

## APPETIZERS

<b>PUMPKIN SOUP (HOT)</b>	<b>\$25.00</b>
<i>Fresh garden pumpkins. Thick &amp; Creamy</i>	
<b>CUCUMBER SOUP (COLD)</b>	<b>\$25.00</b>
<i>Chilled Cucumber, blended with a touch of Sweet Pepper &amp; Cream</i>	
<b>FISH SOUP (HOT)</b>	<b>\$25.00</b>
<i>Fresh local Fish &amp; Vegetables in a piping hot, rich Broth.</i>	
<b>TROPICAL TOMATO SOUP (COLD)</b>	<b>\$22.00</b>
<i>A rich blend of Tomatos and Tropical Fruit Juices.</i>	
<b>PUMPKIN FRITTERS</b>	<b>\$18.00</b>
<i>A sweet and savory treat. A wholesome taste tempter.</i>	
<b>FISHCAKES</b>	<b>\$18.00</b>
<i>A little bit spicy. A Barbadian favorite</i>	
<b>FLYING FISH MELTS</b>	<b>\$35.00</b>
<i>Deep fried and Crunchy. Served with a Pepper Jelly Dip.</i>	
<b>BULJOL</b>	<b>\$30.00</b>
<i>Pickled Salt Fish &amp; Seasoning, &amp; Crackers</i>	
<b>PICKLED CHICKEN WINGS</b>	<b>\$35.00</b>
<i>A tangy treat to tempt your taste buds.</i>	
<b>CHICKEN CREPE</b>	<b>\$35.00</b>
<i>Chunks of tender Chicken in a Coconut Cream Sauce.</i>	
<b>SHRIMP COCKTAIL</b>	<b>\$40.00</b>
<i>Large Fresh Shrimp, served with our own Special Seafood Dressing</i>	
<b>ESCARGOTS</b>	<b>\$40.00</b>
<i>Piping hot in Galic Butter. Topped with Cheddar Cheese</i>	
<b>GARDEN SALAD</b>	<b>\$30.00</b>
<i>First Choice Garden Fresh Vegetables. Your choice of Dressing</i>	

## DINNERS

<b>PEPPER POT</b>	<b>\$65.00</b>
<i>Hot &amp; spicy Cassareep Stock, with Beef, Salt Pork, Chicken &amp; Lamb. A hearty SPICY Caribbean meal.</i>	
<b>MURPHY'S STEAK</b>	<b>\$75.00</b>
<i>Seasoned with spices &amp; local herbs. Grilled &amp; topped with fried onions, in a Creole Sauce.</i>	
<b>STEAK, 8 OZ. FILET</b>	<b>\$85.00</b>
<i>Prime Beef. Braised on the outside. Tender on the inside.</i>	

## DINNERS CONTINUED

<b>SAUTEED SHRIMP</b>	<b>\$75.00</b>
<i>Gently Simmered in a Light Garlic Sauce</i>	
<b>DEEP FRIED SHRIMP</b>	<b>\$75.00</b>
<i>Deep fried in a Golder Brown, Breadcrumb Batter</i>	
<b>CURRIED SHRIMP</b>	<b>\$75.00</b>
<i>Seasoned with a delicate West Indian Curry.</i>	
<b>CREOLE SHRIMP</b>	<b>\$75.00</b>
<i>Simmered in a hearty Creole Sauce</i>	
<b>FLYING FISH</b>	<b>\$55.00</b>
<i>Barbados most popular delicacy. Grilled over open flame, or tenderly steamed with onions, tomatoes and seasoning</i>	
<b>STEAK FISH</b>	<b>\$65.00</b>
<i>Steak Fish fresh from the Caribbean Sea. Dolphin, Kingfish or Shark. Choose to have it Blackened, Deep Fried, Grilled, Poached or Pan Fried.</i>	
<b>BARRACUDA OR RED SNAPPER</b>	<b>\$75.00</b>
<i>Prepared as you wish.</i>	
<b>LOBSTER</b>	<b>\$95.00</b>
<i>Barbadian Lobster Tail, Ocean Fresh Sauteed in a light Garlic Sauce with Sweet Peppers, Onions &amp; Tomato</i>	
<b>FRIED CHICKEN</b>	<b>\$80.00</b>
<i>We season our chicken the "Bajan Way" Then deep fried, to a Crispy Golden Brown.</i>	
<b>CAPER CHICKEN</b>	<b>\$60.00</b>
<i>Boneless Breast of Chicken, gently sauteed in Herb Butter, &amp; glazed with our own special White Wine Sauce &amp; Capers</i>	
<b>CURRY CHICKEN</b>	<b>\$60.00</b>
<i>Soft tender chunks of Chicken in a spicy Curry Stock. Served over Rice with a touch of Pineapple and Orange.</i>	
<b>LAMB CHOPS'N GRAVY</b>	<b>\$65.00</b>
<i>Chops from Local Lamb, braised and gently simmered in a true Bajan Gravy.</i>	
<b>CURRIED LAMB</b>	<b>\$65.00</b>
<i>Tender pieces of Lamb in a Traditional Caribbean Curry</i>	
<b>RACK OF LAMB</b>	<b>\$70.00</b>
<i>Marinated. Grilled and served with a Tangy Mint Sauce.</i>	
<b>RABBIT</b>	<b>\$65.00</b>
<i>Gently simmered in a Tomato, Mushroom and Caper, Cream Sauce.</i>	