

ALL DAY DINING

SHORELINE BITES & SHAREABLES

**CHEF'S SOUP OF THE DAY
OR CARIBBEAN SOUP** ☾
CUP | 8 BOWL | 10

FISH DIP | 14

Yuca & plantain chips, jalapeño paprika, cucumber, celery, carrot

CRAB CAKE | 18

Mango-pineapple salsa, chipotle mayo, microgreens, lime vine

**HOMEMADE GUACAMOLE &
FRESH CHIPS** (GF) (V) | 15

TUNA TARTARE | 18

Yuca chips, cucumber, mango, avocado, sesame ginger soy, wasabi mayo

**ISLAND-STYLE
CONCH FRITTERS** | 18

Fresh conch, avocado, herbs, spices, chipotle aioli, baby microgreens salad, passion fruit vinaigrette

WINGS | 18

Buffalo, Asian plum or jerk guava BBQ sauce

TACO BAR

COCONUT SHRIMP | 17
BLACKENED MAHI-MAHI | 15
JERK CHICKEN | 13

Guacamole, cilantro pineapple slaw, corn salsa, spicy aioli, Cotija cheese, tortillas

CLASSIC SLIDERS | 15

Angus beef, bacon, cheddar cheese, pickle, lettuce, tomato, onion, chipotle aioli

HANDHELD SANDWICHES

All sandwiches are served with your choice of fries, sweet fries, fresh fruit or side salad

HOUSE BURGER | 19

8oz Angus beef, cheddar cheese, bacon, pickle, LTO, brioche bun

FRIED JERK CHICKEN SANDWICH | 18

Asian pineapple slaw, LTO, jerk sauce, sweet chili aioli, brioche bun

PLANT-BASED BURGER (V) | 18

Plant-based; brown rice, quinoa, chickpeas, red beans, black beans, corn, fresh herbs & spices, LTO, avocado, chipotle aioli, sweet oatmeal kaiser roll

BLACKENED MAHI-MAHI | 22

Caper remoulade aioli, LTO, caramelized onion, sweet kaiser roll

GRAINS N' BOWLS ON THE GREENS

Fresh greens locally harvested by artisans

STEELPAN HOUSE BABY GREEN SALAD ☾ | 13

Baby greens, grape tomato, cucumber, shaved carrot, candied walnuts, Mandarin, pickled onion, mango, citrus berry vinaigrette

CHIPOTLE BABY KALE CAESAR SALAD | 14

Crispy baby arugula, romaine hearts, homestyle croutons, shaved parmesan, chipotle Caesar dressing

SALAD ENHANCEMENTS

LOCAL FARM CHICKEN BREAST (GF) | 8

SALMON (GF) | 12

PASTURE-RAISED RIBEYE (GF) | 15

DIVERS' DEEP END

WHOLE SNAPPER MEDIUM | 49 LARGE | 65

Coconut curry basmati rice, sautéed baby bok choy, rum runner sauce

PAN-SEARED WILD KING SALMON ☾ | 39

Mashed potatoes, sautéed baby vegetables, lemon beurre blanc

FARMLAND

10oz RIBEYE | 40

Chimichurri-marinated, roasted garlic mashed potatoes, sautéed baby vegetables

VEGAN STEAK (V) | 28

Plant-based steak, herb fingerling potatoes, mushroom sauce, sautéed spinach

JAMAICAN-STYLE JERK CHICKEN | 30

Coconut curry rice, sweet plantain, sautéed baby vegetables, island guava demi-glace

RASTA PASTA (V) | 21

CHICKEN | 29

SHRIMP | 33

STEAK | 36

Basil pesto, bell pepper, basil, mushroom, onion, asparagus

FLATBREADS

CAPRESE | 17

Tomato, mozzarella cheese, arugula, EVOO, pesto balsamic

JERK CHICKEN CHIPOTLE PESTO | 19

Sun-dried tomato, mushroom, onion



(GF) Gluten-Friendly (V) Vegetarian ☾ Well-Being Dish

7% sales tax & 20% service charge will be added to your check

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions