

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

BURGERS & SANDWICHES

All Served on a fresh artisan bun with your choice of French Fries, Cole Slaw or Side Salad

OUR BURGERS are made with high quality, fresh ground beef and hand formed to insure you get your burger prepared your way.

HAMBURGER

Half pound burger served with lettuce, tomato and onion 13

CHEESEBURGER

Half pound burger with your choice of Swiss, Cheddar or American cheese served with lettuce, tomato and onion 14

BACON CHEESEBURGER

Half pound burger, hickory smoked bacon and your choice of cheese, served with lettuce, tomato and onion 15

CUBANO SANDWICH

Straight from Old San Juan

Sliced smoked pork shoulder, dill pickles, cured ham, Swiss cheese, dijon mustard and mayonnaise, pressed and grilled 15

BLLT – BACON, LETTUCE, LOBSTER AND TOMATO

Grilled Anegada lobster layered with generous portions of hickory smoked bacon, sliced fresh tomatoes, lettuce and mayonnaise 19

GRILLED FRESH FISH SANDWICH

Day caught fresh fish, sautéed onions, mixed peppers and chipotle aioli 15

GRILLED FRESH VEGETABLES ON AN ARTISAN BUN

Grilled fresh eggplant, red and green peppers, zucchini and garlic topped with a red onion marmalade 10

SKIRT STEAK SANDWICH

Marinated, grilled skirt steak, topped with Cheddar cheese, sliced tomato, red onion and shredded lettuce 16

GRILLED CHICKEN SANDWICH

Chicken breast grilled served plain or jerked, with lettuce, tomato and onion 12

SPECIALTY PLATES

JERK CHICKEN BREAST

Chicken breast, marinated in our own jerk rub, grilled and served with BVI rice and beans 12

GRILLED FISH OF THE DAY

Freshly landed local fish in a citrus herb dressing, grilled and served with BVI rice and beans 18

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.

15% service charge added to bill. Please feel free tip your server based on service received.