



# Long Island Restaurant Week

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

## STARTERS

### TROPICAL GUACAMOLE <sup>G, V</sup>

Mango papaya salsa, fresh chips

### DUCK EMPANADAS

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

### SEARED AHI TUNA <sup>\*GF</sup>

Grade A tuna, island slaw, ginger soy vinaigrette

### DOMINICAN RIBS <sup>GF</sup>

Sweet chili ginger soy glaze, fresh herbs

### THAI CURRY MUSSELS <sup>G</sup>

Green curry coconut reduction, lemongrass, toasted ciabatta

### ADD A SALAD +10

#### BARBADOS CREAMY ROASTED GARLIC CAESAR <sup>G</sup>

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

#### ORGANIC HOUSE SALAD <sup>G, V</sup>

Arcadian greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans, Danish blue cheese

## SIGNATURE ENTRÉES

### HIGH THAI'D TUNA <sup>\*</sup>

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

### GRENADA CHICKEN <sup>GF</sup>

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

### SOY AND SUGAR CANE SALMON <sup>\*GF</sup>

Coconut risotto, veggie of the day

### ROASTED CAULIFLOWER <sup>GF, V</sup>

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

### DOMINICAN RIBS <sup>GF</sup>

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

### MONTEGO BAY SWORDFISH

Jamaican allspice-peppercorn crusted, mojito butter, coconut risotto, veggie of the day

### PORK MILANESE

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

### ISLAND RIBEYE <sup>\*GF</sup>

Ginger pineapple soy marinade, mashed sweet potatoes, pistachios +8

## SWEET ENDINGS

### MINI HOT FUDGE SUNDAE <sup>GF, V</sup>

House-made Belgian fudge, whipped cream, sugared pecans

### AWARD-WINNING KEY LIME PIE <sup>V</sup>

Graham cracker pecan crust, pecans, whipped cream

### TROPICAL GUAVA BREAD PUDDING <sup>V</sup>

House-made toffee, fine Belgian chocolate, caramel, whipped cream

### 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

### TROPICAL GUACAMOLE <sup>G, V</sup>

Mango papaya salsa, fresh chips

### DUCK EMPANADAS

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

### SEARED AHI TUNA <sup>\*GF</sup>

Grade A tuna, island slaw, ginger soy vinaigrette

### DOMINICAN RIBS <sup>GF</sup>

Sweet chili ginger soy glaze, fresh herbs

### THAI CURRY MUSSELS <sup>G</sup>

Green curry coconut reduction, lemongrass, toasted ciabatta

### ADD A SALAD +10

#### BARBADOS CREAMY ROASTED GARLIC CAESAR <sup>G</sup>

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

#### ORGANIC HOUSE SALAD <sup>G, V</sup>

Arcadian greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans, Danish blue cheese

## SIGNATURE ENTRÉES

### VEGGIE BURGER <sup>V</sup>

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

### JERK CHICKEN ROASTED GARLIC SALAD

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

### AHI TUNA BURGER <sup>\*GF</sup>

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

### CRISPY CHICKEN SANDWICH

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

### CHEESEBURGER IN PARADISE <sup>\*G</sup>

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

### GRENADA CHICKEN <sup>GF</sup>

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

### SOY AND SUGAR CANE SALMON <sup>\*GF</sup>

Coconut risotto, veggie of the day

### ROASTED CAULIFLOWER <sup>GF, V</sup>

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

### 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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