## 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



Starter, Main Course, Dessert and Drink

Vittel® (33 cl) or Minute Maid® Orange\* or Apple\* juice or Milk (20 cl)

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

Tuna roulade or Vegetable salsa

### Main Courses

Pan-fried chicken breast or Pasta with vegetable tomato sauce

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

### Desserts

Vanilla ice cream with chocolate drizzle or Fruit smoothie

Premium Children's Menz



Starter, Main Course, Dessert and Drink

Vittel® (33 cl) or Minute Maid® Orange\* or Apple\* juice or Milk (20 cl)

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

### Starters

Buckwheat wrap with flaked tuna or V 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 PREMIU

	OLUITUS 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	
	Island-style fish soup	€ 16.99
	Main Courses	
	Grilled wahoo fillet, sweet potato mash	
	and tangy multicoloured carrot salad	€ 34.99
	Steamed fillet of red snapper,	71.22
	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	€ 36.99
	Slow-roasted smoked suckling pig	
	with roasted 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
	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	
	Tonka bean flavoured chocolate tart	
		€ 14.99
	Caramelised pineapple tart with vanilla cream	
	and spicy salted caramel	€ 14.99
	Captain's Tricorn pastry filled with guava and coconut cream	
	Assortment of tropical sorbets	
	Coffee or tea 'gourmand' (Selection of mini-desserts)	
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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 flavour Saint Fames - 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

Starter, Main Course and Dessert (drink not included)

### 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

Caribbean chicken and prawns with the Captain's rice

Vegetable curry, plantain banana and the Captain's rice

### Desserts

Island-style rice pudding with mango purée

Tropical fruit soup with muscovado sugar and coconut foam

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## 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

Slow-roasted smoked suckling pig with roasted aubergine and squash

### Desserts

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

Tonka bean flavoured chocolate tart with vanilla ice cream and spice-infused syrup

Captain's Tricorn pastry filled with guava and coconut cream

Vegetarian suggestion

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