Captain's Menu

€55.99

Starter, Main Course and Dessert (Drink not included)

Starters

Marinated prawns, pear squash, papaya and a citrus & mint avocado salad

White tuna ceviche, coriander, lime and fried tacos

Main Courses

Grilled beef tenderloin, smoked spiced pepper glaze, wild-caught king prawns, mangetout, onions and peppers

Steamed fillet of red snapper, smoked aubergine and a ginger tomato chutney

Dessert

A la carte

Children's Menu

for children aged from 3 to 11

€ 18.99 PLUS



Starter, Main Course, Dessert and Drink

Vittel® (33 cl) or Minute Maid® Orange* or Apple* juice or a Glass of Milk (20 cl)

A different soft drink (25 cl) may replace a similar item on request

Tuna roulade or Vegetable salsa

Main Courses

Roast chicken breast or Pasta with vegetable bolognaise

Side dish of choice: rice, sweet potato purée, green vegetables

Desserts

Vanilla ice cream with chocolate drizzle or Fruit smoothie

Premium Children's Menz for children aged from 3 to 11



Starter, Main Course, Dessert and Drink

Vittel® (33 cl) or Minute Maid® Orange* or Apple* juice or a Glass of Milk (20 cl)

A different soft drink (25 cl) may replace a similar item on request

Starters

Buckwheat pancake with flaked tuna or Tomato salad with quinoa

Main Courses

Mahi-mahi fish fillet or Beef tenderloin

Side dish of choice: rice, sweet potato purée, green vegetables

Desserts

Fruit minestrone or Chocolate mousse

*Made from concentrated fruit juice.

Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you with information on allergens present in our dishes.





I won this establishment - fair and square - in a wager with the lovely Angelica Teach.

Enjoy yourselves, don't do anything I wouldn't do, and most importantly, eat up and drink up me hearties! Yo ho!

Paptain Jack Sparrow

"Home-Made" dishes are made on-site from fresh ingredients.

Tax included

Starters ____

	OLUITEIS PREMIUM	
	Marinated prawns, pear squash,	
	papaya and a citrus & mint avocado salad	€ 17.99
	Spicy black pudding, roasted plantain	
	with creole-style meatballs and cabbage salad	€ 16.99
	Cod fritters with cassava fries,	
	tamarind sauce and a creole cabbage salad	€ 16.99
	White tuna ceviche, coriander, lime and fried tacos	€ 17.99
	Crab bake with a tangy multicoloured carrot salad	€ 17.99
V	Quinoa salad with a spicy cashew nut vinaigrette	€ 15.99
	Island-style fish soup	€ 16.99
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	Main Courses	
	Grilled wahoo fillet, sweet potato mash	
	and tangy multicoloured carrot salad	€ 34.99
	Steamed fillet of red snapper,	
	smoked aubergine and a ginger tomato chutney	€ 36.99
	Oven-baked mahi-mahi fish steak	
	with coconut sauce and peppers	. € 34.99
	Grilled wild-caught king prawns, shallots and sundried tomatoes,	
	with an orange-flavoured bell pepper and jalapenos salsa	€ 42.99
-	Caribbean chicken and prawns with the Captain's rice	
	Slow-roast smoked suckling pig	
	with grilled aubergine and squash	. € 34.99
	Grilled beef tenderloin, smoked spiced pepper glaze,	
	wild-caught king prawns, mangetout, onions and peppers	€ 42.99
	Prime beef rib with a tamarind glaze,	
	jalapeno salsa and sweet potato	€ 36.99
V	Vegetable curry, plantain banana and the Captain's rice	€ 30.99
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	Desserts PREMIUM	
	Island-style rice pudding with mango purée	€ 13.99
	Banana baked in rum and cane sugar,	
	with caramelised pecan nuts	. € 14.99
	Tropical fruit soup with muscovado sugar and coconut foam	
	Chocolate tart with vanilla ice cream and spiced syrup	
	Caramelised pineapple tart with vanilla cream	
	and spicy salted caramel	€ 14.99
	Guava and coconut cream cheesecake	•
	Assortment of tropical sorbets	
	Coffee or tea 'gourmand' (Selection of mini-desserts)	
	We suggest you enjoy your dessert accompanied by a glass of Shrubb.	

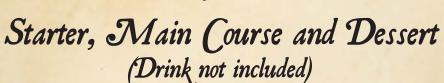
We suggest you enjoy your dessert accompanied by a glass of Shrubb. Often called Christmas Punch, Shrubb is a rum-based liqueur with natural orange flavours Saint James - Shrubb Creole 2 d: € 6.39 - 4 d: € 9.39

Celebrate your birthday with us - € 29.00

Don't forget to order your birthday dessert before your meal!

Dessert for up to 8 people

Pirates' Treasure Menze € 39.99



Starters

Island-style fish soup

Ouinoa salad with a spicy cashew nut vinaigrette

Main Courses

Oven-baked mahi-mahi fish steak with coconut sauce and peppers

Slow-roast smoked suckling pig with grilled aubergine and squash

Desserts

Island-style rice pudding with mango purée

Tropical fruit soup with muscovado sugar and coconut foam

Seven Seas Pearl Menz,

€ 46.99

Starter, Main Course and Dessert (Drink not included)

Starters

Spicy black pudding, roasted plantain with creole-style meatballs and cabbage salad

Cod fritters with cassava fries, tamarind sauce and a creole cabbage salad

Main Courses

Prime beef rib with a tamarind glaze, jalapeno salsa and sweet potato

Caribbean chicken and prawns with the Captain's rice

Desserts

Banana baked in rum and cane sugar, with caramelised pecan nuts

Chocolate tart with vanilla ice cream and spiced syrup

V Vegetarian suggestion

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