



CARIBBEAN FUSION

BEACHFRONT BAR & GRILL

Dinner Menu

Open Nightly

6pm-10pm

STARTERS

CONCH FRITTERS

Fresh conch in a light batter, deep fried

Complimented with cocktail sauce 11

FLAMED COCONUT SHRIMP

Sautéed with coconut rum, butter, herbs and coconut cream

Served with aioli sauce 12

ESCARGOT

Prepared in the Martinique FWI style

Garlic, shallots, tarragon butter, finished with sherry and brandy 12

RUM & COKE WINGS

Tossed with our locally made vanilla rum 10

MUSSELS

Flown in from Prince Edward Island

Coconut curry or white wine butter with herbs 15

Entrée size 22

FRIED CALAMARI

Tender calamari served with fusion sauces Curry ketchup and key lime aioli

With fresh lemon 13

SALADS

GARDEN

Romaine, tomatoes, onions, cucumbers, shredded carrots and Fresh homemade

Dressing of your choice 8

CAESAR

Fresh romaine lettuce tossed with homemade Caesar dressing, sprinkled with

Shredded Parmesan cheese and topped with herbal croutons 11

add Chicken 15 add Shrimp or Mabi 17

TRADITIONAL GREEK

Fresh romaine lettuce with tomatoes,

Red onions, cucumbers, kalamata olives, feta cheese

Topped with Italian dressing 13

add Chicken 17 add Shrimp or Mabi 19

SOUP

COCONUT CURRY PUMPKIN SOUP 9

Soup du jour 9

PASTA

LASAGNA

Traditional homemade lasagna topped with melted mozzarella cheese 16

PENNE PESTO

Pasta in creamy pesto parmesan sauce with mushrooms,

Spinach and roma tomatoes 17

Add Chicken 21 add Shrimp 24

SEAFOOD RAVIOLI

Four cheeses, crab, shrimp, with lobster cream sauce 25

FROM THE LAND

JAMAICAN JERK CHICKEN

Marinated with Jamaican jerk seasoning, grilled and oven finished

Served with coconut rice 22

VIRGIN ISLAND BAR-B-QUE BABY BACK RIBS

Tender baby back ribs with our secret barbeque sauce. Fall off the bone good! 26

NEW YORK STRIP STEAK

12 oz. Steak, grilled and served with a shallot brandy reduction 27

FROM THE SEA

Local Catch

From our local fishermen and local Caribbean waters!

MAHI MAHI RUN DOWN

Pan seared and topped with a sauce of coconut milk, garlic, tomatoes,

Herbs and shallots 26

CRAB STUFFED GROUPER

Groupers, blue crab, panko bread crumbs with citrus butter 28

WHOLE SNAPPER

With our Jamaican run down sauce or creole sauce Steamed or fried 28

TRINIDADIAN COCONUT CURRY SHRIMP

Shrimp sautéed with scallions in a sweet coconut curry sauce 28

ST. KITTS STYLED STUFFED LOBSTERS (Seasonal)

Avg. 1-1.5lbs lobster, stuffed with fresh herbs and seasoned bread crumbs

Served with curry rum sauce or drawn lemon butter MP

DESSERTS

BROWNIE A LA MODE 9

A rich chocolate fudge brownie, topped with vanilla bean ice cream

TRES LECHEs AND SALTED CARAMEL BREAD PUDDING 8

Served warm, topped with fresh whipped cream

TRIOS

ICE CREAM 9

Three flavors

SORBET 9

Three flavors

CRÈME BRULÉE 10

Vanilla bean, mango, guava

Caribbean Buffet

**Every Friday Night from 6 to 10 pm
Eat and Drink to Live Music**

**Enjoy Local Favorites and Experience the
Flavors of the Island**

**Spend Some Relaxing Time on the Beach and
Enjoy Our**

Caribbean Brunch Buffet

**At the Caribbean Fusion
Beachfront Bar & Grill
11 AM to 2 PM**

We appreciate your business. Enjoy your dinner with us