



## Chowders By Our Chef

Island Conch Chowder .....	\$9
<i>Spicy tomato broth steaming with local conch</i>	
New England Clam Chowder .....	\$9
<i>Classic and creamy clam chowder</i>	
Manhattan Clam Chowder.....	\$9
<i>Tomato broth with potatoes and long neck clams</i>	
Shrimp and Corn Chowder.....	\$12
<i>Grilled sweet corn and gulf shrimp</i>	
Florida Lobster Bisque.....	\$15
<i>Tail and claw meat in a rich lobster cream soup</i>	
Whole Snapper with Escoviche .....	\$18
<i>Whole fried snapper with tomato broth</i>	
Carribean Paella .....	\$16
<i>Short grain rice cooked with chef's choice seafood</i>	

## Grilled to Perfection

Yakatori Skewers.....	\$12
<i>Skirt steak skewers served on Cuban bread</i>	
Kofta Skewers.....	\$12
<i>Hamburger on a stick</i>	
Lobster Tails .....	\$19
<i>Florida lobster tails cooked to perfection</i>	
Turkey Breast .....	\$14
<i>Wholesome local turkey is fresh and juicy</i>	

## Desserts to Delight

Cuban Brownie .....	\$8
<i>Rich chocolate brownie</i>	
Coconut Flan.....	\$7
<i>Caramel and toasted coconut</i>	
Keylime Pie.....	\$9
<i>The best keylime pie</i>	
Strawberry Shortie .....	\$8
<i>Florida strawberries with a vanilla biscuit</i>	

## Beverages

Soda.....	\$4
Bottled Water .....	\$2
Iced Tea, Coffee.....	\$4
Beer and Wine	

## Make A Chowder

Pick 1 Broth:

- Tomato Broth
- Turkey Broth
- Coconut Curry
- Seafood Chowder

Pick 1 Protein:

- Shrimp
- Grouper
- Clams
- Scallops

\$14

(add \$5 for each additional protein item)

## Chowder Sampler

Island Conch Chowder
Lobster Bisque
NE Clam Chowder
Garlic Cuban Bread
Jamaican Dumplings
\$25

## Raw Bar

6 Steamed Shrimp	\$9
6 Raw Oysters	\$8
6 Raw Clams	\$8
Chef's Ceviche	\$9

## Sides

Basmati Rice	\$2
Polenta	\$5
Salt Potatoes	\$3
Garlic Cuban Bread	\$4
Corn Bread	\$3
Jamaican Dumplings	\$3