

## *Dinner*

### *-Appetizers-*

#### *Sesame-Crusted Tuna*

*Sushi-grade tuna rolled in sesame seeds and seared rare, served with pickled ginger, seaweed salad, with wasabi and soy sauce*

*-20-*

#### *Whoopie Shrimp*

*Tempura-fried shrimp lightly tossed in a creamy sweet and spicy sauce*

*-20-*

#### *Mozzarella Sticks*

*6 Crispy mozzarella sticks served with marinara sauce*

*-14-*

#### *House-made Conch Fritters*

*Bahamian shellfish fried crispy and served with a Japanese white sauce*

*-15*

### *-Salad-*

#### *Caesar Salad*

*Chopped romaine topped with fresh parmesan, homemade croutons and Caesar dressing*

*-12-*

### *-Protein Choices-*

*With your choice of blackened, grilled, or fried*

*Chicken -8- / Shrimp -12 / Black Angus Burger - 10 / Tuna -14/ Grouper -  
16 /*

## *Entrée's*

### *Fresh Catch Entrée*

*Weekly fresh catch served with Jasmine white rice, seasonal vegetables and topped with lemon Beurre Blanc*

*-34-*

### *Shrimp Vom Hofe*

*Tempura-battered shrimp served with yellow rice, seasonal vegetables & topped off with sakura sauce*

*-32-*

### *C.B.M Hawley Burger*

*1/2 lb black angus beef burger, cooked to temperature and served on a brioche bun, lettuce, tomato and raw onion*

*-20-*

### *Jose Caldez Cuban Sandwich*

*Marinated pulled pork, ham, Swiss cheese, spicy brown mustard, sliced pickles between a light Cuban bread and pressed to perfection served with a Mojo sauce*

*-18-*

### *Rib-Eye Steak*

*16oz cooked to tender rib eye served with mash potatoes, seasonal vegetable and topped with herb butter*

*-50-*

## *Desserts*

### *House-Made Key Lime Pie*

*-12-*

### *Flourless Chocolate Cake*

*-12-*