



## *Starters...*

### **Cheese Ravioli...\$6.50**

*Tossed in white wine cream sauce and topped with onion marmalade*

### **Conch Fritters...\$8**

*Served with green plantain chips and jerk mayo*

### **Fried Calamari...\$9**

*Fried calamari served with a side of marinara sauce*

### **Crab Cake...\$8**

*Crab meat blended with fresh herbs and seasoning, served with plantain chips, and tartar sauce*

## *Soup...*

### **Collier's Conch Chowder...\$7**

*Traditional red style chowder*

## *Salads...*

### **Caesar Salad ...\$7.50**

*Romaine lettuce tossed with our very own house-made dressing and croutons*

### **Greek Salad...\$8.50**

*Cucumbers, onions, sweet peppers, kalamata olives, feta cheese  
Tossed with fresh greens*

### **David's Salad...\$8**

*Pineapple, coconut and ginger over fresh greens, with blue cheese dressing*

### **Island Salad...\$7.50**

*Tropical fruit and mango vinaigrette  
Served on a bed of fresh greens*

*All prices in Cayman Islands Dollars. 15% gratuity will be added to your bill*



## *Seafood...*

### **Mahi Mahi ...\$19.95**

*Grilled or blackened, with a herb cream sauce, served mashed potatoes or fries*

### **Coconut Grouper...\$21.95**

*Grouper breaded with coconut, deep fried and served with West Indian curry sauce and tomato chutney and rice*

### **Baked Caribbean Lobster and Black Tiger Shrimp...\$28**

*Lobster & shrimp sautéed in a garlic herb cream sauce bordered with mashed potatoes,  
Topped with parmesan & boursin cheese and baked*

### **Scallops Au Gratin...\$26**

*Scallops baked in a garlic herb cream sauce with mashed potatoes,  
Topped with parmesan & boursin cheese*

### **Seafood Creole...\$19.95**

*Fresh island seafood, sautéed with rum, bell and scotch bonnet peppers, and simmered in a tomato sauce*

### **Steamed Seafood Platter...\$32**

*Half lobster tail, scallops, shrimp and fish steamed to perfection and served with lemon garlic butter*

### **Cayman Rundown...\$19.95**

*Fresh conch, shrimp and fish simmered in coconut milk with salt beef  
Served with rice*

## *Meats and Poultry...*

### **Grilled New York Steak...\$27**

*10 oz. New York Steak served with sautéed mushrooms, mashed potatoes and vegetables*

### **Pork Tenderloin...\$19.95**

*Spiked with jerk seasoning and grilled. Served with mashed potatoes, onion marmalade and balsamic reduction*

### **Surf & Turf... \$25**

*Skewer of grilled tenderloin & sirloin with a skewer of jerked scallops & shrimp,  
served over Cuban sweet potato au gratin and topped with sauce chauron*

### **Caribbean Jerk Chicken...\$16.50**

*Half chicken, seasoned with jerk spice and roasted,  
Served with rice and beans, plantains and a jerk sauce*

### **Beef Tenderloin...\$31**

*8oz fillet mignon topped with a blue cheese-herb crumble,  
Served with Cuban sweet potato au gratin and red wine demi glaze*

## *Pastas...*

### **Blackened Chicken Fettuccine...\$19.95**

*Fettuccine tossed in a rosé sauce with olives and fresh herbs, topped with blackened chicken breast*

### **Chicken Parmesan...\$19**

*Parmesan and herb crusted breast of chicken, served over fettuccini, tossed with a marinara sauce*

### **Spicy Shrimp Pasta...\$21**

*Penne and shrimp, tossed in a scotch bonnet and herb cream sauce*

☺ *All Entrées served with a small salad* ☺

*All prices in Cayman Islands Dollars. 15% gratuity will be added to your bill*