

APPETIZERS

ANEGADA CONCH

CONCH FRITTERS – Fritters made with fresh conch and Caribbean seasonings 11

COCONUT CRACKED CONCH – Fresh pieces of conch, battered with a blend of shredded native coconut, Panko breadcrumbs and spices, fried to a golden brown 11

CRACKED CONCH AND CONCH FRITTER COMBO PLATTER 14

All served with a Chipotle Aioli

SUGARCANE CHICKEN WINGS

Seasoned and fried chicken wings, served plain, with BBQ sauce, Diablo hot sauce or blue cheese dressing 12

CARIBBEAN LETTUCE WRAP

Chicken, sautéed with water chestnuts, mushrooms and scallions in a Caribbean/Asian fusion sauce, served with fresh, whole iceberg lettuce leaves and ginger honey soy 10

SEAFOOD CAKES

Made with fresh island pot fish, griddled and served with tartar sauce 9

CHICKEN SATAY

Boneless chicken thighs marinated in an Indonesian turmeric/curry sauce, skewered, grilled and served with a spicy peanut dip 8

SMOKED ANEGADA MARLIN

Served cold, with chopped red onion, egg white, roasted red pepper, capers and water crackers 11

ROASTED GARLIC

Fresh roasted garlic bulb served with pita bread 5

INDIAN TAPAS SPECIALTIES

LAMB KEBAB

Fresh ground lamb, seasoned with garlic and turmeric, skewered, grilled and served with riata dip 8

VEGETABLE PAKORA

Fried Indian dumplings made with chickpea flour, fresh cauliflower, cabbage, spinach, onion, potato, jalapeno peppers and ground cumin, served with fresh coriander chutney 8

MASALA PAPPADOM

Fried pappadom shells filled with chopped tomato, onion and fresh cilantro leaves 5

SUGARCANE CARIBBEAN COMBO PLATTER

Conch fritters, cracked conch, chicken wings and chicken satay, served with three dipping sauces, chipotle aioli, Saba Island sauce, and spicy peanut sauce 20

SOUP & SALAD

ICEBERG LETTUCE WEDGE

A large wedge of iceberg lettuce, topped with sliced heirloom tomatoes, fresh bacon bits, and Belgian blue cheese dressing 10

GREEK SALAD

Chopped fresh tomatoes, red onions, cucumbers, green peppers, topped with feta cheese, kalamata olives and cilantro 9

CAESAR SALAD

Fresh chopped romaine in a garlic anchovy aioli dressing served with parmesan and croutons 9
With grilled chicken breast 18

GARDEN SALAD

Fresh chopped lettuce, tomatoes, onions, cucumbers, red and green peppers and carrots 7

CARIBBEAN SEAFOOD CHOWDER

Native pot fish simmered with peppers, potatoes, tomatoes, Caribbean spices and a splash of Tortola produced Arundel Rum 7

ENTRÉES

*All meat and fish entrées come with vegetable of the day
and your choice of baked potato or BVI beans and rice*

NAKED FISH

*All our fish are freshly caught, and inspected, to insure the highest quality.
Ask your server for the Steak Fishes of the Day*

Swordfish Loin Tuna Steak Mahi-Mahi Filet Grouper Filet Wahoo

Grilled on an open fire, to your liking 29

Served with your choice of

Strawberry- Kiwi Salsa Tomato- Avocado Salsa Mango- Jerk Chutney Wasabi/Soy/Pink Ginger

ANEGADA LOBSTER

Fresh Anegada lobster, steamed and served with drawn lemon butter and cole slaw Market Price
Must be ordered in advance, a 4 hour notice is appreciated

CARIBBEAN COCONUT SHRIMP SKEWER

Grilled shrimp dusted with coconut and served with an avocado tomato salsa 34

CARIBBEAN SEAFOOD MIXED GRILL

Fresh grilled lobster, Mahi-Mahi, and conch, topped with
A citrus herb dressing 35

RIB EYE STEAK

14-oz USDA choice rib eye, grilled to your liking and served
with a wild shiitake mushroom demi-glace 38

CHURRASCO SKIRT STEAK WITH CILANTRO CHIMMICHURRI

An Argentinian inspired favorite, mojo marinated skirt steak, flash grilled
served with cilantro-chimmichurri sauce 30

JAMAICAN JERK PORK CHOPS

Double cut native pork chops marinated in our own jerk rub, then
grilled on an open fire and served with mango jerk sauce 23

JAMAICAN JERK SHORT RIBS

Fresh beef short ribs, marinated in our own jerk rub and
slow braised in sherry and beef bouillon 26

CHICKEN ITZA

Fresh chicken sautéed in butter, wrapped in banana leaves
accompanied by a Yucatan tomato sauce and baked 23

LINGUINI PREMAVERA

Fresh tomatoes, fire roasted red peppers and native spinach,
sautéed in a garlic wine sauce and served with linguini 17

JAMAICAN JERK CHICKEN AND RICE

Double breast of chicken, marinated in our own jerk rub, grilled 21

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or under cooked meats may increase your risk of foodborne illness
especially if you have certain medical conditions.*

15% service charge added to bill. Please feel free to adjust the amount based on service received.