

Tierra! Tierra!

APPETIZERS

Crab Cake Fritters

Crab Cakes served with spicy mustard tarter sauce and baby mixed green salad \$14

Coconut Crusted Shrimps

Coconut Shrimps served with a drizzling of lime aioli dressing \$14

Jerked Grill Chicken Wings

Meaty Chicken Wings served with tamarind mango BBQ sauce, vegetable crudites and cool blue cheese dressing dip \$12

Spiced Potato Wedges

Potato wedges accompanied with cool blue cheese dip \$10

Red Snapper Ceviche

Lime Juice, sliced red onions and fresh cilantro \$15

SOUPS

Conch Chowder

Classic Creamy Chowder with Conch and Vegetables \$9

SALADS

Chopped Caesar Salad

Crispy Romaine Lettuce, croutons, shaved Parmigiano-Reggiano cheese \$12
+Add a grilled Chicken Breast +\$3 or Shrimps +\$5

Scrub Island Green House Salad

Baby mixed lettuce, spinach, cucumber with a mustard lemon dressing \$14
+Add Yellow Fin Tuna +\$4

Island Grilled Shrimp Citrus Salad

Grilled Shrimps, baby mixed lettuce and avocado with grapefruit and orange segments
\$16

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ENTREES

Creamy Seafood Egg Pasta Pappardelle

Sauteed pappardelle pasta with garlic, lobster, mussels, shrimps and clams, finished with a light cream sauce and shaved Parmesan cheese \$36

Coconut Rum Poached Grouper Fillet

Served with steamed Jasmine rice with fragrant lemon grass oil and broccoli \$33

Pan Seared Wild Caught Red Snapper Fillet

Red Snapper fillet topped with escovitch pickled vegetables, sweet fried plantains and Caribbean coconut infused rice & peas \$32

Smothered Jerk Chicken with Mushrooms and Calaloo

Complemented with roasted vegetables and sauteed baby red potatoes \$30

Guava BBQ Baby Back Ribs

served with Seasoned Potato Wedges \$28

Blue Mountain Coffee Rubbed 14oz T-Bone Steak

Grilled Prime cut T-Bone Steak served with mustard red beet horseradish topping and sweet potato fries \$48

SCRUB ISLAND SIGNATURE DISHES

Scrub Island Signature Burger

Home made certified prime burger with sauteed onions, mushrooms and topped with a fried egg and cheddar cheese \$16

Roti Curried Chicken Virgin Island Style

Tender curried chicken wrapped in roti skin topped with a sweet tomato chutney \$22

Certified Angus Ranch BBQ Beef Burger

Topped with cool ranch butter milk dressing, smoky BBQ sauce, lettuce, tomato, onion, pickles and your choice of Pepper Jack or American cheese \$16

Freshly Baked Flat Bread

Flat bread baked with cherry tomatoes, pepper jack cheese, aged white cheddar cheese, spinach, prosciutto ham and chili flakes \$12

Fish & Chips

Battered & Fried Cod Fish Fillets served with potato fries and homemade tarter sauce \$18

All Signature dishes are served with your choice of Spicy or Regular Fries
(Fried Plantains or Sweet Potato Fries are available +\$4)