

APPETIZERS

JUMBO SHRIMP COCKTAIL - 9.95

Black tiger shrimps poached with our homemade cocktail sauce

CALAMARI - 8.95

Golden fried calamari with spicy marinara and jerk mayo.

CRAB CAKES - 12.95

Maryland Jumbo lump crab cakes with Cajun remoulade

MILLE FEUILLE OF SNAILS - 11.95

Roasted in garlic cream sauteed spinach and fried leeks.

TUNA ORIENTALE - 10.95

Local yellow fin tuna sashimi served with mango and wakami salad, wasabi and pickled ginger.

CONCH FRITTERS - 8.95

Our classic conch fritters with jerk mayo.

JUMBO SCALLOPS GRATINATE - 10.95

Fresh scallops grilled and topped with mushroom ragout and gratinated over potato mousseline

CRISPY MANGO SHRIMPS - 12.95

Black tiger shrimps marinated in spicy mango sauce deep fried over Cayman rum and coconut chili sauce.

SOUPS

CREAMY COGNAC LACED LOBSTER BISQUE - 6.95

CAYMAN CONCH CHOWDER - 6.95

PARADISE TURTLE SOUP - 8.95

SOUP OF THE DAY - 6.95

SALADS

MANGO AVOCADO & LOBSTER SALAD - 15.95

Pan seared Lobster medallions with avocado and mango chunks over a bed of lettuce drizzled with plum balsamic vinaigrette.

CAESAR SALAD - 6.95

Romaine hearts tossed in our classic Caesar dressing and herb croutons.

WITH CHICKEN - 8.95

WITH SHRIMP OR FISH - 9.95

GREEK SALAD - 7.95

Tomatoes, cucumbers, Bermuda Onions, feta cheese and olives over bed of lettuce with shrimps - **10.95**

SPINACH SALAD - 9.95

Spinach and mix lettuce with strawberries, goat cheese and toasted walnuts with sun dried tomato vinaigrette.

CAPRESE SALAD - 8.95

Fresh Mozzarella, vine ripe tomatoes with basil and lemon vinaigrette.

PASTA

FETTUCCHINE ALFREDO CLASSIC - 13.95

In creamy Parmesan Sauce.

WITH CHICKEN - 15.95

FISH OR SHRIMPS - 17.95

LINGUINI ORTOLANA - 14.95

Linguini pasta with garden fresh veggies in garlic olive oil with a touch of marinara
A vegetarian's delight!!

SPAGHETTI BOLOGNAISE - 15.95

Spaghetti pasta tossed with our homemade rich meat sauce.

PENNE SALMONÉ - 17.95

Penne pasta with Atlantic salmon chunks in vodka pink sauce and pine nuts.

PENNE CONTADINA - 15.95

Tender strip of chicken, mushrooms in a creamy tomato sauce with fresh basil.

PARADISE RAVIOLI - 16.95

Cheese stuffed ravioli tossed in our homemade meat sauce with a touch of cream.

MEAT LASAGNA - 15.95

Rich meat lasagna topped gratinated with mix cheese.

SEAFOOD PASTA - 23.95

Linguini with lobster, shrimps, fish and calamari in our basil tomato sauce.

PENNE AL ARAGOSTA - 17.95

Penne tossed with fresh lobster in marinara sauce.

ENTREES

CATCH OF THE DAY - 21.95

prepared either way:

Grilled: With garlic potato mash and lemon beurre blanc

Island Style: Cooked in our secret island style sauce served with rice and beans, coleslaw and fried plantains.

Pan fried: With citrus beurre blanc and potato mousseline.

Blackened: With sauteed veggies roast potatoes and tropical fruit salsa.

DAILY LOBSTER CREATION - MARKET PRICE

Ask your server for our Chef's daily creation:

Island Style • Broiled • Thermidor

MAHI MAHI OUR WAY - 22.95

Sautéed local Mahi with creamed baby spinach, chilli spiced pineapple jam and roasted garlic mash.

MANGO SNAPPER - 22.95

Local red snapper marinated in sweet mango and chilli sauce pan seared and served with Garlic mash and fruit salsa.

JUMBO SHRIMPS & LOBSTER - 28.95

Fresh Caribbean lobster chunks and tiger shrimps in champagne cream with a touch of cayenne and curried potatoes.

CITRUS AND

PARSLEY CRUSTED SALMON - 22.95

With Lobster potato and saffron green peppercorn sauce, garlic spinach and braised garden fresh veggies.

AHI TUNA- 19.95

Local yellow fin Tuna, herb crusted over warm lentil salad and Orange Beurre blanc.

PINE NUT CRUSTED GROUPER - 21.95

Baked Grouper with creamed spinach and sweet lemon and orange Marmalade.

MIX SEAFOOD CURRY - 23.95

Lobster, shrimps and fish simmered in coconut curry broth, white rice Nan bread and papadums.

SEA FOOD PLATTER - MARKET PRICE

A sample of our seafood. Lobster tail, fresh fish, black tiger shrimps and calamari for seafood lovers with Lemon beurre blanc.

CAYMAN TURTLE STEAK - 36.95

Scallopini of Cayman Green Turtle braised in wild mushroom sauce and flambéd with Jack Daniel's served with Roast Potatoes and veggies.

SURF 'N TURF - MARKET PRICE

10 oz CAB strip steak and broiled lobster tail to perfection with drawn butter and pepper sauce.

CERTIFIED ANGUS RIBEYE STEAK - 23.95

16 oz CAB steak with potato mousseline shitake mushrooms and milk onion over red wine jus.

PORK CHOPS - 18.95

center cut pork chops marinated in Caribbean spices with guava rum sauce and drunken apple raisin fruit flambé.

PARADISE CHICKEN - 18.95

Fresh herbs and garlic marinated Sonoma valley chicken breast sautéed with mushrooms & shallots with cabernet jus.

CHICKEN TIKKA MASALA - 18.95

Cubes of chicken marinated the Indian way tossed in creamy tomato sauce.

**For our vegetarian guests, please inform your server so we can accommodate you.
Our main courses can be served with rice & beans, roast potatoes or garlic mash.**

KIDS MENU

EDDIE'S CHICKEN TENDERS AND FRIES - 6.95

PENNE N CHEESE - 6.95

FISH FINGERS AND FRIES - 7.95

GRILLED CHEESE SANDWICH AND FRIES - 6.95

CHEESE QUESADILLAS - 7.95

DESSERTS

ALL SERVED WITH VANILLA ICE CREAM

CAYMAN RUM CAKE - 6.95

WARM APPLE PIE - 6.95

CHOCOLATE PECAN CAKE - 6.95

STICKY TOFFEE PUDDING - 6.95

CUBAN CARAMEL FLAN - 6.95

KEY LIME PIE - 6.95