



## Something Easy

Roast Creole Bakes, Curried Creole Hummus	\$30
Seafood Chowder	\$50
Crispy Squid Pickled Veg, Smoked Paprika Mayo	\$45
Ahi Tuna Poke Cucumber, Toasted Sesame Seed	\$50
TNF Caesar Salad, Kalamata & Grana Padano <i>Add on (Jerk Chicken Satay \$35 / Sweet Chili Shrimps \$50)</i>	\$55
Surf Ceviche, Cilantro, Chili & Citrus Corn Tortilla	\$40
Island Conch Fritters. Chili Mango Chutney	\$50
Roast Red Peppers, Lentils & Herb Salad Sun-dried Tomatoes. Lemon & Garlic	\$50
Green Asparagus, Haricot Vert & Chick Peas Honey Citrus Tahini	\$55
Sticky Jerk Chicken Satay, Veggie Slaw & Garlic Bakes	\$50
Organic Arugula, Quinoa, Beetroot & Fennel Salad Toasted Walnuts	\$50
Sweet Temptations	
Wait & See	\$25

## A Little Bit Bigger

TNF Kobe Burger, Smoked Cheddar, Onion Jam, French Fries	\$75
Day Boat Catch, Curried Pumpkin & Coconut	\$85
Fish & Chips, Crushed Sweet Peas. Tartare Sauce	\$75
Smoked Beef Short Rib Burrito, Veggie Slaw	\$75
Caramelized Sriracha Shrimp Tostadas, Cherry Tomatoes, Baby Gem	\$90*
Seafood Scampi, Capellini Pasta Aged Parmesan Shavings	\$85
Grilled Vegetable Kebab, Herb Quinoa, Crumbled Feta	\$65
Creole Fish Stew With Curry	\$80
Creole Salt Fish, Sweet Peppers, Cucumber Salad. Roast Bakes	\$55

## Creole Boards (After 6pm)

10oz Rib Rye Steak	\$135**
Sweet Chili Baby Back Ribs	\$95
Jerk Chicken Kebab	\$85
Jumbo Shrimp	\$125*
8oz Dry Aged NY Strip	\$125*
all served with Pumpkin Coconut Curry	

All prices are in **EC \$** and subject to 10% tax and 10% service charge

Guest on the Cap-it-All plan can choose from either the Simply Maison menu or a la carte – please note that items marked with a \* have a us\$15 supplement and with two \*\*, a US\$35 supplement.

An **optional** us\$1 per cover will be added to The Oliver Gobat Sports Foundation -T O G S  
*"Everything we do is made by humans, if we err, tell us and we will make it right"*