

Café Martinique

ENTREES

Mahi Mahi

Broccoli Rabe, Leeks and Sweet Garlic-Lemon Broth

Slow Baked Salmon

Yukon Gold Mash and Truffle Vinaigrette

Crunchy Roasted Grouper

Glazed Mushrooms, Chilies and Mint

Local Snapper

Braised Fennel, Lemon and Olive Oil

Sautéed Dover Sole

Meunière or Almondine

Roasted Bahamian Lobster Tail in the Shell

Fried Plantain, Oregano and Chili

Steak au Poivre

Sautéed Broccolini

Char-Grilled Organic Chicken

Kumquat Lemongrass Dressing

Berkshire Pork Chop

Smoke Chili Glaze, Asparagus and Sweet Onion

Duck

Topped with Cracked Jordan Almonds, Foie Gras and Amaretto Sauce

Rack of Lamb

Caramelized Cauliflower and Pistachio Pesto

Café Martinique Cheeseburger

Truffé Mayonnaise

SIMPLY GRILLED

Nassau Grouper

Yellow Fin Tuna

Mahi-Mahi

Local Snapper

Bahamian Lobster Tail

Half Organic Chicken

Berkshire Pork Chop

Chateaubriand (for two)

Lamb Chops

Tenderloin

SAUCES

Béarnaise - Peppercorn - Tomato Vinaigrette - Steak Sauce

SIDE DISHES

Mashed Yukon Gold

French Green Beans

Pommes Frites

Sautéed Spinach

Jasmine Rice

Risotto Cake

All pricing subject to 7.5% VAT

A 15% gratuity is automatically added to all food and beverage checks