The Old Man and The Sea
ROMANTIC DINING

- APPETIZERS -

SCALLOPS SEASIDE DUET 17
A foursome of scallops, served two different ways so you may enjoy a new side to scallops with each bite. Served on a bed of creamy Risotto.

ESCARGOT STUFFED MUSHROOM 15
Large Portobello mushroom stuffed with Escargots in parsley, garlic butter and brandy.

BEEF AND SHRIMP 17
Tenderloin cubes seared with onions, shallots, mushroom and breaded shrimp, drizzled with lemon and butter.

COCONUT CRUSTED SHRIMP WITH MANGO SALSA 16
Lightly deep-fried shrimp, herb and garlic, complemented with a cilantro-mint salsa.

STUFFED OYSTERS 17
Sautéed diced oysters, shrimp and fish, stuffed in oysters shell and topped with Hollandaise sauce.

STEAMED MUSSELS 15
Steamed in their own seawater, with white wine, shallots, garlic and a touch of parsley.

SHRIMP COCKTAIL 16
Our very own rendition of the already popular shrimp cocktail. For two 28

CEVICHE 14
Marinated fish.

- SOUPS AND SALADS -

SOUP DU JOUR 7
Our fresh soup of the day.

LOBSTER BISQUE 11
This creamy soup is made with fresh lobster caught around the island and a dash of brandy.

SAVANETA MANGROVE SALAD 13
Boston lettuce topped with red onion, radishes, toasted almonds and tossed with a maple syrup vinaigrette.

CRAB & AVOCADO SALAD 18
Pacific blue crab, served on a bed of mixed greens accentuated with avocado and tomatoes.

GARDEN SALAD 8
A medley of Boston lettuce, Romaine lettuce, cucumber, tomatoes, peppers, carrots and slices of red onion. Served with Italian or Thousand Island dressing.

PEAR & WALNUT SALAD 14
Mixed greens served with pear, Feta cheese crumbles, candied walnuts, bacon pieces and accompanied with a raspberry vinaigrette.

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- ENTRÉES -

Sauce suggestions: Champagne Truffle, Creamy Dill, A la Vodka or Wine Garlic Butter.

PINEAPPLE CURRIED SHRIMP 34
Large shrimps, onion, garlic and green pepper mixed in a curried cream sauce and stuffed in pineapple. Served on a bed of rice.

SOBER CAPT. JOBY'S SEAFOOD EXPLORATIONS 58
As Capt. Joby sailed the Caribbean, he satisfied his hunger with this amazing creation of shrimp, mussels, lobster and fish, mixed in a creamy dill-tomato-Sambuca sauce. Served over a nest of linguini.

DUELING LOBSTER TAIL 54
Two baby lobster tails and mussels served on a bed of mashed potato.

FRESH CATCH OF THE DAY 31
Served to your liking, with your choice of Creole or lemon-garlic butter.

OUR SIGNATURE 'PAPAYA' CATCH 31
This is a favorite! Our fresh catch seared to perfection and topped with a spicy papaya sauce.

CHAMPAGNE TRUFFLE SHRIMP 39
Simmered shrimp with shallots, champagne and a touch of truffle, layered on a nest of angel hair pasta.

GRILLED HARPOON 32
Fresh catch, shrimp, onion, bell pepper and tomato, accompanied with a spicy papaya sauce.

LINGUINE TUTTOMARE 58
A combination of shrimp, lobster, mussels, clams and fish mixed in a light garlic-basil-tomato broth and tossed with linguini.

RACK OF LAMB 49
Roasted in a brown sauce.

- FROM OUR WOOD FIRED GRILL -

Sauce suggestions: Champagne Truffle, Creamy Dill, A la Vodka or Wine Garlic Butter.

FILET MIGNON IN GREEN PEPPER SAUCE 37
Tenderloin grilled to perfection, wrapped in hickory smoked bacon, and served with green pepper sauce on the side .

RIB EYE STEAK 45
14 Oz. Marbled and tender, grilled to your liking.

- POULTRY & VEGETARIAN -

Sauce suggestions: Champagne Truffle, Creamy Dill, A la Vodka or Wine Garlic Butter.

SIGNATURE LOCAL DISH 'KEESHI YENA' (Stuffed Gouda) 28
Marinated chicken breast, cashew, capers, baby onions, green olives and raisins, all covered with Gouda cheese.

SUN-DRIED TOMATO CHICKEN BREAST 27
Stuffed chicken breast with sun dried tomatoes, a touch of lemon zest and broiled to perfection.

VEGETARIAN PASTA .... price
Broccoli, mushrooms, unions, peppers, asparagus and tomatoes in a pesto sauce, served on a bed of linguini.