



Long Island Restaurant Week

April 27th - May 4th | 3-Course Dinner Prix Fixe Menu \$39

STARTERS

SEARED AHI TUNA *G

Grade A tuna, island slaw, ginger soy vinaigrette

GRILLED ARTICHOKE^{GF, V}

Remoulade sauce

DUCK EMPANADAS

Duck, peppers, spicy queso inside crispy pastry, sweet chili horseradish sauce

GUACAMOLE TROPICAL^{G, V}

House-made guacamole, mango papaya salsa, fresh tortilla chips

COCONUT SHRIMP

Panko & coconut, sweet chili horseradish sauce

DOMINICAN RIBS^{GF}

Sweet chili ginger soy glaze, fresh herbs

ADD A SALAD +8

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, grape tomatoes, sugared pecans, Danish blue cheese

SIGNATURE ENTRÉES

HIGH THAI'D TUNA *

Ginger soy-glazed ahi tuna, island-style vegetable lo mein, Thai peanut sauce

ROASTED CAULIFLOWER^{GF, V}

Green curry coconut reduction, roasted cashews, sesame seeds, chili crunch

GRENADA CHICKEN^{GF}

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

SOY AND SUGAR CANE SALMON *G

Coconut risotto, veggie of the day

DOMINICAN RIBS^{GF}

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

PORK MILANESE

Panéed pork chop, mole negro, arugula, green apple, radish, champagne vinaigrette, candied fresas

NOLA SHRIMP^G

Worcestershire reduction, garlic mashed potatoes, grilled corn, toasted ciabatta

ISLAND RIBEYE *GF

Ginger pineapple soy marinade, garlic mashed potatoes +8

SWEET ENDINGS

AWARD-WINNING KEY LIME PIE^V

Graham cracker pecan crust, pecans, whipped cream

HOT FUDGE SUNDAE^{GF, V}

House-made Belgian fudge, whipped cream, sugared pecans

TRES LECHES^V

Soaked vanilla sponge cake, fresh berries, banana, whipped cream, caramel, toasted almonds

ADD A RUM PAIRING FLIGHT +25

RUM PUNCH OR SANGRIA + CHOICE OF MOJITO + APPLETON 12 YR OR BANANA VANILLA RUM

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.





Long Island Restaurant Week

April 27th - May 4th | 2-Course Lunch Prix Fixe Menu \$24

STARTERS

SEARED AHI TUNA *G

Grade A tuna, island slaw, ginger soy vinaigrette

DUCK EMPANADAS

Duck, peppers, spicy queso inside crispy pastry, sweet chili horseradish sauce

GUACAMOLE TROPICAL ^{G, V}

House-made guacamole, mango papaya salsa, fresh tortilla chips

GRILLED ARTICHOKE ^{GF, V}

Remoulade sauce

THAI CURRY MUSSELS ^G

Green curry coconut reduction, lemongrass, toasted ciabatta

ADD A SALAD +8

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, grape tomatoes, sugared pecans, Danish blue cheese

SIGNATURE ENTRÉES

VEGGIE BURGER ^{V, VOTED BEST OF LONG ISLAND}

House-made quinoa, lentil, black bean burger, apricot glaze, guacamole, lettuce, tomato, island slaw

AHI TUNA BURGER *GF

Freshly ground tuna, wasabi aioli, avocado, shishito bok choy slaw, Thai chili aioli

CHEESEBURGER IN PARADISE *G

Certified Angus Beef® chuck, cheddar, mayonnaise, mustard, lettuce, tomato, red onion, fries

CRISPY CHICKEN SANDWICH

Panèed chicken breast, sriracha coconut reduction, island slaw, comeback sauce, dill pickles, fries

GRENADA CHICKEN ^{GF}

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

SOY AND SUGAR CANE SALMON *G

Coconut risotto, veggie of the day

ROASTED CAULIFLOWER ^{GF, V}

Green curry coconut reduction, roasted cashews, sesame seeds, house-made chili crunch

ROASTED GARLIC CHICKEN SALAD

Jerk chicken, romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons

ADD A RUM PAIRING FLIGHT +25

RUM PUNCH OR SANGRIA + CHOICE OF MOJITO + APPLETON 12 YR OR BANANA VANILLA RUM

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

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