# THE HOUSEBOAT GRILL TONIGHT'S DINNER MENU

#### **BEGINNINGS**

HEARTY BEEF & BLACK BEAN CHILI SOUP, SOUR CREAM..... 1221

GARLIC CAESAR SALAD, CHILI GARLIC CROUTONS.....1575 ADD GRILLED BONELESS CHICKEN BREAST.....2245 ADD 5 GRILLED SHRIMP.....3030

GRILLED CALAMARI, TOMATO CONCASSÉ, CAPERS, NUT BROWN BUTTER.....2524

SPICY PEEL & EAT PEPPER SHRIMP, SCOTCH BONNET BEURRE BLANC..... 1929

BBQ Braised Beef Rib Soft Taco — Smoked Paprika Garlic Crema, Pickled Carrots, Flour Tortilla..... 1765

SPICY SMOKED MARLIN DIP W/ MELBA TOAST..... 1638

PANKO CRUSTED LOBSTER CAKE, DIJON MUSTARD MAYONNAISE.....3238

PANKO CRUSTED GRILLED GARLIC SHRIMP, KALAMATA OLIVE, TOMATO & GARLIC MAYONNAISE.....2524

CHAR-GRILLED OCTOPUS, GARLIC, EXTRA VIRGIN OLIVE OIL AND SCALLION.....3365

#### **MAINS**

LEMON CAPER LINGUINE PASTA, GARLIC, TOASTED ALMONDS, GRILLED LOCAL MARKET VEGETABLES, PARMESAN CHEESE .....2460

SAUTÉED CHICKEN CUTLETS, CHARDONNAY DIJON MUSTARD CREAM SAUCE, SCALLION MASHED POTATOES, BACON & ONION FRIED CABBAGE.....3447

GRILLED CHICKEN BREAST, LEMON CAPER LINGUINE PASTA, GARLIC, TOASTED ALMONDS, SWEET GREEN PEAS, PARMESAN CHEESE .....3030

Baked Snapper Fillet with Almond Panko Crust, Roasted Red Pepper Cream, Parmesan Risotto Cake, Dijon Vinaigrette Vegetable Slaw.....3789

GRILLED NORWEGIAN SALMON FILLET WITH SCALLION & GINGER, WARM LEMON MISO VINAIGRETTE, WILD RICE PILAF, STIR FRIED CABBAGE & CARROTS.....5503

SAUTÉED LEMON PEPPER GARLIC SHRIMP, BRANDIED SAUCE HOMARD, CLASSIC PARMESAN RISOTTO, MACÉDOINE OF VEGETABLES.....4535

GRILLED TENDERLOIN OF BEEF, CHINESE FIVE SPICE SHAOXING DEMI-GLACE, ROASTED GARLIC MASHED POTATOES, SESAME GREEN BEANS .....5496

### LOBSTER "CARBONARA AMERICANO"

SPICY SCOTCH BONNET SPIKED LOBSTER CHUNKS OVER LINGUINI IN BACON CREAM REDUCTION, JULIENNE VEGETABLES, FRESH PARMESAN.....7810

## **SURF & TURF**

GRILLED TENDERLOIN OF BEEF & GARLIC BUTTER LOBSTER, SPICY SCOTCH BONNET BEURRE BLANC, BUTTERED GREEN BEANS, SCALLION MASHED POTATOES .....7674

CHOOSE YOUR OWN LIVE CARIBBEAN SPINY LOBSTER

SPLIT & GRILLED, BRANDY, WHITE WINE, GARLIC BAGUETTE, CAESAR SALAD.....6149 PER LB FOR BROILED LOBSTER THERMADOR ADD 415 PER LB

DENOTES LACTO VEGETARIAN OR OVO-LACTO VEGETARIAN SELECTION
NO TRANS FATS ARE USED IN OUR PREPARATIONS
SPECIAL REQUESTS? PLEASE ASK YOUR SERVER

WE WILL DO OUR UTMOST TO ACCOMMODATE GUESTS WITH FOOD ALLERGIES, THOUGH WE ARE UNABLE TO GUARANTEE AN ALLERGEN-FREE KITCHEN ENVIRONMENT

> 15% GOVERNMENT TAX WILL BE ADDED TO THE BILL 15% GRATUITY WILL BE ADDED TO TABLES OF 6 OR MORE PERSONS PRICES IN JAMAICAN DOLLARS