

**SEASONAL**

## Local Lobster

From \$18

### **Lobster Salad**

Boiled Lobster with Pepper & Lime juice with French Mayonnaise dressing  
Served on a bed of mixed Salad

### **Lobster Pasta**

Sauteed Lobster with Garlic, Onions, Mushroom & Baby Spinach  
Cooked in Creamy White Sauce Topped with grated parmesan cheese

### **Spicy Lobster Curry**

Stir-fried Lobster in Red Curry Paste with Ginger, Scallions, Lemon Grass,  
Lime Kaffir, Galangal, Chili, Cilantro and basil  
Simmered in Coconut Milk with Vegetables  
Served with steamed White Rice and Cucumber Yoghurt

### **Open Lobster Raviole**

Layer of Ravioli Pasta stuffed with stir-fried Lobster with Garlic, Onions,  
Mushroom, Baby Spinach,  
Parmegiano Sauce topped with Crispy Shallots and Truffle Oil

### **Char-Grilled Lobster Tail (8oz)**

Set on Sauteed Daily Vegetables and Roasted Garlic Herbs Potatoes  
Garlic Butter Sauce

### **Oven Roasted Lobster Tail " French Style" (8oz)**

Lobster rub with Dijon Mustard and Extra Virgin Olive Oil  
Served with Sauteed Mixed Vegetables and Garlic Herbs Potatoes

### **Dominican Paella**

Sauteed of Tuna, Grouper, Salmon, Mussel, Scallop, Shrimp,  
Chicken, Chorizo & Lobster cooked with Onion, Bell Peppers, Celery,  
Cherry Tomato, Cilantro, Green Peas, Fish Broth, White Wine, Saffron & Rice

### **Surf & Turf**

8 oz Pan-roasted Fillet Tenderloin & 8 oz Char-Grilled Lobster tail  
Served with sauteed daily vegetables and roasted garlic herbs potatoes  
Garlic Butter sauce & Green peppercorn Sauce

