

Jubilant June

Cheese Burger Soup Cup 4⁵⁰ Bowl 6⁵⁰

Caribbean Sweet Potato Soup Cup 4⁵⁰ Bowl 6⁵⁰

Bahamian Seafood Chowder Cup 4⁵⁰ Bowl 6⁵⁰

Lump Crab Cake Tapas- tizer 12⁰⁰ Entrée 28.50

Our Notorious Crab Cake Crammed with Delicate Lump Blue Crab,
Complimented by our Zippy Horseradish Sauce

Pierogies 7⁰⁰

Hand Made, Polish Pasta Pockets, Filled with
Potato and Cheddar Cheese, Lightly Fried,
Laid atop Caramelized Onions and
Served with Sour Cream

Baked Brie 10⁵⁰

A Petite Wheel of Brie Cheese Baked until Warm, Soft,
and Yummy, Glazed with Ken's Homemade Jalapeno
Glaze, Served with our Fresh Baked Rhythm Bread

Tuna Tartar^{1*2} 14⁷⁵

Finely Chopped Raw Tuna Tenaciously Tossed with a Delightful Ginger Lime Dressing
Served with Crispy Croustades



Wiener Schnitzel 25⁰⁰

Thinly Whapped Scaloppini of Veal, Lightly Breaded, Gently Fried,
Accompanied by our Scrumptious Braised Red Cabbage

Pork Rib Eye¹ 19⁰⁰

A 10 Ounce Pork Ribeye Massaged with a Garam Masala and Brown Sugar Rub,
Pan Seared, Accompanied by Our Dark Sweet Cherry Chutney

Stuffed Chicken¹ 23⁰⁰

Chicken Breast Bursting with Figs, Dates, Goat Cheese, and Pistachios,
Accompanied by a Coconut Curry Orange Sauce

Tonight's Fresh Fish²

Cashew Mahi-mahi¹ 21⁰⁰

Fillet of Fresh Mahi-mahi Encased in Chopped Cashews,
Pan Seared and Oven Roasted, Accompanied by a Coconut Lime Sauce

Swordfish 23⁰⁰

Snapper 24⁰⁰

Mahi-mahi 20⁰⁰

Salmon 24⁰⁰

Trout 21⁵⁰

