

BAR MENU

QUINOA SHRIMP FRITTERS **\$9.50**

Served on a bed mixed greens and sriracha aioli

JUMBO-RISOTTO AND LUMP CRAB CAKES **\$8.00**

Atop mango and lime salsa drizzled with a fine herb caper aioli

BALSAMIC, MAPLE AND MISO GLAZED RIBLETS **\$10.00**

Served with Aruban style sliced cucumber pickle

SEARED AHI TUNA TATAKI **\$14.00**

Over a bed of island salad and a fresh resort made ponzu sauce

HONEY BOURBON CHICKEN WINGS **\$13.00**

Chicken wings rubbed with signature spices and tossed in our honey bourbon wing sauce

A 15% service charge and local tax will be added to your final bill