

APPETIZERS

Black Beard's Jumbo Crab Cakes
with a Fruit Salsa and Honey-lime Tropical Coleslaw

Pirates Golden Pasta Envelopes
filled with Cheese covered in a Tomato and Green Chili Sauce

The Buccaneer's Sun-Ripened Pineapple
fresh island Pineapple with a Coconut covered Banana and Orange Glaze

Pearls of the Caribbean
*Crabmeat, Shrimp, and Salmon mixed in pearls of Couscous
with Lemon Grass infused Vinaigrette*

BREAD SPECIALTY

Cuban Rolls

CHEF'S RECOMMENDATIONS

Black Beard's Jumbo Crab Cakes
with a Fruit Salsa and Honey-lime Tropical Coleslaw

**Caribbean-style Spicy Vegetable
Gumbo Soup**

**The Black Pearl's Oven-Roasted
Beef Tenderloin**
*with Sour Cream Chive Smashed Potatoes, Sugar-baked Carrots
with a deep Red Wine Glaze*

*Sartori Amarone della Valpolicella, Veneto, Italy
Glass 10.75 Bottle 52.00*

Floating Island of Tropical Fruit Treasures
*Meringue chest filled with Tropical Fruit and Berries
surrounded by a Vanilla Sauce*

FIGHTER FARE

Baked Chicken Breast

Grilled Sirloin Steak

Citrus flavoured Poached Mahi Mahi

*All of the above are served with Garden Vegetables and
your choice of Steamed White Rice or Baked Potato.*

VEGETARIAN SELECTIONS

Baked Bell Pepper
filled with Caribbean Rice and light Coconut Curry Sauce

Tiger Lily's Grilled Eggplant
with Jamaican Vegetable Stew



SOUPS & SALADS

**Chilled-to-the-Bone Honeydew Melon
and Mango Soup**

Caribbean-style Spicy Vegetable Gumbo Soup

Hideaway Bay Salad
*Romaine Lettuce mixed with Garlic and Parmesan Shavings
with Jerk-spiced Croutons*

Jerk Chicken Salad
*strips of Jerk-spiced Chicken on fresh Garden Salad
with Plantain Chips*

Mr. Smee's Bib Lettuce
with Baby Greens and Raspberry Vinaigrette

MAIN COURSE

Treasure-of-the-Seas Grilled Shrimp and Seared Scallops
served on strings of Pasta and fresh Creamy Tomato Sauce

*Santa Margarita Pinot Grigio, Italy
Glass 7.25 Bottle 35.00*

Jack Sparrow's Musketed Smoked Pork Shank
on soft Herbed Polenta, Roasted Onion and Tomato Stew with a light barbecue Glaze

*Kendall Jackson VR Chardonnay, California
Glass 7.25 Bottle 35.00*

**Castaway Cay's Chicken Breast Rubbed
with Pirate Island Spice**
with Rice and Beans and Fried Okra on a rich Spiced Glaze

*La Crema Pinot Noir, Sonoma Coast
Glass 9.50 Bottle 45.00*

Captain Hook's Macadamia Dusted Mahi Mahi
with crushed Onion Potatoes, Sweet Carrots, Roasted Broccoli on mild Red Curry Sauce

*Fess Parker Chardonnay, Santa Barbara
Glass 7.50 Bottle 37.00*

The Black Pearl's Oven-Roasted Beef Tenderloin
*with Sour Cream Chive Smashed Potatoes and Sugar-baked Carrots
with a deep red Wine Glaze*

*Satori Amarone della Valpolicella, Veneto, Italy
Glass 10.75 Bottle 52.00*



PIRATES OF THE CARIBBEAN DINNER



SPECIALTY COCKTAILS

Captain's Treasure
Absolute Mandarin,
Peach Schnapps,
Cranberry Juice
4.95

Pirates Nest
Apple Pucker,
Peach Schnapps,
Malibu Pineapple Juice
4.95

Rusty Anchor
Midori,
Captain Morgan Rum,
Passion Fruit,
Cranberry Juice
4.95

DESSERTS

Shiver-me-Timbers White Chocolate Cheesecake
on a Macadamia barnacle bottom

Floating Island of Tropical Fruit Treasures
Meringue chest filled with Tropical Fruit and Berries surrounded by a Vanilla Sauce

Walk the
Triple Layered Chocolate
Gangplank Cake
and fall into a rich
Dark Chocolate Sauce

The Lost Banana
Treasure
found with Caramel Rum
Sauce and Vanilla Ice Cream
Flambéed by your Head Server
in the dining room

SPECIALTY COFFEES & LIQUEURS

Specialty Coffees

Espresso 2.00

Cappuccino 2.75

Irish Coffee

Irish Whiskey and
Whipped Cream 5.00

Jamaican Coffee

Tia Maria, Meyers's Rum
and Whipped Cream 5.00

After Dinner Liqueurs

Kahlúa 5.00

Grand Marnier 5.00

Amaretto di Saronno 5.00

Bailey's Irish Cream 5.00

Dessert Wines

Apple Ice Wine 9.50

Bonny Doon Muscat 8.25

Port

Quinta do Noval

10 Year Tawny 6.75

NO SUGAR ADDED DESSERTS

Mango Mousse Cake
with Whipped Cream
and Mango Compote

Coconut Rice Pudding
with Raspberry Sauce



THAR BE DRAGONS

