



## EARLY BIRD

### APPETIZER

SOUP OF THE DAY  
GARDEN SALAD  
CAESAR SALAD

### ENTREES

1/2 FREE-RANGE ROTISSERIE CHICKEN  
PAN-FRIED GROUPEL  
LINGUINE ALFREDO  
SERVED WITH PARMESAN CHEESE,  
AND GRILLED CHICKEN  
6 OZ FILET MIGNON IBP USDA

ALL ENTREES EXCEPT OUR PASTA DISH ARE SERVED  
WITH MASHED POTATOES AND A MIX OF  
FRESH VEGETABLES

### DESSERT

CREME BRULLEE  
SERVED WITH FRESH FRUIT  
CHOCOLATE BROWNIE  
SERVED WITH CONFIT OF ORANGE ZEST

\$ 29.95

**A GLASS OF WINE INCLUDED**



CHICKEN AND LOBSTER TAKES PRIDE IN WORKING WITH FRESH AND LOCALLY GROWN PRODUCTS. MANY OF OUR PRODUCTS ARE HOME-MADE AND YOU CAN TASTE THE DIFFERENCE.

**BREAKFAST SPECIALS**
**THE KICKSTARTER**

2 Free-range eggs, bacon, Gouda cheese and freshly baked bread

**HEALTHY BREAKFAST**

Yoghurt, fresh fruits, granola, jam and freshly baked bread

**FARMERS BREAKFAST**

2 Free-range eggs, seasonal vegetables, fresh arugula lettuce and freshly baked bread

**\$9.95**
**SALMON SCRAMBLE**

2 Free-range eggs, smoked salmon, avocado, sour cream and freshly baked bread

**\$16**
**BREAKFAST OF CHAMPIONS**

3 Free-range eggs, ham, bacon, Gouda cheese, local mushrooms, hash browns and freshly baked bread

**\$18**
**FRENCH BREAKFAST**

2 Free-range eggs, 2 croissants, fresh strawberries and whipped cream

**\$14**
**\$14**
**\$12**

OUR BREAKFAST SPECIALS **INCLUDE** ONE GLASS OF FRESH ORANGE JUICE, LEMONADE OR ICE TEA, UNLIMITED COFFEE OR TEA AND SERVED WITH BUTTER AND HOME-MADE JAM

**EGGS BENEDICT**
**NEW YORK \$10**

Poached eggs, Bacon, Hollandaise sauce and English muffin

**THE LOBSTER \$18**

Poached eggs, lobster chunks, arugula, Hollandaise sauce and English muffin

**ALASKA \$12**

Poached eggs, smoked salmon, capers, Hollandaise sauce and English muffin

**CREATE YOUR OWN EGGS**

2 Free Range Eggs Prepared Your Favorite Way And Served With Two Slices Of Our Freshly Baked Bread

**\$6**
**ADD FOR \$2 EACH**

Ham - Gouda Cheese  
Cheddar Cheese - Extra Egg

**ADD FOR \$3 EACH**

Breakfast Sausage  
Hash Browns - Bacon  
Home Fries-mozzarella Cheese

**ADD FOR \$5 EACH**

Smoked salmon -  
Chorizo

**\$3**

Upgrade your freshly baked bread for croissant, bagel, English muffin or gluten-free bread

**HEALTHY**

Summer fruit salad with honey **\$6**  
Yoghurt (low-fat) **\$4**  
Granola **\$2**  
Bowl of fresh strawberries **\$8**  
Oatmeal **\$5**

**DUTCH PANCAKES (CREPE STYLE)**

SERVED WITH MAPLE SYRUP AND POWDERED SUGAR  
GLUTEN FREE OPTION, ASK YOUR WAITER

2 Pancakes **\$8**  
3 Pancakes **\$12**  
Add Nutella **\$2**  
Add bacon **\$3**  
Add cheese **\$2**  
Add strawberries **\$5**  
Add 2 scrambled eggs **\$4**

