

APPETIZERS

New England Style Conch Chowder

Tender South Caicos Conch, Smoked Duck Bacon
Stewed with Potatoes, Onion, Garlic, White Wine
Finished with Truffle Oil
12

Caicos Lobster Salad

Poached Caicos Lobster
Organic Arugula, Tabacco Onions
Marie Rose Cocktail Sauce
16

Homemade Coconut Shrimp

Nigerian Black Tiger Shrimp
House Dipped Coconut Flakes
Tartar Sauce, Coconut Nectar and Thai Chilli Sauce
18

Caesar Salad

Caesar Wedge, Iberico Jamon Chip, Moroccan White Anchovies, Parmesan Shavings
Herb Crouton with Homemade Caesar Dressing
11
Add Grilled Chicken, Shrimp or Smoked Salmon + 6

Greek Salad

Feta Cheese, Peppers, Kalamata Olives, Cucumber
Bermuda Onion and Vinaigrette
10

Homemade Caicos Lobster Patties

Local Caicos Lobster in Light and Flakey Pastry
Island Curry Sauce
16

Pelican Bay Garden Salad

Local Mixed Green, Cherry Tomatoes, Kalamata Olives
Bell Peppers, Balsamic Dressing
10

Caprese Salad

Buffalo Mozzarella, Vine Ripe Tomatoes, Locally Grown Arugula
Homemade Basil Pesto, Aged Balsamic
14

Oxtail Risotto

Braised Oxtail, Arborio Rice, English Peas
Finished with Mascarpone, Parmigiano-Reggiano
18

South Caicos Conch Fritters

Local "Hush Puppy" Filled with Conch, Herb and Spices
Island Mayonaise Cocktail Sauce
13

Trio of Caicos Lobster

Lobster Chowder, Lobster Patties and Lobster Salad
18

SPECIALTY NIGHTS

Nightly	Wednesday	Friday	Sunday
Happy Hour 2 - 4 - 1 at the Bar 5 - 7PM	Lobster Extravangaza Live Entertainment "Chef Cooking" Station Other Local Specialities <small>*During Lobster Season</small>	Surf & Turks Carnival Best Local Produce Seafood Market Whole Fresh Fish Live Entertainment	Authentic Jerk Dishes Caribbean Music Rum Punch

All prices are subject to prevailing sales tax and 10% service charge

LOCAL DELIGHTS

Island Style Curry Fish

Catch of the day, Yellow Curry Sauce
Basmati Rice, Cole Slaw
34

Oxtail Stew

Slow Braised Oxtails, Butter Beans
Island Peas & Rice, Cole Slaw
26

Award Winning

Jerk Cornish Hen

Organic Whole Cornish Hen
Jerk Sauce Finished with Guinness
Island Peas & Rice, Cole Slaw
28

Award Winning

BBQ Ribs

Louisville Style Ribs
House BBQ Jerk Sauce Finished with
Passion Fruit, Creamy Potato Mash, Cole Slaw
28

The Daily Catch

Pan Seared
Basmati Rice, Sauteed Seasonal
Vegetables
34

Coconut Crusted Grouper

Caicos Grouper House Dipped Coconut
Basmati Rice, Sauteed Seasonal
Vegetables, Homemade Coconut Nectar
36

CHEF SPECIALITIES

Lamb Provencale

Provençal Herb Crust, Crushed New Potatoes
Roasted Olives, Cherry Tomatoes, Malbec Jus
38

Pan Seared Atlantic Salmon

Rice Noodles, Thai Green Curry
Melody Seasonal Vegetables
32

Grilled 8oz Angus Tenderloin

Braised Ox Tail Risotto, English Garden Peas
Roasted Corn, Tobacco Onion, Malbec Jus
38

Blackened Mahi-Mahi

Locally Caught Mahi-Mahi, Vegetable Fried Rice
Tropical Fruit Slaw & Fried Plantains
32

Oven Roasted Airline Chicken Breast

Pan Seared Organic Chicken, Steamed Broccoli
Creamy Potato Mash, Wild Mushroom Sauce
26

Pelican Grilled Trio

BBQ Ribs, Daily Catch, Caicos Lobster
Creamy Potato Mash, Seasonal Vegetables
38

Asparagus Arborio Risotto

Asparagus Tips, Roasted Cherry Tomatoes,
Finished with Basil Pesto, Manchego Shavings
22

Green Curry Pad Tha

Rice Noodles, Thai Green Curry
Melody of Seasonal Vegetables
22

LOBSTER, Lobster & More Lobster

Island Style Curry Lobster

Sautéed Caicos Lobster, Basmati Rice
Sweet Bell Peppers, Onions, Yellow Curry
36

SURF & TURF

8oz Grilled Caicos Lobster & 8oz Fillet Mignon
Creamy Potato Mash, Seasonal Vegetables
54

Deconstructed Caicos Lobster Ravioli

Succulent Chunk of Caicos Lobster
Bell Pepper, Bermuda Onion, Carrot
Crispy Shallots and Basil Pesto
36

Grilled Caicos Lobster

8oz Caicos Lobster
Basmati Rice
Sauteed Seasonal Vegetables
36

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