



Long Island Restaurant Week | January 29th - February 5th, 2023*

(*Not available Saturday after 7pm)

DINNER PRIX FIXE MENU \$37

Starters

SEARED AHI TUNA *G

Grade A tuna, island slaw, ginger soy vinaigrette

CORN TAMALES

Salsa verde, spicy crema, sour cream, avocado, corn salsa

DUCK EMPANADAS

Duck, peppers, spicy queso inside crispy pastry

BUFFALO SHRIMP

Sriracha coconut breaded shrimp, Danish blue cheese, island slaw

DOMINICAN RIBS GF

Sweet chili ginger soy glaze, fresh herbs

Entrées

SOY AND SUGAR CANE SALMON *G

Coconut risotto, veggie of the day

NOLA SHRIMP G

Worcestershire reduction, garlic mashed potatoes, toasted ciabatta

GRENADA CHICKEN GF

Jerk chicken, coconut risotto, sweet chili glaze, spicy tomato confit

CHILI-RUBBED PORK TENDERLOIN*

Apricot ginger glaze, coconut risotto, plantains

CARIBBEAN MAHI*

Blackened mahi, plantain fritter, banana coconut rum reduction, mango, red peppers, red onions, avocado, arugula

ISLAND RIBEYE *GF

Ginger pineapple soy marinade, roasted sweet potatoes, pistachios +7

Sweet Endings

HOT FUDGE SUNDAE

House-made Belgian fudge, fresh whipped cream, sugared pecans

AWARD-WINNING KEY LIME PIE

Graham cracker pecan crust, pecans, fresh whipped cream

RUMCHATA CHEESECAKE

Caramel, fresh whipped cream, sugared pecans

G = Gluten Free Upon Request | GF = Gluten Free | V= Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.