

Long Island Restaurant Week DINNER PRIX FIXE MENU \$39 | October 29th- November 5th*

(*Not available Saturday after 7pm)

Starters

TROPICAL GUACAMOLE G, V

Mango papaya salsa, fresh chips

DUCK EMPANADAS

Duck, peppers, spicy queso inside crispy pastry

SEARED AHI TUNA *G

Grade A tuna, island slaw, ginger soy vinaigrette

DOMINICAN RIBS GF

Sweet chili ginger soy glaze, fresh herbs

MUSSELS PHI PHI G

Green curry coconut reduction, lemon grass, toasted ciabatta

Add a Salad or Soup +9

BARBADOS CREAMY ROASTED GARLIC CAESAR ^G

Romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons

ORGANIC HOUSE SALAD G, V

Arcadian greens, champagne vinaigrette, red onion, sugared pecans, Danish blue cheeses

CHICKEN TORTILLA SOUP

Chicken, corn, cheddar and jack cheeses, avocado, crispy tortilla, cilantro

Add Rum Pairing Flight +25

STARTING COURSE Caribbean Rum Punch

MAIN COURSE Mojito (El Original, Mango Passion Fruit, or Coconut)

DESSERT COURSE El Dorado 12 YR

Entrées

AHI TUNA SALAD *G

Grade A tuna, ginger soy vinaigrette, field greens, champagne vinaigrette, mango, avocado, red onion, sesame seeds

GRENADA CHICKEN *G

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

SOY AND SUGAR CANE SALMON *G

Coconut risotto, veggie of the day

COCO SHRIMP SALAD

Arcadian greens, piña colada vinaigrette, plantains, mango, papaya, avocado, sliced jalapeño

DOMINICAN RIBS GF

Sweet chili ginger soy glaze, roasted sweet potatoes, pistachios, fresh herbs

CARIBBEAN MAHI*

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

ISLAND RIBEYE *+8

Ginger pineapple soy marinade, roasted sweet potatoes, pistachios

Dessert

MINI HOT FUDGE SUNDAE GF, V

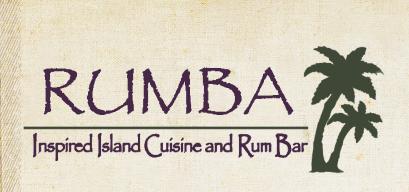
House-made Belgian fudge, whipped cream, sugared pecans

AWARD-WINNING KEY LIME PIE V

Graham cracker crust, pecans, fresh whipped cream

TROPICAL GUAVA BREAD PUDDING

Fresh whipped cream, house-made toffee, caramel, sugared pecans





MARGARITA + MOJITO

Monday

ALL-DAY-LONG IN-HOUSE ONLY

½ Off Single-Serve Signature Margarita or all Single-Serve Mojitos.

TACO

Thursday

ALL-DAY-LONG HERE OR TO GO!

Enjoy Three Tacos for \$15 All-Day-Thursday.

Happy Hour

WEEKDAYS 3PM-6PM | BAR AREA

½ Off Select Appetizers, Rum Punch, Signature Margarita, Sangria, Well Pours, Wines by the Glass, and Beer.

Save the Date

RUMBA TEQUILA PAIRING DINNER

MARCH 6