



APPERTIFS & COCKTAILS

Gingered Bourbon Lemonade

Woodford Reserve bourbon, Cointreau, sour, syrup, soda, lemon, fresh ginger

Ginger Grouse - Famous Grouse Whisky, ginger beer soda and fresh lime juice

1888 Old Fashioned - Brugal 1888 rum, bitters, sugar, cherry, orange, maraschino cherries

Manhattan - bourbon, sweet vermouth, bitters, maraschino cherry, twist of orange peel

Seafire Trail - bourbon, pineapple juice, bitters, lemon juice, orange juice, syrup

Black Cran-Appletini - Cutty Sark whiskey, cranberry juice, sour apple schnapps

Fuzzy Beam - Jim Beam bourbon, peach schnapps, lemon-lime soda, orange juice

SOUPS

Creamy Bahamian Conch Chowder

Oxtail Soup – beggars truffle purse

SALADS

Steakhouse Salad – papaya-ginger vinaigrette

Pear & Blue Cheese

Classic Caesar

Lobster & Asparagus – avocado, citrus dressing

STARTERS

Andros Crab & Lobster Cake – plantain-grapefruit salsa

Melon & Prosciutto – quince jelly

Shrimp Cocktail

Beef Tenderloin Carpaccio – lemon olive oil drizzle

Grouper Ceviche – charred pineapple & ginger vinaigrette

Homemade Sausage Platter – chicken, beef & lamb sausages with pickle & mustard

Artichoke & Spinach Dip – crispy focaccia & pita chips

VEGETARIAN

Vegetable Chopped Salad – garbanzo beans, tomato, asparagus, cauliflower, bell peppers, carrots, lavash crisps, citrus dressing

Pearl Couscous – with olives, fried chilies, roasted vegetables & tomato dressing



BEEF & LAND

Filet Mignon

barrel cut CAB – 10oz

barrel cut CAB – 12oz

T-Bone Steak – 22oz

Boneless Rib Eye – 14oz

Surf & Turf

Wagyu short rib & lobster tail – 6oz

Veal Chop – 12oz

Veal Osso Bucco

Pork Chop

Rack of Lamb – olive tapenade

Mixed Grill

lamb chop, homemade sausage, chicken,
beef filet, bacon

Corn Fed Chicken Breast

char roasted, white wine, mushrooms, thyme



New York Strip - centre cut 14oz

All Natural Akaushi Beef (Red Wagyu) for the ultimate in marbling, flavor, tenderness, & juiciness.

OCEAN

Salmon – barbequed glazed or plain & simple

Grouper

Ahi Tuna

Bahamian Lobster Tail

Shrimp – marinated in olive oil & pickled lemon, mediterranean couscous

SIDES

Ham Hock Mac n' Cheese

Jumbo Onion Rings

Seafire Fries – jerk mayonnaise

Baked Potato

Peas n' Rice

Mashed Potatoes

Market Fresh Vegetable Selection

Sautéed Green Beans

Asparagus – hollandaise sauce

Creamed Spinach & Artichokes

Roasted Seasonal Mushrooms

15% gratuity will be added to all checks