



## CHEF'S DAILY SPECIALS

**CARAMELIZED CAULIFLOWER SOUP CUP...2.95  
BOWL...3.95**

**BRAISED BEEF SHORT RIBS WITH POTATO  
GRATIN.....18.95**

**SESAME SEARED YELLOWFIN TUNA OVER BABY MIXED  
GREEN  
SALAD WITH TROPICAL FRUIT & GINGER SOY  
GLAZE..... 15.95**

**CAPPELINE FRUIT DE MER FRESH FISH AND SHELLFISH  
SIMMERED  
IN A ROASTED GARLIC TOMATO  
BROTH..... 19.95**

**COCONUT CRUSTED SHRIMP WITH MANGO COULIS AND  
COCONUT BASMATI RICE  
..... 18.95**

**GRILLED OR BLACKENED YELLOWFIN TUNA W/ PINEAPPLE-  
MANGO PICO DE GALLO AND MOROCCAN BBQ  
GLAZE.....18.95**

**CRANBERRY AND HORSERADISH ENCRUSTED SALMON  
WITH  
HONEY-DIJON  
DRIZZLE.....  
....17.95**

**FRESH LOCAL POMPANO MARTINIQUE W/ SAUTEED  
BANANAS & BANANA-LEMON BEURRE BLANC & COCONUT  
RICE....., 18.95**

**BLACKENED RIBEYE WITH GORGONZOLA BLACK-PEPPER  
BUTTER AND ONION  
STRAWS.....  
.....22.50**

**NEW ORLEANS SURF AND TURF PAN SEARED FILET  
MIGNON**

**& JUMBO SHRIMP SMOTHERED IN CREOLE DEMI-GLACE  
.....23.95**

**SWEET ONION CRUSTED CORVINA W/CHARDONNAY  
BEURRE BLANC, GRILLED VEGETABLES & SPAGHETTI  
SQUASH PROVENCALE.....18.95**

**ROSEMARY AND THYME CRUSTED RACK OF LAMB  
WITH A ROSEMARY MINT BALSAMIC  
GLAZE.....23.95**