

Dinner Menu

Appetizers

CONCH FRITTERS With jerk mayonnaise .	8.00
MOZZARELLA STICKS Served with marinara sauce	8.00
CHICKEN WINGS Served with hot Sauce.	8.00
CALAMARI Served with cocktail Sauce.	8.00
JACKETED SHRIMP Wrapped in bacon, served with honey mustard sauce	10.00
BRUSCHETTA With tomatoes, red onions, parsley and olive oil.	4.00
BRUSCHETTA WITH CHEESE	4.50
SHRIMP SPRING ROLLS	10.00
VEGETARIAN SPRING ROLLS	8.00

Pastas

SEAFOOD LINGUINE Linguine with Shrimp, clams, fish, lobster & calamari with your choice of marinara or Alfredo sauce, served with garlic bread & vegetables	23.00
SHRIMP LINGUINE Grilled shrimp with choice of Alfredo or marinara sauce with fresh mixed vegetables & garlic bread	23.00
PENNE PRIMAVERA WITH GRILLED OR CAJUN CHICKEN Served with crispy seasonal vegetables tossed in a creamy tomato basil sauce served with garlic bread	19.00

Meats

NEW YORK STEAK With sautéed mushrooms and Pinot Noir sauce, served with scalloped potatoes and mixed vegetables	25.00
FILET MIGNON Served with cognac laced peppercorn sauce mixed seasonal vegetables & scalloped potatoes	29.00
JERK PORK TENDERLOIN Roast pork loin with tropical fruit salsa, served with fresh vegetables and roast potatoes.	25.00

Poultry

CALYPSO CHICKEN Chicken breast stuffed with ham and cheese, crusted with coconut flakes and fried, served with vegetables & scalloped potatoes.	19.00
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Soups & Salads

	<u>Cup/Bowl</u>
WHITE CONCH CHOWDER	6.00 /7.00
RED CONCH CHOWDER	6.00 /7.00
SHRIMP & LOBSTER BISQUE	6.00 /7.00
BLACK BEAN SOUP	5.00 /6.00
GARDEN SALAD	6.00
CAESAR SALAD	7.00
GREEK SALAD With feta cheese and black olives.	7.00

Seafood

CATCH OF THE DAY Prepared Cayman style, grilled, broiled, blackened or pan-fried. Served with rice and mixed vegetables	Market Price
FRESH RED SNAPPER TROPICAL STYLE Fresh filet of red snapper pan fried, topped with fresh banana and mango slices served with scalloped potatoes & fresh seasonal vegetables.	21.00
BROILED OR CAYMAN STYLE LOBSTER With garlic herb butter served with white rice and mixed vegetables.	Market Price
SHRIMP PORTUGUESE STYLE Lightly spiced shrimp sautéed with fresh garlic & lemon butter sauce served with rice & assorted seasonal vegetables	23.00
SUNSET PLATTER Fried shrimp in a Caybrew beer batter with tartar sauce, Mahi-Mahi blackened with Florida citrus and exotic fruit salsa broiled lobster with garlic butter served with scalloped potatoes, fresh vegetables and plantain.	29.00

Vegetarian Dishes

PENNE PRIMAVERA VEGETARIAN with crispy seasonal vegetables tossed in a creamy tomato basil sauce served with garlic bread	14.00
FRESH MUSHROOM RAVIOLI Gratinated with cream cheese sauce served with mixed vegetables and garlic bread.	14.00

Appetizers

- MURG TIKKA WITH MINT CHUTNEY** \$7.00
A succulent , boneless chicken breast marinated with yogurt & spices served on a kebab with bell peppers & onions.
- KATHI KEBAB KAZIRANGA** \$7.00
Tandoori chicken rolled in egg-dipped chapati with bell peppers, onions, mint and lime.
- BEEF SAMOSAS** \$7.00
Crispy Indian flour pastry patties stuffed with lightly spiced beef & potatoes.
- VEGETABLE SAMOSAS** \$5.50
Crispy Indian flour pastry patties stuffed with lightly spiced potatoes & peas.

Entrees

- CHICKEN TIKKA MASALA** \$19.00
Tandoori chicken tastefully seasoned with tomatoes, ginger, yogurt and mixed with a tomato gravy and flavored with cashew nuts, bell peppers & fresh cream
- CHICKEN KORMA** \$19.00
Marinated with yogurt, cooked with sautéed onions, ginger, garlic, turmeric and finished with cashew nuts and cream.
- CHICKEN JALFREZE** \$19.00
Yogurt marinated chicken cooked with onions and tomatoes & finished with sautéed bell peppers.
- TANDOORI CHICKEN** \$19.00
Served on the bone, marinated with lime juice & yogurt and served with mint Chutney and curry sauce.
- BALTI CHICKEN** \$19.00
Chicken curry cooked with green chilies, onions, yogurt and tomatoes finished with cilantro
- CHICKEN BIRYANI** \$19.00
Mixed with pulao rice and cooked with mint flavored Masala, served with raita & papadums.
- LAMB BIRYANI** \$21.00
Mixed with pulao rice and cooked with mint flavored Masala, served with raita & papadums.
- LAMB ROGAN JOSH** \$21.00
With hot selected Indian spices, slow cooked with tomatoes and chili.
- LAMB KORMA** \$21.00
Marinated with yogurt and cooked with cashew nuts, sautéed onions and fresh cream.
- GOSH MUTTER** \$21.00
Tender pieces of lamb cooked with select Indian spices, tomatoes, onions and green peas.
- PORK VINDALOO** \$21.00
Hot and delicious, cooked with Kashmiri chili paste and home made vinegar.
- MADRAS SHRIMP** \$23.00
Cooked with onions, fenugreek, cumin seeds, tomatoes, black pepper and finished with coconut milk.
- MALABAR FISH CURRY** \$21.00
Red snapper with coconut milk and sautéed onions flavored with green chili, curry leaves and turmeric
- NAVARATAN KORMA** \$16.00
Mixed vegetables cooked in a rich gravy and garnished with raisins and roasted cashew nuts.
- TOFU VEGETABLE CURRY** \$16.00
Served with potatoes, green and red peppers in a rich gravy made of tomatoes, cashews, onions and fresh cilantro.
- ALOO GOBI VEGETARIAN CURRY** \$16.00
Fried potatoes and cauliflower in a vegetable curry sauce with yogurt, nuts, herbs and spices.

ALL THE ABOVE SERVED WITH BASMATI RICE INDIAN SALAD & PAPADUMS

SIDE ORDERS	Yogurt Raita	\$2.00.....	Okra masala	\$4.00.....	Mix Pickle	\$2.00
	Mango Chutney	\$2.00....	Masala Dal	\$4.00.....	Papadums	\$2.00.....
	Kulcha Pita (Regular Naan)	\$1.50.....	Kulcha Pita (Garlic Naan)			\$2.00

TAJ MAHAL, In Agra, Uttar Pradesh, India (N 27°10' E 78°03')

Special Indian Dessert

- GULAB JAMUN WITH VANILA ICE CREAM** \$6.50
Deep fried milk dumplings soaked in cardamom flavored sugar syrup. Indian delicacy.