



Coastal Caribbean Cuisine
Curated by Chef Ray Mackey

APPITIZERS & STARTERS

Deep Creek Crab Cakes \$24
with Lemon Cilantro Aioli & pineapple Salsa

Island Conch & Lobster Fritters with Coconut RumCalypso Sauce \$16

Bahamain Conch Choweder \$18

Spiny Lobster Spring Rolls \$24
with Thai Chili Aioli & Chef Rays's Signature Mango Chutney

Buffalo Mozzarella & Local Tomato Salad \$24
with Balsamic Reduction & Fresh Pesto

Watermelon & Feta Salad with Sea Salt \$24

Classic Ceasar Salad \$22

Garden Green Salad with House Vinaigrette \$22



MAIN DISHES

BROWN SUGAR ROASTED PORK TENDERLOIN
WITH PINEAPPLE AU JUS - \$36

PAN SEARED CHICKEN BREAST WITH CREAMY MUSHROOM SAUCE
\$26

FLAMED GRILLED GROUPER WITH LEMON BUTTER BLANC \$40

BAHAMAIN SPINY LOBSTER MINCED WITH AROMATICS \$55

FLAMED GRILLED FILET MIGNON WITH HERB AU JUS \$45

SIDES

ROASTED SWEET POTATOES
GARLIC MASHED POTATOES
COCONUT INFUSED JASMINE RICE
STEAMED RICE
GARLIC BUTTER VEGETABLES

ASK YOUR SERVER ABOUT DAILY SPECIALS
18% GRATUITY WILL BE ADDED TO EACH CHECK