



Long Island Restaurant Week

April 27th - May 4th | 3-Course Dinner Prix Fixe Menu \$39

STARTERS

TROPICAL GUACAMOLE ^{G, V}

Mango papaya salsa, fresh chips

DUCK EMPANADAS

Duck, peppers, spicy queso inside crispy pastry, sweet chili horseradish sauce

SEARED AHI TUNA ^{*GF}

Grade A tuna, island slaw, ginger soy vinaigrette

DOMINICAN RIBS ^{GF}

Sweet chili ginger soy glaze, fresh herbs

THAI CURRY MUSSELS ^G

Green curry coconut reduction, lemongrass, toasted ciabatta

ADD A SALAD +10

BARBADOS CREAMY ROASTED GARLIC CAESAR ^G

Romaine, jack cheese, Reggiano cheese, roasted garlic dressing, croutons

ORGANIC HOUSE SALAD ^{G, V}

Arcadian greens, champagne vinaigrette, red onion, grape tomatoes, sugared pecans, Danish blue cheese

SIGNATURE ENTRÉES

HIGH THAI'D TUNA ^{*}

Ginger soy-glazed ahi tuna, island-style vegetable lo mein, Thai peanut sauce

GRENADA CHICKEN ^{GF}

Jerk chicken, coconut risotto, sweet chili glaze, spicy tomato confit

SOY AND SUGAR CANE SALMON ^{*GF}

Coconut risotto, veggie of the day

ROASTED CAULIFLOWER ^{GF, V}

Green curry coconut reduction, roasted cashews, sesame seeds, chili crunch

DOMINICAN RIBS ^{GF}

Sweet chili ginger soy glaze, fresh herbs, mashed sweet potatoes, pistachios

MONTEGO BAY SWORDFISH

Jamaican allspice-peppercorn crusted, mojito butter, coconut risotto, veggie of the day

PORK MILANESE

Panéed pork chop, mole negro, arugula, green apple, radish, champagne vinaigrette, candied fresnos

ISLAND RIBEYE ^{*GF}

Ginger pineapple soy marinade, mashed sweet potatoes, pistachios +8

SWEET ENDINGS

MINI HOT FUDGE SUNDAE ^{GF, V}

House-made Belgian fudge, whipped cream, sugared pecans

AWARD-WINNING KEY LIME PIE ^V

Graham cracker pecan crust, pecans, whipped cream

TROPICAL GUAVA BREAD PUDDING ^V

House-made toffee, fine Belgian chocolate, caramel, whipped cream

ADD A RUM PAIRING FLIGHT +25

RUM PUNCH OR SANGRIA + CHOICE OF MOJITO + APPLETON 12 YR OR BANANA VANILLA RUM

G = Gluten Free Upon Request | GF = Gluten Free | V = Vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

