

# 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



Gluten-Friendly



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