

DINNER

Appetizers

Crunchy Coconut Shrimp - \$13

Five Jumbo Prawns crusted with coconut flakes and fried, served with sweet chili sauce.

Beer Battered Shrimp - \$13

Shrimp battered in a crunchy tempura and fried, served with sweet chili sauce.

Shrimp in bacon wrap - \$14

Jumbo Shrimp wrapped in bacon & deep fried, served with sweet chili sauce.

Fried Farm Fresh Okra - \$5 (seasonal)

Beer battered farm fresh Jamaican Okra, served with ranch dressing

Bruschetta with tomato and basil - \$6

Fresh tomato chopped with garlic and homegrown basil tossed with a balsamic glaze served on top of fresh baguette toasted.

Seafood plantain cups - \$14

Dices of seafood seasoned to perfection in a curry sauce and served in roasted plantain cups.

Kebabs - \$12

Chicken, Shrimp or Veggies only, served with sweet chili sauce.

Soup

Soup de Jour \$3.00

Seafood Chowder \$4.00

Homemade chicken noodle soup with big chunks of vegetables \$3.00

Jamaican red peas \$3.00

Veggie or fish broth - \$2.00

Salads

Chef Salad \$15

Grilled chicken breast, bacon, hard-boiled eggs, cheese, tomato and cucumbers, served with a bed of lettuce.

Conch Salad \$14 (seasonal)

Conch finely chopped and mixed with fresh vegetables and a splash of lime juice.

Caprese Salad \$10

Tomato, fresh mozzarella, balsamic glaze, topped with basil from our very own garden.

Blue Skies Caesar Salad \$10

Fresh lettuce chopped and tossed in our homemade Caesar dressing and croutons, topped with parmesan cheese (add chicken \$11, add shrimp \$13)



Entrée

From the Sea

Grilled Lobster (seasonal) \$35

Spiny Caribbean lobster, perfectly seasoned & grilled on an open flame, topped with drawn herbed butter.

Curried Lobster (seasonal) \$30

Shelled lobster, seasoned in curry and other spices and slow cooked in coconut milk and diced potato.

Dana's Seafood Rundown \$30

Fresh seafood sautéed then simmered in our authentic signature "Coconut Rundown Sauce" & local Jamaican spices.

Roasted Conch (seasonal) \$30

Seasoned with local spices & scotch bonnet peppers, marinated for 24 hours and char grilled, served with sweet & spicy escovietch sauce.

Curried Conch (seasonal) \$25

Seasoned in curry and other spices and slow cooked in coconut milk and diced potato or foil paper roasted.

Pan Fried Snapper \$20

Whole or fillet seasoned snapper, pan fried, topped with sautéed onions, carrots, scallion, sweet peppers.

Steamed Snapper \$20

Whole fish stuffed with seasoned vegetables, herbs and spices then steamed in coconut milk.

Battered Fish and Chips \$20

Fillet of fish battered and fried and plated with spicy potato wedges.

Shrimp – your style \$25

Garlic, Curried, Coconut Curry, Rundown, Scampi, Grilled, or Sauteed.

Fresh Caught Fish of the Day – your style \$20

Whole or fillet – Curried, Garlic, Grilled, Brown Stew, Escovietch, Steamed, Coconut, or Foil Paper Roasted.

From the Land

USDA Choice NY Striploin or Filet Mignon \$40

Marinated in the best flavor then grilled slightly charred to seal in the juiciness.

Surf & Turf \$55

Select ocean delicacies (fish, lobster, shrimp, or conch) with striploin steak in pimento butter sauce.

Chicken – your style \$14

Jerked, Fried, Barbecue, Curried, Brown Stewed, or Sweet & Sour.

BBQ Ribs \$20

Slow smoked baby back ribs in our signature homemade BBQ spicy sauce.

Pork Tenderloin \$20

Seasoned-rubbed pork tenderloin, slow roasted, and served with our homemade BBQ sauce.

Oxtail \$25

One of Jamaica's most iconic dishes, seasoned with local spices and scotch bonnet pepper then simmered down with broad beans, butter beans, carrots and rolled dumplings to a tender, juicy to the bone goodness.

Curried Goat \$25

An insanely delicious iconic Jamaican dish, chunky pieces of mutton slowly simmered in aromatic blend of garlic, ginger, thyme, onions, potato, and hot pepper with curry taking center stage, cooked until tender.

All entrees served with either Rice & Peas, White Rice, Garlic Mash Potatoes, Potato Wedges Seasoned, Fries, Grilled Veggies, or Sauteed Veggies.

From Italy

Fettuccine Alfredo \$12

Fettuccine tossed in creamy alfredo sauce with seasoned vegetables (add chicken \$14 or shrimp \$18)

Chicken Penne \$14

Sauteed chicken with bell peppers, onions, in olive oil with parmesan cheese on penne pasta.

Sausage, Bacon & Shrimp Arrabiatta \$22

Jumbo shrimp, bacon bits and jerked sausage with diced tomato and bell peppers in a spicy Arrabiatta sauce on linguine pasta

Veggie Penne \$12

Penne pasta tossed with fresh herbs and spices with spinach, cabbage, carrots, bell peppers, scallion, onions, broccoli, cauliflower in olive oil topped with parmesan cheese.

Desserts

Oreo Today \$4.99

Vanilla ice cream on top of crushed Oreo cookie bed

Banana Flambe \$5.99

Slices of banana covered with lime juice in buttery orange zest, vanilla, cinnamon and sugar and fired up with white rum and served with vanilla ice cream.

Key Lime Pie \$5.00

Fresh Jamaican key limes in a graham cracker crust.

Cheesecake \$5.99

Rich and creamy, topped with cherry, chocolate, caramel sauce, bananas flambe, or just plain delicious.

The Bomb! (Adults Only) \$4.99

Vanilla or Chocolate Ice Cream served over a shot of Tia Maria, Bailey's, or Kahlua, topped with whip cream.

Ask your server for tea, Blue Mountain coffee, cappuccino, espresso, or our signature cello shots.

All prices are quoted in US\$. GCT 15%+10% gratuity+3.5% credit card charge not included in above prices.