### garden fresh

**curry lentil pattie** . lentils . carrots . green peas . ginger . cilantro chimichurri \$7.50

**creamy grilled asparagus** . capers . minced egg . lemon aioli \$9.50

**kale caesar salad** . shredded parmesan cheese . johnny cake croutons . homemade dressing \$10.50

**lukka kairi salad** . bacon . peas . mint . parsley . sunflower seeds . lemon vinegraitte \$9.00

**pesto roasted cauliflower** . almond pesto . homemade giardiniera . mint . \$8.50

**crispy broccoli** . pickled pepper aoili . basil . parmesan cheese \$9.50 (has a little kick :)

#### conch market

**conch salad** . bell peppers . goat peppers . citrus . crispy plantains \$8.50

**tropical conch salad** . island fresh fruits . citrus . crispy plantains \$9.00

**conch fritters** . fresh conch . baha duo . spicy mayo sauce \$9.50

 $\begin{array}{c} \textbf{corn conch fritters} \ . \ \textbf{fresh corn} \ . \ \textbf{spicy mayo} \\ \textbf{sauce $9.00} \end{array}$ 

**cracked conch** . fresh tenderized conch . shaved fennel salad . spicy mayo sauce \$11.75

**new nassau conch chowder** . potatoes . bacon . cream . thyme . buttery johnny cake croutons \$8.25

**ole fashion conch chowder** . baha duo . tomatoes . goat pepper. bacon . flower cake croutons \$8.25

# the **sea** is calling

**spiny lobster roll** . chilled lobster salad . pickled goat peppers . crispy shallots . warm buttered griddled bun \$10.50

**shrimp and grits** . baha duo . tomatoes . creole seasoning . smoked creamy cheddar cheese \$12.25

**catch of the day** . plantain crusted . mofongo . balsamic coconut sauce \$12.25

**grilled lobster tail** . coconut butter sauce . corn relish . cilantro \$16.50

**lobster mac and cheese** . baha duo . aged cheddar cheese \$17.50

whole steamed snapper . baha duo . sweet plantains . light butter citrus sauce \$19.50

**whole fried snapper** . fresh crispy fish . citrus sauce \$18.50

#### from the *island*

**chicken pattie** . coconut braised chicken . cilantro chimichurri \$9.50

**hot dipped chicken** . maple syrup . sambal . pickled cucumber . warm garlic bread \$10.50

**tropical curry chicken** . coconut milk . ginger . pineapple . cilantro \$10.50

the drunken grilled flank steak . gun cay rum . sweet potato hash . fried egg \$14.25

**grilled pork tenderloin** . roasted tomatoes and cippolini . black eyed peas . parsley chimichurri \$13.25

**tamarind ribs** . molasses . apple cider vinegar . shaved fennel salad . poppy seed vinaigrette \$12.25

## 'tings we love

johnny cake . whipped honey butter \$7.25

**freshly baked bahamian bread** . rosemary salted . whipped honey butter \$8.25

**creamy grits** . smoked cheddar cheese \$7.25

mac and cheese . baha duo . aged cheddar cheese \$9.00 (has a little kick :)

peas and rice . bahama duo. thyme. cajun seasoning \$5.50