**TWO WARM WAFFLES**

SERVED WITH MAPLE SYRUP AND POWDERED SUGAR

Add bacon **\$3**  
Add vanilla ice cream **\$3**  
Add whipped cream **\$1**  
Add strawberries **\$5**

**TWO HOME-MADE EMPANADAS**

A local specialty fried puff pastries stuffed with chicken or beef **\$8**

**SMOKED SALMON BAGEL**

Two bagels with smoked salmon, cream cheese, lettuce, avocado and capers **\$12**

**CHICKEN AND WAFFLES**

A combination of fried chicken and waffles served with maple syrup and a side order of grilled pineapple. **\$15**

Add Cheddar or Gouda Cheese **\$2**

Add Bacon **\$3**





## LUNCH SPECIAL \$16

**SOUP OF THE DAY**  
**1/2 FREE - RANGE CHICKEN**  
**1 SIDE OF YOUR CHOICE**  
**1 SODA OF YOUR CHOICE**

### SALADS

- CAESAR SALAD** \$10  
 Add grilled Chicken \$6  
 Add Shrimp (4) \$12  
 Add grilled Tenderloin \$16  
 Add a 6 oz Caribbean lobster tail \$28  
**AVOCADO AND SHRIMP SALAD** \$15  
 With lots of Shrimp, avocado and a whisky cocktail sauce

### SOUPS

- SOUP OF THE DAY** \$7  
 Ask your waiter about our daily special  
**GRANDMA'S CHICKEN SOUP** \$8  
 Based on grandma's recipe and served with a twist  
**CREAMY LOBSTER BISQUE** \$12  
 Made with freshly caught rock lobster  
 Gluten free option, ask your waiter  
**FRENCH ONION SOUP** \$8  
 Topped richly with a Gouda cheese and croutons

### SANDWICHES

- CHICKEN QUESADILLA** \$10  
 Our famous Chicken meat with tomatoes, bell peppers and Cheddar cheese  
**8 OZ WAGYU BURGER** \$19  
 Served with caramelized onions, bacon, Gouda cheese and fries  
**LOBSTER ROLL** \$21  
 Chunks of tender, sweet cooked lobster meat, served on a grilled soft bun

- LOCAL BUFFALO-MOZZARELLA SALAD** \$12  
 Buffalo Mozzarella, tomatoes and a home-made basil-pesto sauce  
**CURRY WALDORF SALAD** \$11  
 Pulled free-range rotisserie chicken, walnuts and raisins in a curry sauce served on a wonton crisp

- SPICY CHICKEN WRAP** \$12  
 A wrap stuffed with marinated chicken, tomatoes, bell peppers, a teriyaki sauce and sweet and sour onions  
**TURKEY AVOCADO** \$12  
 BLT croissant with turkey and a honey-mustard sauce and bacon  
**CLUB SANDWICH** \$12  
 Our version of a classic: Freshly baked bread topped with lettuce, tomatoes, avocado, grilled Chicken, gouda cheese and bacon

### LUNCH DISHES

- FREE-RANGE ROTISSERIE CHICKEN**  
 - Half chicken served with one side dish  
 - Whole chicken served with two side dishes  
 Add 6oz Caribbean rock lobster tail

- TRUFFLE LINGUINE**  
 A rich dish with truffle, Parmesan cheese and Alfredo  
 Add grilled chicken  
 Add Shrimps (4)  
 Add IBP beef tips  
 Add a 6oz Caribbean rock lobster tail

- FRESH CATCH** \$26  
 Served with sautéed vegetables, a white wine sauce and one side dish  
 Add Shrimp (4) \$12  
 Add 6oz Caribbean rock lobster tail \$28

- LOBSTER THERMIDOR** \$21  
 \$15 Fresh lobster chunks, shrimp bits, mushrooms, onions and garlic topped with a Hollandaise sauce and Parmesan cheese \$29  
 \$28  
**SPICY CHICKEN** \$21  
 With a teriyaki sauce, rice and fresh vegetables.  
 Upgrade your chicken to beef tips \$9

