



Happy Thanksgiving!

STARTERS

GF OYSTERS ON THE HALF SHELL M/P
"ICED" WITH COCKTAIL SAUCE, MIGNONETTE, & LEMON
6 PC / 12 PC

SEASIDE SEAFOOD PLATTER 75
CHILLED MAINE LOBSTER, OYSTERS, SMOKED FISH DIP,
CEVICHE, COCKTAIL SHRIMP

ULTIMATE SEAFOOD PLATTER 120
CHILLED MAINE LOBSTERS, OYSTERS, SMOKED FISH DIP,
CEVICHE, COCKTAIL SHRIMP, LEMON AIOLI SHRIMP AND LOBSTER
MIX

GF BOWL OF BAHAMIAN SEAFOOD
CHOWDER 8

SOUP OF THE DAY

SPINACH & ARTICHOKE DIP 15
SERVED WARM, TOPPED WITH ROASTED RED PEPPERS, SERVED WITH
TORTILLA CHIPS

BAHAMIAN CONCH FRITTERS 14
GOLDEN BROWN, SERVED WITH A MANGO HABANERO SAUCE

BOCCE BALLS 13
PESTO MARINATED & PANKO BREADED CHERRY MOZZARELLA,
SERVED CRISPY WITH ROASTED TOMATO AIOLI, SHAVED PARMESAN,
& MICRO BASIL

COCONUT SHRIMP 17
WHITE SHRIMP, COCONUT COATED, SERVED WITH
ORANGE CHILI SAUCE

GF DYNAMITE SCALLOPS 18
BAY SCALLOPS ON THE HALF SHELL BAKED WITH OUR SIGNATURE
ASIAN STYLE CRAB CRUST, FINISHED WITH CILANTRO-INFUSED
OIL & SCALLIONS

CEVICHE 16
TRADITIONAL PREPARATION WITH CITRUS, ONION, CILANTRO,
TOMATOES, & JALAPENO PEPPERS SERVED WITH CRISPY CORN
CHIPS & AVOCADO-RED CHILI SALSA

LOBSTER FLATBREAD 18
BUTTERED LOBSTER, TOMATO, RED ONION, GARLIC, FONTINA
CHEESE, & MICRO BASIL

MIXED FISH DIP 14
APPLEWOOD SMOKED MAHI, TUNA, SWORDFISH, & SALMON, SERVED
WITH PICKLED ONIONS, CAPERS, CHERRY PEPPERS, & CRACKERS

ENTREES

COCONUT SHRIMP 25
WHITE SHRIMP, COCONUT COATED, SERVED WITH JASMINE RICE,
COLESLAW, & ORANGE CHILI SAUCE

FISH AND CHIPS 25
BEER-BATTERED ICELANDIC COD, SERVED WITH CITRUS TARTAR
SAUCE, FRENCH FRIES, & COLESLAW

VOLCANO CRAB CAKE 37
OVEN ROASTED WITH DYNAMITE CRAB TOPPING, OVER JASMINE
RICE & WAKAME SALAD, FINISHED WITH SRIRACHA AIOLI, AVOCADO
SALSA, SWEET DROP PEPPERS, & CRISPY WONTONS

CHICKEN & SHRIMP TERIYAKI 34
WOOD-GRILLED HALF CHICKEN & SHRIMP SERVED OVER JASMINE
RICE, PEAS, & CARROTS, FINISHED WITH GRILLED PINEAPPLE

GF FILET MIGNON MARSALA 49
MESQUITE WOOD-GRILLED, RUSTIC MASHED POTATOES &
ASPARAGUS, FINISHED WITH MUSHROOM MARSALA DEMI-GLACE
ADD SOUTH AFRICAN TAIL 39

RIBEYE STEAK 41
CHARGILLED OVER RUSTIC MASHED POTATOES & ROSEMARY
MUSHROOMS, FINISHED WITH GARLIC-HERB BUTTER, SERVED WITH
HORSERADISH CREAM SAUCE

CRISPY WHOLE SNAPPER 39
YELLOWTAIL SNAPPER, JASMINE RICE, & AVOCADO SALSA,
FINISHED WITH CHILI LIME SAUCE

LOBSTER SCAMPI 57
WOOD-GRILLED, OVER LINGUINE PASTA, TOSSED WITH PARMESAN
& TOMATO-CITRUS SAUCE, FINISHED WITH MICRO BASIL
ADD GRILLED SHRIMP 8
ADD SOUTH AFRICAN TAIL 39

