

CARIBBEAN FISH MARKET

STARTERS

AHI TUNA NACHOS 18

Crispy wonton "nachos" topped with ahi tuna, wakame salad, mango salsa, wasabi crema & tobiko

CARIBBEAN QUEEN CONCH DIP 21

Topped with parmesan cheese, bacon & scallions, served with crostini

LOBSTER BEIGNETS 22

Maine lobster, honey horseradish remoulade

GENERAL TSO'S CAULIFLOWER 12

Crispy, tender cauliflower tossed in a spicy-sweet sauce

SPICY BRUSSELS SPROUTS 12

Flash-fried & tossed with a sambal seasoning

TAMARIND CALAMARI 18

Tender calamari & banana peppers, seasoned, breaded & flash-fried, tossed with a tamarind gastrique drizzle

DRUNKEN MUSSELS 19

Dutch style mussels in a broth of onions, garlic, spinach, bacon, pernod & white wine, served with grilled french bread

PEAR & BRIE FLATBREAD 16

D'Anjou pears, creamy brie, onion marmalade & citrus arugula

KOREAN WINGS 16

Sweet & Tangy, served with Asian slaw

CFM CRAB CAKES 19

Maryland blue crab cakes, served with golden pineapple salsa & spicy remoulade

SALADS

MIXED GREENS 13

Mixed greens, cucumbers & tomatoes, herbed goat cheese crostino, tossed with citrus vinaigrette

WATERMELON ARUGULA 13

Fresh, juicy watermelon tossed with arugula, red onions, housemade farmer's cheese & citrus vinaigrette, drizzled with a cranberry coulis

BLACKENED SHRIMP WEDGE 23

Iceberg lettuce wedge, topped with blackened shrimp, candied bacon & house bleu cheese dressing

ENTRÉES

From the Sea

USVI WAHOO 39

Sesame-crust & seared medium rare, served atop rice noodles with a stir-fry of baby bella mushrooms, vegetable medley & ginger hoisin sauce with wasabi cream

CHERMOULA CHILEAN SEA BASS 46

Pan-seared, basil beurre blanc, artichoke ragu, creamy polenta

GRILLED SALMON FILET 34

Atlantic salmon over quinoa tabouleh, wilted spinach with tomato vinaigrette & lemon labneh

CRAB-CRUSTED GROUPER 42

Locally caught grouper encrusted with CFM crab cake stuffing, roasted corn-scallion mashed potatoes, Chinese black bean beurre blanc & miso-dressed red cabbage

SEAFOOD HOT POT 34

Shrimp, mahi mahi, green lip mussels & calamari cooked in a spicy lemongrass & ginger-coconut curry broth, served with jasmine rice

SHRIMP PENNE PASTA 29

Wild Argentinian red shrimp tossed with penne pasta, spinach, vegetable medley, sweet peas & parmesan cream sauce

BUTTER-BROILED LOBSTER TAIL 49

Caribbean lobster tail drizzled with cream sherry sauce, garlic mashed potatoes & grilled asparagus

CARIBBEAN STUFFED LOBSTER MP

Fresh Caribbean lobster filled with our CFM crab cake stuffing, served with garlic mashed potatoes, grilled asparagus & drawn butter

From the Land

FILET MIGNON 42

Tender & grilled to your choice of perfection with a fig demi-glace, colcannon potatoes & grilled butternut squash

LEMON HALF CHICKEN 29

Boneless half chicken, mushroom marsala cream sauce, garlic mashed potatoes & honey-braised brussels sprouts

APPLE BACON STUFFED PORK CHOP 28

Grilled & stuffed with an apple-bacon medley, served with blaukrat, garlic mashed potatoes & cranberry sauce

CHICKPEA STEW TAGINE 26

For our veggie lovers! Moroccan-spiced chickpeas, spinach, squash & tomatoes, served over couscous in a clay tagine

SURF & TURF 85

House Favorite! Tender grilled filet mignon & butter-broiled Caribbean lobster tail, served with Brussels sprouts, fig demi-glace & sherry cream sauce

For your convenience, 20% gratuity will be added to parties of 5 or more guests

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WINES BY THE GLASS

Sparkling

BATASIOLO 11 / 42
Moscato d' Asti, Bosc D'la Rei, Italy

LUNETTA 12 / 46
Prosecco, Veneto, Italy

MARQUES DE MONISTROL 8 / 32
Cava Brut, Cava, Spain

Rosé

CHÂTEAU PUECH-HAUT 14 / 53
Prestige Rosé, Saint-Drézéry, France

MANON 11 / 42
Rosé, Côtes de Provence, France

White

KUNG FU GIRL 13 / 49
Riesling, Mattawa, Washington

JOSH 11 / 42
Sauvignon Blanc, North Coast, California

KIM CRAWFORD 14 / 53
Sauvignon Blanc, Marlborough, New Zealand

PIGHIN 14 / 53
Pinot Grigio, Friuli, Italy

ST. FRANCIS 14 / 53
Chardonnay, Sonoma County, California

LES COSTIÈRES DE POMEROLS 11 / 42
Picpoul de Pinet, France

Red

JOSH 13 / 49
Pinot Noir, Central Coast, California

CLINE 12 / 46
Zinfandel, Lodi, California

TERRAZAS DE LOS ANDES 14 / 53
Malbec Reserva, Mendoza, Argentina

WENTE 'SANDSTONE' 11 / 42
Merlot, Central Coast, California

14 HANDS 'HOT TO TROT' 10 / 38
Red Blend, Columbia River Basin, Washington

CHATEAU STE. MICHELLE 14 / 53
Cabernet Sauvignon, Columbia Valley, Washington

SIGNATURE COCKTAILS

COCONUT RUM PUNCH 10
Coconut rum, orange & pineapple juices, Sprite, grenadine, dash of bitters

CAT 5-SPICED & STORMY 11
Chinese 5-spice-infused Gosling's rum, lime juice, vanilla extract, Barritt's ginger beer

SEA CUCUMBER 11
Gin, fresh cucumber, St-Germain elderflower liqueur, lime juice, tonic

SUNKISSED SEÑORITA 10
Jalapeño-infused tequila, strawberry purée, triple sec, margarita mix, salt rim

SCURVY MULE 11
Deep Eddy ruby grapefruit vodka, fresh pink grapefruit juice, lime juice, Barritt's ginger beer

BLUEBERRY BUOY 11
Vodka, muddled blueberries, lemonade, Sprite

BEER & SELTZER

LOCALLY CRAFTED 6
Virgin Islands IPA, Virgin Islands Summer Ale

IMPORT 6
Corona, Presidente, Carib, Heineken, Stella Artois, Red Stripe

DOMESTIC 5
Miller Lt, Coors Lt, Budweiser, Bud Lt, Michelob Ultra

LOVE CITY HARD SELTZER 6
Hibiscus-Pomegranate, Passionfruit, Mango-Mandarin, Watermelon

WEEKLY FEATURES

SUNDAY

Brunch
Bottomless Mimosas
10am - 2pm

TUESDAY

Seafood Paella
Caribbean lobster tail, shrimp,
fresh catch, mussels, calamari
& saffron arborio rice

WEDNESDAY

Prime Rib
Potato gratin, grilled squash &
horseradish cream sauce

FRIDAY

Tomahawk Steak
32oz steak grilled to
perfection, truffle steak fries,
peppercorn cream sauce