### SIDE DISHES

- Rice  
 French fries  
 Mashed potatoes and gravy  
 Baked potatoes with sour cream  
 Plantains  
 Truffle mac and cheese  
 - Add lobster chunks \$18  
 Corn on the cob  
 Mix of vegetables

EXTRA SIDE \$4





## SOUPS

## SOUP OF THE DAY

Ask your waiter about our daily special

## GRANDMA'S CHICKEN SOUP

Based on grandma's recipe and served with a twist

## CREAMY LOBSTER BISQUE

Made with freshly caught rock lobster  
Gluten free option, ask your waiter

## FRENCH ONION SOUP

Topped richly with a Gouda cheese and croutons

## OUR SPECIALTIES

## FREE-RANGE ROTISSERIE CHICKEN

- Half chicken served with one side dish
- Whole chicken served with two side dishes

## FRESH CATCH

Served with sautéed vegetables, a white wine sauce and one side dish

Add Shrimp (4)

Add a 6 oz Caribbean rock lobster tail

## CHICKEN AND LOBSTER

Half rotisserie Chicken served with a BBQ sauce and 6oz Rock lobster tail, clarified butter and one side dish

## FRESH LOBSTER

Two 6oz Caribbean rock lobster tails served with clarified butter, fresh vegetables and one side dish

## TRUFFLE LINGUINE

A rich dish with truffle, Parmesan cheese and Alfredo

Add grilled Chicken

Add Shrimps (4)

Add IBP Beef tips

Add a 6oz Caribbean rock lobster tail

## SPICY CHICKEN

With a teriyaki sauce, rice and fresh vegetables

Upgrade your chicken to beef tips

## SURF AND TURF

6oz U.S.D.A, IBP tenderloin and a 6oz Caribbean rock lobster tail, served with a red wine sauce, clarified butter and one side dish of your choice

## SIDE DISHES

Rice

French fries

Mashed potatoes and gravy

Baked potatoes with sour cream

Plantains

Truffle mac and cheese

- Add lobster chunks \$18

Corn on the cob

Mix of vegetables

EXTRA SIDE \$4

## APPETIZERS

## FRIED CALAMARI

Fresh calamari with garlic sauce

## CHICKEN WINGS

Marinated in our own BBQ sauce and prepared slow-cooked or fried.

## ESCARGOTS ESCOFFIER

One dozen of slow-cooked escargots in garlic butter and served with toast

## CAESAR SALAD

Add grilled chicken

Add Shrimps (4)

Add beef Tenderloin

Add a 6oz Caribbean rock lobster tail

## AVOCADO AND SHRIMP SALAD

With lots of Shrimp, avocado and a whisky cocktail sauce

## BUFFALO MOZZARELLA SALAD

Locally made buffalo mozzarella with tomatoes and a home-made pesto sauce

## CURRY WALDORF SALAD

Pulled free-range rotisserie chicken, walnuts and raisins in a curry sauce served on a wonton crisp

## LOBSTER THERMIDOR

Fresh lobster chunks, shrimp bits, mushrooms, onions and garlic topped with a Hollandaise sauce and Parmesan cheese

## OTHER GOOD STUFF

## 8 OZ WAGYU BURGER

Served with caramelized onions, bacon, Gouda cheese and fries

## CREAMY SHRIMP IN A POT

Shrimp and seasonal vegetables in a cream sauce served with one side dish

## ALMOND-CRUSTED PAN-FRIED GROUPER

Served with a white wine sauce, vegetables and one side dish

Add Shrimp (4)

Add a 6 oz lobster Caribbean rock lobster tail

## 8 OZ U.S.D.A IBP FILET MIGNON

Served with a red wine sauce, fresh vegetables with one side dish

Add Shrimp (4)

## BBQ GLAZED SPARERIBS

Served with corn on the cob and one side dish

## VEGGIE PASTA

Linguini pasta, arugula, pesto walnut served with grilled roasted tomatoes

