

DINNER MENU

• TO START \$38.00

- Breaded calamari w/garlic dip
- Trappas Wing Dings w/blue cheese dip
- Fresh Catch Ceviche w/corn chips
- Thai Fish balls w/sweet chilli sauce
- Sautéed mussels in white wine & garlic
- Vegetable Spring Rolls w/sweet chilli dip (v)
- Grilled Cajun shrimp w/cocktail sauce
- Homemade pumokin & ginger soup (v)

• SIDES \$16.00

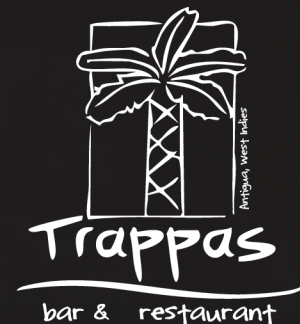
- Mash potato • Mixed salad • Jasmine rice
- Coleslaw • Onion rings • Chips • Vegetables

Please ask about our locally made desserts, ice-creams & sorbets

(v) vegetarian or vegan option

• MAINS \$75.00

- Grilled Fresh Catch w/garlic, lime & caper butter +2 sides
- Beer battered fish +2 sides
- Antiguan Jerk chicken +2 sides
- Striploin Steak 8oz w | peppercorn sauce +2 sides
- Big Phat Pork Chop w | peppercorn sauce +2 sides
- Prime Angus Bacon cheeseburger w | chips, salad & onion rings
- West Indian chicken curry w/jasmine rice (v)
- Chicken & Vegetable Alfredo pasta (v)
- Spaghetti Vongole - local clams, tomato, basil & oregano sauce
with side salad



10% service charge will be added to each bill | 17% ABST is included
all prices in Eastern Caribbean Dollars.