

DINNER ENTREES

All dinners excluding pastas served with our potato & vegetable of the day except where noted

BLACKENED YELLOWTAIL SNAPPER

Blackened Florida Yellowtail with roasted sweet corn, shrimp, lime, and cilantro with black beans and rice \$22.99

CHICKEN TERRAGON

Boneless breast with tarragon, artichoke hearts, white wine with fire roasted vegetable pilaf \$18.99

MONTEGO BAY PORK CHOP

Jerk-grilled double chop with bananas and pineapple-habanero sauce with rice and beans \$19.99

SUNSET BABY BACK RIBS

Full rack of tender baby back ribs smothered in tangy BBQ sauce \$19.99

LINGUINE ALFREDO

Linguine tossed in homemade alfredo sauce finished with parmesan \$16.99 add chicken \$19.99 add shrimp \$21.99

DOLPHIN JALAMANGO

Fresh local mahi-mahi chargrilled with jerk seasoning over coconut rice with black beans and mango salsa \$21.99

SUNSET SURF & TURF

8oz. filet mignon and 6 oz. cold water lobster tail \$49.99

FILET MIGNON

8 oz. Tenderloin filet wrapped in applewood bacon & served atop homemade demi-glace \$27.99

FILET OSCAR

Our filet topped with lump crab, asparagus spears and homemade hollandaise \$32.99

SWEET BOURBON BEEF TIPS

Filet tenderloin medallions in a sweet bourbon glaze over coconut rice and vegetables \$21.99

LUMP CRAB MACARONI & CHEESE

Fresh lump crab, smoked bacon, caramelized shallots & macaroni in a creamy 4-cheese sauce \$22.99

GRILLED LOBSTER TAIL

Grilled 6 oz. cold water lobster tail served with drawn butter, rice & black beans \$27.99

COCONUT SHRIMP DINNER

Coconut battered shrimp & pina colada sauce \$19.99

CRAB CAKE DINNER

Two sauteed cakes of fresh local backfin crabmeat topped with mild mango chili sauce \$21.99

SPICY SAUTEED SEAFOOD COMBO

Tuna, shrimp, and scallops sauteed in a chili garlic sauce over coconut rice \$19.99

SWEET & SOUR STIR FRY

Stir fry assorted vegetables tossed in sweet and sour sauce with fresh pineapple over coconut rice \$16.99 add chicken \$19.99 add shrimp \$21.99

PRIME RIB

Our slow roasted juicy prime rib cooked to temperature with au jus \$21.99

**SHIPWRECK
GROUPE**

Blackened gulf grouper topped with a key-lime / banana sauce, rice & veg \$22.99

**CATCH OF THE
DAY**

Choice of grilled with potatoes & veggies or blackened (\$1 extra) with rice & beans Market Price

**CAJUN STUFFED
SHRIMP**

Large baked shrimp stuffed with a seafood medley topped with a garlic cream sauce & served with rice & black beans \$21.99