

Appetizers

Conch Chowder **GF**

Island conch, Scotch bonnet, veggies, okra, thyme | 15

Lobster Cocktail **GF**

Latin American influenced, rock lobster, chipotle, avocado, lime, tomato juice, red onion, cilantro, garlic | 22

Popcorn Fish Bites

Today's catch, crunchy off the bone, Old Bay, paprika, citrus, duo of dipping sauces, crudité | 24

Chips and Dip **GF, V, VG**

Tri-color tortilla, breadfruit, plantain, grilled pineapple salsa, guacamole, salsa verde | 15

Conch and Corn Fritters

Tamarind remoulade, Matouk's West Indian Hot Sauce | 18

Chicken Wings

Jerk, barbecue, blue cheese, ghost pepper mayo | 17

Sides

Grilled Chicken Breast | 6 **GF**

Prawn Skewer | 8

Seasoned Rice | 6

Truffle Fries | 8 **V, VG**

Plantain Chips | 7 **GF, V, VG**

Casava Fries | 7

Grilled Vegetables | 6 **V**

Entrees

Peter Island Burger

Brioche bun, 8 oz. free-range grass-fed Australian Wagyu beef patty, burger mayo, cheddar, pickled onion, dill pickle, lettuce, tomato | 26

Half Jerk Chicken

Hardo bread, roast plantain | 23

Black Tiger Prawn Skewers **GF**

Fries, cucumber salad | 25

Whole Rock Lobster (Seasonal) **GF**

Garlic butter, green salad | Market Price

A Dozen Stone Crab Claws

Served on ice, horseradish, cocktail sauce, citrus | Market Price

Beef Brisket Wrap

Flour tortilla, fries, brisket gravy, cannonball cabbage | 23

Teriyaki Steak Sandwich

USDA flank steak, crispy onion, grilled baguette, beefsteak tomato | 22

Peter Island Cuban Sandwich

Hardo bread, jerk pork butt, tamarind mustard, Swiss cheese, ham, dill pickle | 22

Chicken or Vegetarian Roti

Chick peas, potatoes, medium curry spice, pakora dip | 18

Personal Pizza

Margherita

San Marzano tomato, mozzarella, basil, extra virgin olive oil | 20

Pepperoni

Pepperoni, mozzarella, San Marzano tomato, crushed red chilies | 20

Greek **V**

Black olive, feta cheese, oregano, red onion, San Marzano tomato | 20

Lobster

Rock lobster, roasted garlic spread, San Marzano tomato, asparagus, Maldon sea salt, white truffle oil | 30

Four Cheese

Mozzarella, Monterey Jack, provolone, blue cheese, San Marzano tomato | 20

Salads

Caesar Salad

House dressing, romaine hearts, Cajun croutons, Grana Padano | 18

The Island **GF, V, VG**

Mixed greens, romaine heart, roasted red beet, raisin, cucumber, sunflower seed, green apple, balsamic vinaigrette | 16

Sun Salad **GF, V, VG**

Roast pumpkin, orange, grapefruit, pomelo, edamame, mixed greens, mirin vinaigrette | 20

Tomato and Yellow Zucchini **GF, V, VG**

Grilled zucchini, Roma tomato, tri-color quinoa, spinach, apple cider vinaigrette | 18

GF (Gluten Free) | **V** (Vegetarian) | **VG** (Vegan)

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.