





COLD

Beef Carpaccio

Thinly sliced raw beef tenderloin, pesto, arugula, roasted pine nuts and Parmesan cheese	
Goat cheese wrapped in Italian Prosciutto ham Flash seared and served on a bed of greens with raspberry vinaigrette	9.95
Smoked Salmon Served on a bed of lettuce dressed with a mustard dill mayogrette	11.95
Shrimp Cocktail Served with a tangy cocktail sauce with garlic, horseradish and lemon	13.95
Sesame crusted yellow fin Tuna tataky Drizzled with wasabi mayonnaise and sweet soy syrup, served on a bed of greens	12.95
HOT	
Garlic Escargots 1/2 dozen Sizzling hot. Cooked in garlic butter	11.95
Fried Calamari Tubes only, fried until golden crisp served with a spicy marinara dip	11.95
Spicy Shrimp The all time favourite. Shrimp in a spicy cream sauce.	13.95

A 15% service charge will be added to your bill. Prices and items are subject to change without prior notice



SOUPS

A must try!

Soup of the Day



New England Clan Chowder





All prices are in US\$

7.95

6.95

9.95

Ask your waiter

All prices are in US\$

24.95

29.95

All prices are in US\$

28.95

29,95

32.95

21.95

14.95

12.95

32.95

All prices are in US\$

11.95

Creamy tomato Soup Grandma's recipe Caribbean Seafood Soup

SALADS	
Tossed garden greens Served with our homemade garlic-cheese croutons, extra virgin olive oil and balsamic vinegar	8.50
Caprese Salad Slices of ripe juicy tomatoes topped with fresh soft mozzarella and served with balsamic vinegar, virgin olive oil and fresh basil	11.95
Matthew's Salad With grilled chicken breast, apple, walnuts and a light curry dressing	12.95
Caesar Salad Romaine lettuce, homemade croutons, Caesar dressing and Parmesan cheese Add: Chicken 4.95 Beef 6.95 Shrimp 7.95	8.95
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26.95 Filet of Red Snapper Sauteed and served with a Creole sauce

MAIN COURSES

Sesame crusted, flash seared in extra virgin olive oil, served with

FROM THE WATERS

Sauteed and served with a creamy shrimp sauce

Filet of Grouper

Tuna Steak

soy and wasabi sauce

soy and wasabi sauce	
Filet of Salmon Sauteed and served with a creamy white wine sauce	26.95
Seafood Combination Grouper, shrimp, green shell mussels and calamari all smothered in a light basil and tomato sauce	31.95
Caribbean shrimp Tossed with spring vegetables, garlic, sweet chilly and lime	29.95
Lobster Tail 10oz Choose your style: Grilled, Pan fried, Thermidor or Fra Diablo	45.00
Piña Colada Shrimp Caribbean shrimp prepared with pineapple, Caribbean rum and coconut in a creamy sauce	29.95
Mahi Mahi With a white wine lemon sauce	26.95
Coconut Shrimp Back by popular demand. Breaded with shredded coconut and deep fried	29.95
All main courses are served with mixed vegetables and white rice	
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Beef tenderloin tips in a creamy truffle sauce, served over Fettuccine pasta Boz Filet Mignon Served with a brandy-mushroom sauce

A skewer with mushrooms, bell pepper and onion, grilled with your choice of:

FROM THE FIELDS

Beef Tips

Grilled Kebab

Cordon Bleu

with a mushroom sauce

Meat Combo

Surf and turf

Filet Mignon and garlic shrimp.

Chicken Parmigiana

Lasagna Bolognese

Served over pasta

- Chicken

- Beef

- Shrimp

21.95 25.95 27.95 21.95 Breaded chicken breast, stuffed with ham and Gouda cheese, served 25.95 Filet Mignon, chicken breast and Chorizo.

ITALIAN

Prepared with USDA ground beef, fresh tomato, basil and onions

All main courses above are served with mixed vegetables and creamy potatoes

Pizza Margherita Served with tomato sauce and mozzarella cheese Choose your toppings: ham, pepperoni, green pepper, mushroom, onion, black olives and pineapple \$ 1.50 per topping 29.95 Pasta Cartoccio Scallops, shrimp, mussels, squid, baby clams and fresh tomato sauce