GF SEAFOOD PAELLA 34
SHRIMP, MUSSELS, CLAMS, MAHI, CALAMARI, & CHORIZO SIMMERED
WITH GARLIC, PEPPERS, PEAS, ONIONS, & TOMATOES, SERVED OVER
SAFFRON INFUSED ORZO & RICE
ADD SOUTH AFRICAN TAIL 39

GF BABY BACK RIBS 32
CHARGILLED FULL RACK, GLAZED WITH ROOT BEER BBQ SAUCE,
COLESLAW & POTATO SALAD
ADD CHICKEN OR SHRIMP 8

BLACKENED MAHI & SHRIMP BOWL 28
BLACKENED MAHI AND SHRIMP OVER RICE, BLACK BEANS, & QUESO
FRESCO, FINISHED WITH SHREDDED LETTUCE, ROASTED CORN
SALSA, & CHIPOTLE AIOLI

SEAFOOD BAKED SALMON 37
OVEN ROASTED SALMON WITH MIXED SEAFOOD TOPPING, OVER
MASHED POTATOES & ASPARAGUS, FINISHED WITH LOBSTER SAUCE

SPECIALS

THANKSGIVING DINNER 29
OVEN ROASTED TURKEY, MASHED POTATOES, GREEN BEAN
CASSEROLE, STUFFING, CRANBERRY SAUCE, AND GRAVY

PECAN PIE 8

PUMPKIN PIE 7

ENTREES

MEDITERRANEAN BRANZINO 35
WOOD-GRILLED & BUTTERFLIED EUROPEAN SEABASS, BRUSHED
WITH GARLIC & HERBS, SERVED WITH A ROASTED
VEGETABLE MEDLEY & TZATZIKI

GF GARDEN QUINOA 22

SAUTEED ZUCCHINI, TOMATO, SPINACH, RED ONION, & BELL
PEPPERS, FINISHED WITH ROASTED VEGETABLES & CHERRY
PEPPER SAUCE
ADD CHICKEN OR SHRIMP 8

ENTREE SALADS

GF JANET'S LOBSTER & SHRIMP SALAD 26
HALF OF A STEAMED & CHILLED MAINE LOBSTER TOPPED WITH
SHRIMP SALAD OVER MIXED GREENS, HEARTS OF PALM, TOMATO,
MANGO SALSA, SCALLIONS, CUCUMBERS, ROASTED RED PEPPERS,
& MANGO DRESSING

POKE TUNA SALAD 25
AHI TUNA TOSSED WITH POKE MARINADE OVER MIXED GREENS,
EDAMAME, CARROTS, WATERMELON, CUCUMBERS, CRUNCHY
VEGETABLES, & SESAME BASIL VINAIGRETTE, FINISHED
WITH MICRO BASIL

HANDHELDS

SHRIMP & LOBSTER WRAP 20
SHRIMP & LOBSTER TOSSED WITH LEMON AIOLI, IN A TOMATO-
BASIL FLATBREAD WITH MIXED GREENS & DICED TOMATOES,
WITH FRENCH FRIES

BEACHSIDE BURGER 17
MESQUITE WOOD-GRILLED ANGUS BEEF PATTY, OVER LETTUCE,
TOMATO, & PICKLES, ON A TOASTED BUN, WITH FRENCH FRIES
ADD BACON 2

FISH SANDWICH 19
CHARGILLED MAHI OR SALMON, OVER BABY ARUGULA, TOMATO,
SWEET & SOUR CUCUMBERS, & LEMON AIOLI ON A TOASTED BUN,
WITH FRENCH FRIES

CRAB CAKE SANDWICH 23
PAN SEARED & OVEN ROASTED OVER LETTUCE, TOMATO, &
SEAFOOD MUSTARD SAUCE, ON A TOASTED BUN,
WITH OLD BAY FRENCH FRIES

GF GLUTEN FREE SELECTIONS
 MENU ITEM CONTAINS PORK

SMOKING IS PERMITTED ON THE OUTSIDE PATIO AREA, EXCEPT WHEN
FLAPS ARE DOWN OR DOORS ARE OPEN

AUTOMATIC 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS
OF THE LIVER, STOMACH, OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK
OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF
UNSURE OF YOUR RISK, CONSULT A PHYSICIAN (SECTION 61C-4.010(8), FDA FOOD CODE)

CONSUMER ADVISORY
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS (SECTION 3-603.11, FDA FOOD CODE)