

Carpaccio of Seared Ahi-Tuna On a Bed of Iceberg Lettuce with Cherry Tomatoes Sushi Ginger & Wasabi Sauce

"From We Kettle"	
Soup of the Day Long Island's Best Conch Chowder	7,50 9,50
"Greens & Bush"	
"Adderley's Plantation" Our Favorite Salad Mixed Lettuce, Cranberries, Chopped Walnuts & Pecans Honey Ginger Dressing	12,00/15,75
"Stella" Caesar Salad Grated Parmesan & Seasoned Croutons Our Chef's House Dressing	9,50/13,00
"Apollo Classic" Greek Salad Black & Green Olives, Feta Cheese, Sweet Pepper, Tomato, Cucumber, Onions Virgin Olive Oil & Balsamic Vinegar	13,50/18,00
"Burnt Ground" Bahamian Beet Salad In a Sour Cream Dressing with a Hint of "Fire" on a Bed of Lettuce	6,50
Add Grilled Chicken Breast or Spiced Ocean Shrimp to any Salad 6,50	
"Small Tingums"	
"Calabash Bay" Conch Bits Pan Fried In Bahamian Batter Lemon Garlic Aioli	11,50
Long Island's Best Conch Fritters Dancin' Calypso Sauce	11,50
Stir Fry Jerked Ocean Shrimp Garlic Butter & Sautéed Pineapple	11,50
Vegetable Spring Rolls Sweet & Sour Sauce	10,50

All prices are subject to a 15% service charge.

14,50

Entrees:

All entrees are served with the sides of the day, or on request:

Stella Maris Ranch Potato Wedges, Baked Potato & Sour Cream or "Miss Betsy's" Bahamian Peas n' Rice

Dishes are seasoned with our very own hand raked, Long Island Sea Salt

"	Ã	+	Da	Sea"
	U	ul	Vu	Seu

	27.00
"Catch Ya Self" Mahi-Mahi Blackened	27,00
Mango Chutney Sauce	
Grilled Filet of Ahi-Tuna Steak	27,50
Black & White Sesame Seed Crust	_,,00
Wasabi Sauce	
"Calabash Bay" Cracked Conch	25,50
Pan Fried In Bahamian Batter Stella Maris Tartar Sauce	
"Yuma" Ocean Shrimp With a Hint of Garlis on Curry Disa with a Lamon Sausa	27,50
With a Hint of Garlic on Curry Rice with a Lemon Sauce	
"King of The Caribbean" Long Island Caught Spiny Lobster Tail	28,00
Grilled or Steamed	20,00
Garlic Butter	
<u>"On Da Grill"</u>	
"Junkanoo" Pork Tenderloin Kebab	25,75
With Sweet Pepper & Bacon	
Guava Dipping Sauce	
"Goombay" Coconut Chicken Curry	26,75
Mildly Spicy with Plantain & Pineapple	
Butcher Block Angus Strip Sirloin 10oz.	31,00
Crushed Black Pepper & Lemon Sauce	
Grilled Garlic Lamb Chops	33,00
Burnt Ground Hot Pepper Jelly	33,00
	10 F0
"Islander" Beef Burger Deluxe Toasted Sesame Seed Bun, Lettuce, Tomato, Bacon, Grilled Pineapple, Cheddar or Blue Cheese	19,50
With a Dash of Julie's Hot Mango Tonic	

"Other Tingums"

"Off Da Chain" Dream Up Your Own Pizza
Italian Thin Crust, Tomato Sauce & Mozzarella Cheese
4 Toppings Included, Additional Toppings @ 2,00 each
Toppings: Tomato, Mushroom, Onion, Sweet Pepper, Ham, Salami, Pineapple, Olives, Jalapeno Pepper

Vegetable Lasagna

Garlic Bread

21.00

21,00

All prices are subject to a 15% service charge



<u>"For Ya Sweet Tooth"</u>

Two Scoops of Ice Cream Ask about our current flavors	7,50
Key Lime Pie	7,50
German Chocolate Cake	8,75
Homemade Guava Cheesecake	8,50
"Hot Brews"	
Pot of Columbian Coffee or Assorted Teas	4,00
Espresso	3,75
Cappuccino	4,50
Bahamian Coffee (Coffee, Nassau Royale, Whipped Cream)	7,50
Mexican Coffee (Coffee, Kahlua, Whipped Cream)	7,50

All Coffees are Available in Regular or Decaf

And our Bar's Full Selection of Alcoholic and Non Alcoholic Beverages!

All prices are subject to 15% service charge.