

Parrot Cay Dinner

Cool Offerings

Blue Margarita

Tequila, Blue Curaçao, and Sour Mix make this drink an excellent way to start your dinner. \$4.75

Caribbean Romance

Light Rum, Amaretto, Orange Juice, Pineapple Juice, and Grenadine \$4.75

Featured Wines

Martini & Rossi Asti Spumante, Italy

This sparkling wine is delightfully sweet and matches well with the spices of the Caribbean.

\$4.75 Glass \$22.00 Bottle

J&H Selbach Piesporter Goldtröpfchen Riesling Kabinett, Mosel

Riesling is Germany's classic grape and is great with fish and light dishes.

\$5.25 Glass \$25.00 Bottle

La Crema Chardonnay, Sonoma Coast

This rich wine shows candied lemon drop and butterscotch flavors that are integrated with a touch of vanilla spice.

\$7.25 Glass \$34.00 Bottle

Kendall-Jackson Vintners Reserve Cabernet Sauvignon, California

Kendall-Jackson makes this Cabernet drink friendly with toasty oak and black fruit flavors.

\$6.25 Glass \$30.00 Bottle

Camelot Pinot Noir, California

A wine with a bouquet of cherries, black currant fruit, and with a long toasty finish.

\$4.50 Glass \$22.00 Bottle

Beringer White Zinfandel, California

Crisp, fruity, and refreshing flavors make this blush perfect anytime.

\$4.75 Glass \$22.00 Bottle

Our Special Layered Liqueur of the Night

Island Kiss

Layered Amaretto, Bailey's, and Crème de Cacao \$4.75

In our specialty glass. \$6.75

We offer a complete array of cocktails, a full bar, and an extensive wine list.

Starters

Island Crab and Shrimp Salad

with Butter Lettuce and Citrus Sauce

Coconut Prawns and Onion Rings

Crisp Fried and served with Pineapple-Curried Mayonnaise

Jamaican Grilled Chicken Wings and Seared Pot Stickers

with Banana Pepper Sauce

Caribbean Okra Gumbo Soup

Tropical Fruit Salad

🍴 Grilled Vegetable Salad

served with a Mango-Chili Salsa

Main Course

🍴 Large Pasta Shells

stuffed with Ricotta Cheese, Sautéed Tomatoes, Toasted Garlic, and fresh Basil

Cuban-style Grilled Rib-Eye

marinated in Tamarind-Ginger, served with Mashed Yucca and Fried Onion Straws

Pepper-seared Grouper

served with Market Vegetables and Fried Sweet Potatoes

Roasted Chicken

marinated with Chili and Lime and served with Corn Risotto and Plantain Chips

Seafood Creole

with Shrimp, Fish, Lobster, Chicken, Shellfish, Spicy Pork Sausage, and Achote Flavored Long-grain Rice

Chef's Vegetarian Selection of the Day

Additional selections of Sirloin Steak, Grilled Chicken Breast, fresh Fish, or "Lighter Fare" are available. Kindly ask your server.

Desserts

Roasted Pineapple

Caramelized in Sugar-cane Syrup and served with Vanilla Ice Cream

Rich Vanilla Cream

with Crispy Topping, Chocolate, and Candied Black Pepper

🍴 Banana Flambé

prepared "on-stage" and served with Vanilla Ice Cream and Butterscotch Rum Sauce

Kahlúa Trifle

with English Cream and Caramelized Macadamia Nuts

Chef's Sugar-free Dessert

🍴 Restaurant Specialty