and sautéed vegetables. (6 shrimp)

Seafood Extravaganza

Explore your taste buds with a taste of our Caribbean fish, grilled shrimp and cracked conch, all served on one plate with tartar sauce and a petite salad.

Pan Seared Salmon

8 oz pan seared salmon filet paired with garlic mashed potatoes, smokey tomato salsa and garnished with yellow squash.

Native Nassau Cracked Conch

Tenderized conch fried to a golden brown. Served with tartar sauce, coleslaw and French fries.

Andros Fish & Chips

Discover our beer battered fried fish served with French fries and lightly drizzled with balsamic vinaigrette.

Vegetarian, Pasta, Poultry & Meat

West Indian Grilled Chicken Breast

Tender slow grilled chicken breast (8oz) served with a mushroom sauce paired with garlic mashed potatoes and sautéed vegetables.

Meat Lovers Delight

Grilled sirloin steak (8oz) topped with sautéed mushroom and onions. Served with rosemary garlic potatoes and sautéed vegetables.

Dijon Herb Crusted Rack of Lamb

Tender, succulent lamb chops served with roasted garlic potatoes & block vegetables

Our Pasta Corner

Fettuccine tossed in Caribbean spices with your choice of one sauce – white wine or Alfredo. Mushrooms and bell peppers optional. Add Vegetables, Chicken (50z), Shrimp

Sides

 $Roasted\ garlic\ potatoes,\ garlic\ mashed\ potatoes,\ potato\ wedges,\ saut\'eed\ seasonal\ vegetables,\ French\ fries\ \&\ rice\ pilaf.$

Desserts

Chocolate Cake

Decadent triple layer chocolate cake.

Cheesecake

This creamy favorite boasts heavenly flavor and is baked atop a pressed crumb crust. Served with cherry topping.

Caramel Wonder

Chocolate topped with vanilla ice cream, caramelized popcorn, then drizzled with caramel and finished with whipped cream

Guava Brioche Bread Pudding

Guava & coconut folded into brioche bread to form our signature bread pudding, topped with a brandy guava sauce & finished with one scoop of vanilla ice cream. Served warm.

Ice Cream

Three scoops of smooth & rich vanilla ice cream.