



WATERS

Fiji	8-
Perrier	8-
Mango Iced Tea	2-

SPECIALITY DRINKS

BUSHWHACKER

This Famous Blended Drink is
Dessert with a Kick Served in a
Coconut Mug

BAMBOOLULU

Baileys, Banana, Cream of Coconut
& Light Rum in a Bamboo Mug

PARROT PUNCH

Secret Rum Punch in a Parrot Mug

Drinks 7-

With Keep Sake Mugs 14-

HOUSE WINES

BY THE GLASS

Cooks Sparkling Wine	6-
Chardonnay	7-
Pinot Grigio	7-
White Zinfandel	6-
Cab Sauvignon	8-
Pinot Noir	9-

SMALL PLATES

Prosciutto Wrapped Scallops 9-
Prosciutto Wrapped Scallops Pan Seared with
Topped with a Citrus Beurre Blanc &
accompanied with a Mango Salsa

Steamed Black Mussels 12-
Black Mussels Served in a Creole Tomato
Broth Accompanied with Grilled Crustini

Mediterranean Calamari 10-
Flash Fried then Sautéed in Lemon Garlic
Butter & Tossed with Parmesan Cheese &
Served with a Roasted Red Bell Pepper Sauce

Lobster Arancini 8-
Lobster Risotto Wrapped Around Smoked
Gouda Cheese & Rolled in Panko then Fried.
& Served with a Basil Aioli

Lobster Cakes 10-
Sautéed Seafood Cake with Lobster, Shrimp &
Crab Topped with a Creole Remoulade

Andalusian Gazpacho 8- Refreshing Cold Soup Made with Tomatoes, Bell Peppers,
Onions Celery, Cucumber, Garlic, Olive Oil & Lemon

Smoked Salmon Crustini's 10-
Salmon Atop a Buttered Crostini with Herbed
Cream Cheese, Red Onion, Capers &
Crème Fraiche

Baked Brie 9-
Lightly Breaded in Italian Bread Crumbs &
Baked then Topped with Apricot Jalapeno
Chutney & Served with Herbed Crustini's

Daily Bruschetta 7-
Grilled Artesian Baguette Topped with our
Daily Array of Fresh products

Lobster Bisque 8-
Creamy Soup Flavored with Sherry & Lobster

Baked French Onion Soup 8-
Caramelized Onions in a Beef Broth and
Topped with a Crostini & Swiss Cheese

FROM THE GARDEN

Bolongo Bay Salad
Mixed Greens, Pickled Red Onions, Roma
Tomato & Cucumber, Tossed with
Sour-Sop Dressing 6-

"The Wedge"
A Crisp Wedge of Iceberg Lettuce Drizzled
with Chunky Blue Cheese Dressing, Sliced
Red Onions, Pear Tomatoes & Bacon 8-

Traditional Caesar Salad
Traditional Salad Tossed with Parmesan Cheese, House Made Herbed Croutons 8-

Add: Lobster Medallions 18- Shrimp 18- Or Grilled Chicken 15-

ENTREES

FROM THE SEA

Lobster Mornay 30-

Lobster Baked in a Creamy Cheese Sauce with White Wine, Butter, Shallots & Tarragon Topped with a Puff Pastry Crust Served with White Truffle Risotto & Haricot Vert

Bolongo Stuffed Caribbean Lobster

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

**Whole Lobsters are Seasonal
& Based on Availability**

Seafood Penne 30-

Lobster Medallions, Shrimp & Mussels in a Sherry Cream Sauce Tossed in Penne Pasta

Sesame Crusted Ahi Tuna 28-

Pan Seared Tuna Topped with a Ponzu Vinaigrette Served with Rice, Wakame Salad, Pickled Ginger & Fresh Garden Vegetables

Pan Seared Snapper 25-

Seared Snapper Fillet with a Lemon Caper Beurre Blanc Atop a Tomato-Panzanella Salad

Pineapple Curry Shrimp 25-

Blackened Shrimp Topped with Pineapple Curry Sauce over a Bed of Herbed Risotto

FROM THE FIELDS

Grilled Filet Mignon 34-

8 oz. Grilled Beef Tenderloin Crusted in Blue Cheese & Topped with a Port Wine Reduction. Served with Braised Baby Vegetables & Roasted Fingerling Potatoes

N.Y. Strip Steak 30-

12 oz. Grilled Steak with Served with Pomme Frites Tossed in Truffle Oil & Parmesan Cheese Served with Braised Baby Vegetables

Stuffed Pork Chop 24-

Pork Chop Stuffed with a Mushrooms & Spinach Ragout on a Bed of Scalloped Potatoes Topped with a Caramelized Onion Marsala Sauce

Paradise Chicken 23-

10 oz. Grilled Chicken Breast Drizzled with a Mango Coulis & Served with Roasted Garlic Smashed Potatoes, Vegetables & Mango Salsa

FROM THE GARDEN

Pesto Pasta Primavera 20-

Garden Fresh Vegetables Sautéed & Tossed with a Lemon Basil Pesto Sauce Served Over Linguini

Baked Vegetable Timbale 21-

Eggplant, Roasted Red Pepper, Red Onions, Yellow Squash & Zucchini Baked with Mozzarella Cheese & a Roasted Red Pepper Marinara Sauce

Thank you for joining us for dinner.

Please enjoy!

Head Chef - Ford Martin