

for lobster on the rock!
Great steaks and seafood.
A true island experience...

BREAKFAST: Daily 7:30-10:30am

LUNCH: Daily 11:30am-2pm

DINNER: 6-9:30pm

CREATIVE NIGHTLY SPECIALS



Reservations recommended 340-775-1800

SMALL PLATES

Prosciutto Wrapped Scallops - 11

Prosciutto Wrapped Scallops Pan Seared & Topped with a Pineapple Curry Sauce accompanied with a Pineapple Salsa

Seafood Cocktail - 12

Layered Lobster, Shrimp & Calamari Served with a Tomato Salsa, Avocado & a Passion Fruit Aioli

Calamari Fritti - 10

Flash Fried then Sautéed in Lemon Garlic Butter & Tossed with Parmesan Cheese

Lobster Arancini - 8

Lobster Risotto Wrapped Around Smoked Gouda Cheese & Rolled in Panko then Fried & Served with a Basil Aioli

Coconut Crusted Shrimp - 12

Served with a Mango Dipping Sauce

Caribbean Conch & Lobster Fritter - 9

Traditional Island Fritter with Conch & Lobster Pieces, Served with a Mango Chutney, Key Lime & Habanera Sauce

Mini "Jerk" Pork Tostada's - 9

Served with Guacamole, Key Lime Cilantro Slaw & Mango Salsa

Chicken or Vegetable Empanadas - 8

Crisp Pastries filled with Seasoned Vegetables &/or Chicken Served with Tomato Salsa

SOUPS & SALADS

Bolongo Bay Salad - 6

Mixed Greens, Pickled Red Onions, Tomato & Cucumber, Tossed with Sour-Sop Dressing

"The Wedge" - 8

A Crisp Wedge of Iceberg Lettuce Drizzled with Chunky Blue Cheese Dressing, Sliced Red Onions, Cherry Tomatoes & Bacon

Traditional Caesar Salad - 8

Traditional Salad Tossed with Parmesan Cheese, House Made Herbed Croutons

Lobster Bisque - 9

Creamy Soup Flavored with Sherry & Lobster

Baked French Onion Soup - 8

Caramelized Onions in a Beef Broth and Topped with a Crostini & Swiss Cheese

MAIN PLATES

N.Y. Strip Steak - 30

12 oz. Grilled Steak Served with Potato Wedges Tossed in Parmesan Cheese & Vegetables

Chimichurri Skirt Steak - 27

Grilled Steak Served with Potato Wedges Tossed in Parmesan Cheese & Plantains

Grilled Pork Rib Eye- 24

Grilled 100z. Prime Pork Rib Eye Served on a Bed of Mashed Potatoes with Fresh Vegetables Topped with an Apricot Chutney

Paradise Chicken - 23

Pan Seared Chicken Breast with a Mango Coulis & Served with Smashed Potatoes, Sautéed Vegetables

Vegetable Pasta of the Day - 19

A variety of Pasta Specials from our Chefs

*All inclusive guests limited to 1 lb

Bolongo Stuffed Caribbean Lobster - MP*

Approximately 1 lb. Of Lobster Split & Filled with a Seafood Stuffing, Broiled to Perfection & Served with Drawn Lemon Butter & Island Rice

Whole Lobsters are Seasonal & Based on Availability

Bolongo Shrimp Scampi - 25

Shrimp Sautéed in Garlic, Butter, White Wine, Lemon & Cherry Tomatoes Served with Risotto

Seafood Penne- 27

Lobster, Shrimp and Scallops in a Lobster Cream Sauce over Penne Pasta

Catch of the Day Choose from Today's Fish Selections - MP

Grilled, Pan Seared or Broiled with either Blackened, West Indian Style or Lemon Butter & Served with Island Style Rice, Black Beans & Pineapple Salsa