LUNCH

APPETIZERS

LOBSTER & PRAWN COCKTAIL | 32 GF
Black tiger prawns, Caribbean spiny lobster, cocktail sauce, spring mix

CONCH FRITTERS | 23
Sweet potato chips, passion fruit and cocktail dips

CHICKEN WINGS | 22
Jerk spice, barbecue, blue cheese or ghost pepper mayo

HUMMUS | 21 V, VG
Chickpeas, tahini, lemon, grilled pita, olive oil, crudité

SANDWICHES *served with fries or green salad*

PETER ISLAND BURGER | 36
Brioche bun, 8 oz. free-range grass-fed Australian wagyu beef patty, cheddar, grilled onion, dill pickle, lettuce, tomato, mayo

CRISPY CHICKEN BURGER | 31
Buttermilk marinated chicken breast, brioche bun, coleslaw, bread & butter pickles, lettuce, tomato, garlic aioli, Frank's red hot sauce

BRISKET BEEF DIP | 38
USDA Beef, Milano roll, panko onion rings, provolene cheese, rosemary butter, roasted garlic beef jus

VEGETARIAN / CHICKEN ROTI | 26 / 31
Chickpea, potato, medium curry spice, pakora dip

GRILLED VEGETABLE WRAP | 26 V, VG
Zucchini, eggplant, avocado, tomato, sweet potato, salsa verde, black bean relish

SOUP & SALADS

CAESAR SALAD | 21
Romaine hearts, parmigiano reggiano, garlic croutons, crispy bacon, traditional anchovy casear dressing

THE ISLAND | 21 V, VG, GF
Mixed greens, romaine hearts, roasted red & golden beets, raisins, cucumber, sunflower seeds, balsamic vinaigrette

SOUP OF THE DAY | 18
Your server will present today's soup

V – Vegetarian | VG – Vegan | GF – Gluten Free

Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All prices are in usd and subject to 18% service charge

LUNCH

USDA BEEF

PETIT FILET | 52

6 oz. Filet mignon, sauted mushroom, peppercorn & roasted garlic demi-glace, fries or side salad

BONELESS RIB EYE | 96

16 oz. Pan seared with rosemary butter, grilled asparagus, fries or panko onion rings

MAIN COURSE

YOUR CATCH | MARKET PRICE

Choice of Caribbean escoveitch or grilled with citrus & tarragon butter

PRAWN & SCALLOP CAPELLINI | 36GF

Angel hair pasta, Vietnamese tiger prawns, U10 scallops, pinot grigio, cream sauce, tarragon, flat leaf parsley

CARIBBEAN STEWED GROUPER | 36

Red grouper, creole sauce, plantain, sweet peppers, bread fruit

SIDES

SWEET POTATO FRIES | 12 GF

GRILLED CHICKEN BREAST | 16 GF

FRIED PLANTAIN | 12

MACARONI AND CHEESE | 12

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