

# Upper Deck

## ...Starters...

<b>LOCAL CONCH CHOWDER</b> (sf)	<b>25.00</b>
New England style with local lambi (conch)	
<b>ISLAND SEAFOOD SALAD</b> (sf)(gf)	<b>47.00</b>
Dorado, mussels, shrimp and squid, poached and bound with rum and lime scented Marie Rose sauce	
<b>COCONUT CRUSTED SHRIMP</b> (sf)	<b>45.00</b>
With sweet chili tartar sauce	
<b>FISH CEVICHE</b>	<b>39.00</b>
Served in a tortilla cup	
<b>TUNA POKE</b> (df)	<b>51.00</b>
Hawaiian style marinated tuna with soy, sesame, wakame seaweed and local hot pepper	
<b>BLACKENED SASHIMI</b> (df)	<b>51.00</b>
Spice coated and quick seared yellowfin tuna with wasabi, soy, mayonnaise sauce.	
<b>ESCARGOTS LABRELOTTE</b>	<b>39.00</b>
Six tender snails with local herbs, fresh garlic butter and lime juice. Served with sliced baguette.	
<b>CREOLE MUSSELS</b> (sf)	<b>46.50</b>
Baked on the half shell with local tomato sauce and mozzarella cheese	
<b>VEGETABLE TOSTADA</b> (v)	<b>33.00</b>
Crisp corn tortilla, topped with re-fried beans, shredded lettuce, tomato, cucumber and yoghurt	

## ...The Main Event...

<b>LUCIAN BOUILLABAISE</b> (sf)	<b>94.00</b>
Local fish and seafood in tomato stew flavored with fennel, pastis and fresh herbs. Finished with coconut milk and served with rouille (spiced garlic mayonnaise) and baguette.	
<b>VOODOO SHRIMP</b> (sf)	<b>84.00</b>
Sautéed with tomato and island jerk spices and served with rice and Chef's vegetables of the night.	
<b>CATCH YOUR WAY</b> (df)	<b>78.00</b>
Today's fillet of fish prepared to your preference. Served with rice and Chef's vegetables of the night.	
<b>MEUNIERE</b> pan fried with browned butter and lemon juice	
<b>AMANDINE</b> pan fried with toasted almonds and lemon butter	
<b>CHAR-GRILLED</b> with fresh herbs and extra virgin olive oil, fresh tomato salsa	
<b>CREOLE</b> simmered in local style tomato sauce	
<b>JERK</b> Jamaican style spiced and grilled...Hot! Hot! Hot! Served with lemon butter	
<b>MANGO GLAZED CHICKEN BREAST</b>	<b>67.00</b>
Served with pickled vegetables, potato and vegetables of the day	
<b>WEST AFRICAN VEGETABLE STEW</b> (v)(n)(df)	<b>61.00</b>
Fresh vegetable medley simmered with tomato and groundnut sauce. Served with couscous, flat bread and pickled vegetables.	
<b>VEGETARIAN LASAGNE</b> (v)	<b>61.00</b>
Layers of pasta, grilled vegetables, tomato herb sauce and cheese sauce, baked with a topping of melting mozzarella. Served with garlic bread and a side salad with your choice of dressing.	

## ...From the Butcher's Block...

*We use only USDA Choice and Prime Angus beef, lightly seasoned with salt and pepper, served with your choice of fresh herb butter, mushroom sauce or peppercorn sauce.*

### **GRILLED FILET MIGNON 127.50**

Cut from the tenderloin, lowest fat content, very tender

### **GRILLED STRIPLOIN 114.00**

Firmer texture, good marbling, thin layer of fat on upper edge

### **RIB EYE STEAK 121.00**

Full flavored due to good marbling and higher fat content

### **MAKE IT 'SURF AND TURF' (sf) 21.00**

Add three sautéed shrimp to any steak

*Steaks are presented with potato and Chef's vegetables of the night.*

## ...Desserts...

### **COCONUT CHEESECAKE 22.50**

With fruit coulis

### **APPLE STRUDEL 22.50**

With crème Anglaise

### **WARM CHOCOLATE BREAD AND BUTTER PUDDING 22.50**

Served with vanilla ice cream and umbrella tuille

### **CARROT CAKE 22.50**

With cream cheese filling

### **CHOCOLATE TART 22.50**

Served with an orange sauce

### **PECAN PIE (n) 22.50**

With crème Anglaise

### **JAMMER'S BANANA SPLIT 22.50**

With coconut ice cream

### **CHEESE PLATTER WITH CRACKERS 30.00**

Choice of chevre (mild goat's cheese)

**(v) Vegetarian (n) Contains Nuts (gf) Gluten Free (sf) Contains Shellfish (df) Diabetic Friendly**

Please advise us of any food allergies or dietary concerns so we may prepare your food to fit your needs. Also, be informed that consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

All prices are inclusive of 10% VAT. A 10% service charge will also be added to the base price and reflected on your final bill. All prices are subject to change without notice