

## Salad & Starter

<b>Caesar Salad</b> – <i>Crispy romaine lettuce tossed in a creamy caesar dressing with homemade</i>	<b>\$ 10.95</b>
<b>Conch Chowder</b> – <i>Diced conch meat simmered down with a special blend of herbs and spices</i>	<b>\$ 8.50</b>
<b>Soup of the Day</b> – <i>Ask your server</i>	<b>\$ 7.00</b>
<b>Miso Soup</b> – <i>Tofu enoki mushroom, scallion and wakame seaweed all cooked in a delicious miso broth</i>	<b>\$ 6.99</b>
<b>Conch Fritters</b> – <i>Served with the traditional Bahamian style fritter dip</i>	<b>\$ 7.99</b>

## Entrée

<b>Chicken Parmesan</b>	<b>\$ 24.95</b>
<i>Breaded chicken breast, smothered in tomato sauce, baked with mozzarella and parmesan cheese, Served with crusty parmesan bread and pasta with tomato sauce.</i>	
<b>Fillet of Local Grouper</b>	<b>\$ 34.99</b>
<i>Pan fried grouper fillet with mussels, vegetables and potatoes, served in a lime butter sauce</i>	
<b>Fillet of Local Red Snapper</b>	<b>\$ 34.99</b>
<i>Pan fried snapper fillet with a sweet and sour sauce, served with potatoes and vegetables</i>	
<b>Broiled Lobster Tail</b>	<b>\$ 42.99</b>
<i>Served with drawn butter, served with potatoes and vegetables of the day</i>	
<b>New York Strip Steak</b>	<b>\$ 33.99</b>
<i>Strip sirloin steak grilled and topped with sautéed onions and mushrooms, potato and vegetables</i>	
<b>Lamb Chop</b>	<b>\$ 37.99</b>
<i>Grilled with mint sauce, served with garlic mashed potatoes and vegetables</i>	
<b>Chef Seafood Platter</b>	<b>\$ 45.99</b>
<i>Shrimp, crab cake, snow crab legs, lobster and grilled mahi-mahi with peas and rice and vegetables</i>	
<b>Mahi Mahi (Blackened or Grilled)</b>	<b>\$ 29.99</b>
<i>Served with peas and rice and/or potato, vegetables</i>	
<b>Surf and Turf</b>	<b>\$ 46.99</b>
<i>New York steak grilled to your liking and broiled lobster served with drawn butter, potatoes and vegetables of the day</i>	

## Desserts & After Dinner Beverages

<b>Tiramisu</b>	<b>\$ 7.99</b>
<b>Key Lime Pie</b>	<b>\$ 6.99</b>
<b>Chocolate Cake</b>	<b>\$ 6.99</b>
<b>New York Cheese Cake</b>	<b>\$ 8.99</b>
<b>Assorted Ice Cream</b>	<b>\$ 5.99</b>
<b>Apple Pie</b>	<b>\$ 7.99</b>
<b>Nassau Royal, Courvoisier VS, Grand Marnier, Campari</b>	<b>\$ 7.50</b>
<b>Cointreau, Drambuie, Benedictine, Bailey's, Frangelico, Kahlua, Jose Cuervo Tequila</b>	<b>\$ 7.89</b>
<b>Hennessy VS, Courvoisier VSOP, Galliano, Sambuca Molinari (White or Black), Jack Daniels</b>	<b>\$ 8.99</b>
<b>Italian Amaretto Di Saronno, Grappa Tignanello, Johnny Walker Whiskey, Chivas Regal 18yr old, Fernet Branca</b>	<b>\$ 9.99</b>

## Specialty Coffees

<b>Espresso (Double \$5.00)</b>	<b>\$3.95</b>
<b>ITALIAN Coffee</b> Amaretto Di Saronno or Sambuca Molinari, <b>MEXICAN Kahlua Coffee Liqueur,</b>	
<b>SCOTTISH Coffee</b> Drambuie, <b>BAHAMIAN Coffee</b> Nassau Royale, <b>FRENCH Coffee</b> Courvoisier	<b>\$6.99</b>

Credit cards accepted



**SHARK FOOD AVAILABLE \$9.99**  
GLOVES PROVIDED (7 Pieces of Fish)

*Shark Feeding Show at 7, 8, 9:00pm*

Effective January 2015 VAT (7.5%) will be added to your bill.

