

# Ocean Breeze

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## Grilled Langoustine Prawns

*Grilled langoustine prawns split down the middle over an applewood fire and served with grilled asparagus and garlic mashed cassava root.....\$29*

## Coconut Shrimp Tacos

3 seasoned shrimp tacos with mango salsa and blue corn tortilla served with red and green cabbage coleslaw with chipotle and lime aioli with a side of creamed corn cake.....\$20

## Venison and Pineapple Curry Stew

*Chunks of venison with pineapples, potatoes, carrots, celery and sweet red and green bell peppers, that is slow cooked in a curry stew until tender served on a bed of fluffy basmati rice.....\$22*

## Jerk Island Ribeye

A grilled 14 oz center cut ribeye steak seasoned lightly with tropical jerk seasoning and served with a sweet potato mash and topped with pineapple butter and green papaya slaw.....\$26

## Parmesan and Pistachio Crusted Halibut

*10 oz halibut filet coated with pistachio and parmesan and pan fried until golden topped with a lemon and dill compound butter and served with wild mushroom orzo risotto and spinach salad.....\$27*

## Roasted Prime Rib Roast

Prime Rib Roast with Madeira Wine Demi-Glace served with sauteed Broccoli Rabe and rosemary roasted red potatoes.....\$20

## Mango and Lime Glazed Cornish Game Hen

*A whole cornish game hen that is slow roasted and glazed with a mango and lime with roasted fingerling potatoes, carrots, and turnips served with jasmine lemon rice.....\$18*

## Orange Glazed Baby Back Ribs

A full slab of baby back ribs that is slow roasted and smoked tender with an orange glaze and served with steamed stick rice and sesame green beans.....\$20