



Appetizers

Fritto Misto <small>G SF</small> <i>Calamari, shrimps, soft shell crab, garlic aioli</i>	75
Cantaloupe Gazpacho <small>G VE</small> <i>Roasted bell peppers, sherry vinegar, mini croutons</i>	65
Fish Tacos <i>Local catch, pickled cabbage, blackened pineapple salsa</i>	75
Canouan Caesar Salad <small>D G V</small> <i>Watermelon, aged balsamic vinegar, Parmesan, croutons</i> Add on <i>prawns</i> or <i>grilled chicken breast</i>	80 20
Tex-Mex Bowl <i>Rice, roasted corn, black beans, tomatoes, creamy jalapeño dressing</i>	70
Watercress & Roasted Beets <small>D N</small> <i>Goat cheese, pistachios, white balsamic reduction</i>	65

Local Flavors

Lagoon Ceviche <i>White fish, pico de gallo, taro chips</i>	85
Cod Fritters <small>G</small> <i>Local slaw, curry aioli</i>	65
Beef Empanadas <small>G</small> <i>herb sofrito, mango sauce</i>	75

D= Dairy G= Gluten N= Nuts SF= Shellfish V= Vegetarian VE= Vegan

All prices are in Eastern Caribbean Dollar (EC\$) and are subject 16% government taxes 10% service charge
US\$1.00 = EC\$2.70



Sandwich & Burger

All served with French fries

Our Truly Vegan Patty <small>G VE</small>	85
<i>Lentils, beets, cannellini beans, broccoli, cauliflower, mushrooms</i>	
Crispy Chicken Sandwich <small>G</small>	80
<i>Brioche, pickles, tomatoes, Vincentian hot pepper sauce</i>	
The American Burger <small>D G</small>	80
<i>Brioche, lettuce, tomatoes, red onion, aged Cheddar, smoked bacon, chipotle mayo</i>	

Build Your Own Pizza D G

Base tomato sauce & mozzarella

Cheeses	20
<i>Goat, Parmesan, Blue Cheese</i>	
Toppings - Plant Based	20
<i>Mushrooms, onion, peppers, olives, pineapple, broccoli</i>	
Toppings - Meat Based	25
<i>Prosciutto, smoked bacon, sausage, pepperoni</i>	

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Build Your Own Pasta_G Pastas of the Day

Sauces	80
<i>Cherry tomatoes & herbs, Alfredo, aglio e olio</i>	
Add ons - Plant Base	20
<i>Mushrooms, spinach, broccoli, eggplant</i>	
Add ons - Meat Based	25
<i>Chicken, sausage, beef ragù</i>	
Add ons - Seafood Based	30
<i>Prawns, calamari</i>	

Main Courses

Vegetarian Fried Rice _{VE}	80
<i>Jasmine rice, peppers, garlic, ginger, green onions, cabbage, chili</i>	
Chili Garlic Noodles Tofu _{VE}	85
<i>Carrots, peppers, cilantro, soy sauce</i>	
Catch Of The Day	120
<i>Sugar cane glazed sweet potatoes, christophene, mango & passion fruit salsa</i>	
Steak Frites _D	210
<i>Pan seared striploin steak, peppercorn sauce, French fries</i>	

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Desserts

Chocolate Lava Cake <small>D G</small> <i>Vanilla ice cream, raspberry coulis</i>	55
Mango Cheesecake <small>D G</small> <i>Passion fruit sauce, mint</i>	55
Homemade Ice Cream & Sorbet Selection (3 scoops)	55

Coffee Corner

All our coffees and teas are sustainably certified

Americano Espresso	15
Latte Cappuccino Hot Chocolate	18
Iced Americano Iced Latte Iced Cappuccino	18
Affogato al Caffè (Vanilla Ice Cream & Espresso)	29

Organic Teas

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English Breakfast Lavender Earl Grey Long-life Green	16
Oolong Chamomile Peppermint Vanilla Rooibos	16

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