**15% OF GRATUITY WILL BE ADDED TO YOUR BILL.**



Pier One and East Restaurant 1



# Chef's Creation

## Appetizers

**Caribbean Calamari Rings** \$ 10.99

*Quick deep fried, served with marinara sauce*

**Crab Cake** \$ 9.99

*Crab cake, drizzled, with sweet chilli sauce and cajun mayonnaise*

**Octopus Salad Mediterranean** \$ 13.99

*Fresh Octopus marinated in our special sauce italian and served with steamed potatoes*

**Seafood Salad al Pescatore** \$ 14.45

*Shrimp, octopus, mussels and calamari, marinated in lemon juice and olive oil*

**Mussels** \$ 10.99

*Simmered in a creamy garlic wine sauce*

## Entrée

**Beef and Vegetables Stir Fry** \$ 26.99

*Striploin sautéed with oyster sauce mix with vegetables, served with fried rice*

**Salmon Steak** \$ 35.99

*Grilled, teriyaki glazed and sesame crusted. Served with roasted potatoes, veggies*

**Stone Crab Claws (Seasonal)** \$ 38.99

*Steamed served hot or cold, drawn butter or mustard sauce, roasted potatoes, veggies*

**Braised Lamb Shank** \$ 26.99

*Slowly simmered in wine, garlic, rosemary served with garlic mashed potatoes, veggies*

**Grilled Pork Chops** \$ 25.99

*Seared, served with rice or mashed potato and vegetables.*

## Pasta

**Pasta on the Rocks ( Alla Pescatora)** \$ 32.45

*Lobster, shrimp, mussels, clams, squids, mahi mahi, sautéed in fresh tomatoes sauce and basil and garlic, blended with white wine, served over linguine pasta.*

**Italian Sausage Pasta** \$ 29.99

*Italian Sausage simmered in our fresh tomato sauce, garden spices and fresh basil served over pasta.*

**Linguine al Pesto** \$ 22.45

*The original Italian Pasta with pesto*

*Add Shrimp \$9.00 or/and add Chicken \$5.00*

## Beverage & Wine

**S. Pellegrino Italian Sparkling Water** \$ 7.45

**Panna Italian Water** \$ 7.45

**Soft Drinks, Lemonade , Iced Tea** \$ 2.50

**Coffee, Tea or Decaf** \$ 2.40

**Fruit Punch** \$ 4.99

**Heineken, Budweiser** \$ 5.75

**Sands, Sands Light, Coors Light, High Rock** \$ 5.25

**Frozen Daiquiris (Virgin \$6.99)** \$ 8.99

*Margarita, Pina Colada, Strawberry, Mango*

**Island Drinks** \$ 8.99

**Pier One Smash** - Bacardi light rum, brandy, banana rum, triple sec, orange & pineapple juice, green Crème de menthe

**Rum Runner** - The island favorite

**Shark Snap!** - Bacardi Anejo, peach schnapps, orange juice, Pineapple juice grenadine

**Bahama Mama** - Bacardi light rum, coconut rum, pineapple juice, orange juice, grenadine

**Bahama Papa** - Where there's a Mama there's a Papa! Bacardi light rum, brandy, amaretto Di Saronno, tropical juice

**Sweet Lullaby** - Bacardi light rum, coconut rum, bacardi dark rum, simple syrup, lemon juice, pineapple juice

**Yellow Bird** - Bacardi light rum, banana liqueur, brandy, pineapple juice, lime juice experience

**Blue Lagoon** - Experience the Bahamas, blue curacao, bacardi light rum and fruit juice

## White Wines

**St. Margherita Chardonnay (Italy)** \$ 39.99

**Cesari Essere Pinot Grigio (Italy)** \$ 36.95

*by the glass \$ 8.95*

**Frontera Sauvignon Blanc (Chile)** \$ 25.95

*by the glass \$ 7.95*

**Frontera Chardonnay (Chile)** \$ 25.95

*by the glass \$ 7.95*

**Casillero del Diablo Sauvignon Blanc (Chile)** \$ 34.95

**Sabrina Chardonnay Reserve (Chile)** \$ 54.90

**Trivento Sweet Natural white (Argentina)** \$ 25.95

*by the glass \$ 6.95*

**Barefoot Moscato (California)** \$ 29.99

**Sutter Home White Zifandel** \$ 27.95

*by the glass \$ 7.95*

**Oyster Bay Chardonnay (New Zealand)** \$ 39.95

## Red Wines

**Cesari Essere Valpolicella (Italy)** \$ 35.99

**Pasqua Valpolicella (Italy)** \$ 36.99

**Pasqua Merlot (Italy)** \$ 35.99

**Gonfalcone Chianti (Italy)** \$ 53.99

**Frontera Cabernet Sauvignon (Chile)** \$ 29.95

*by the glass \$ 7.95*

**Frontera Merlot (Chile)** \$ 29.95

*by the glass \$ 7.95*

**San Nicolas Merlot (Chile)** \$ 32.45

**San Nicolas Cabernet (Chile)** \$ 32.45

**Trivento Sweet Malbec or Rosé (Argentina)** \$ 25.95

*by the glass \$ 6.95*

**Beringer Pinot Noir (California)** \$ 54.99

**Châteauneuf Du Pape (France)** \$ 99.99

## Champagne/Sparkling

**Henkell Troken (Germany)** \$ 33.99

*by the glass \$ 9.99*

**Celebration Brut (Sperone)** \$ 29.99

**Casillero Del Diablo Brut Reserve (Chile)** \$ 49.99

**Korbel Brut (California)** \$ 49.95

