

SEA & SURF

— Terrace & Bar —

Appetizers & Shareables



CHEF'S SOUP OF THE DAY | \$14.00

FISH CEVICHE | \$17.00

citrus, seasoning peppers, lime, orange, mango, cilantro,
mint, ginger mayo, plantain chips

BRUSCHETTA TRIO | \$18.00

tomato, caponata, marinated mushrooms and crumbled
goat's cheese, local greens, dijon balsamic dressing

WEST INDIAN "BUFFALO" WINGS | \$17.00

shaved carrots, celery chevrons, local lettuce, bbq sauce,
blue cheese dressing

MINI BEEF KEBAB | \$20.00

green bean salad, sesame vinaigrette

Salads



CAESAR SALAD | \$22.00

romaine greens, house-made croutons, parmesan cheese, smoked
bacon, eggs, anchovies (add chicken +\$10, fish +\$12 or shrimp +\$14)

WATERMELON SALAD | \$23.00

watermelon, cucumber, basil leaves, crumbled feta cheese,
rocket leaves, lime and honey dressing

GRAINS AND GREENS | \$24.00

kale, quinoa, garbanzo, cucumber, asparagus,
greek yoghurt ranch dressing

PROSCIUTTO CAPRESE | \$22.00

mozzarella, melon, tomato, local greens, basil oil, aged balsamic

Sandwiches



“473” CLUB SANDWICH | \$33.00

cajun-spiced chicken, crispy bacon, egg, tomatoes

SPICE ISLE “BLT” BURGER | \$35.00

caramelized onion, lettuce, tomato, pickles, cheddar cheese

CHICKEN QUESADILLA | \$33.00

cheddar and mozzarella cheese, roasted onions and peppers, tropical salsa

*all sandwiches and wraps served with french fries, wedges or salad
choice of white, wheat or multi grain bread*

Main Dishes & Specials



CATCH OF THE DAY | \$30.00

fresh local line- caught fish prepared uniquely daily

ROTI OF THE DAY | \$29.00

curried chickpeas and kuchela, mango chutney

MAPLE-GLAZED CHICKEN BREAST | \$27.00

fried plantain and green papaya salad

PENNE PASTA, PESTO SAUCE | \$28.00

with grilled chicken or fish

Desserts



LOCAL GUAVA CHEESECAKE | \$18.00

SPICED CHOCOLATE BROWNIE | \$18.00

ORANGE PANNA COTTA | \$20.00

tropical fruits, toasted nuts

CHEESE PLATTER WITH BISCUITS | \$17.00

ICE CREAM AND SORBET SELECTION | \$15.00

TROPICAL FRUIT PLATTER | \$16.00