

## APPETIZER

**Fresh Catch Ceviche** \$16

**Home Made Chicken Liver Pate** \$14

**Escargot** in an Herb Garlic Sauce \$18

**Seafood Cakes** Scallop, Shrimp, Fresh Fish \$16

**Soft Shell Crab** \$19

**Mussels** in White Wine Garlic Broth \$18

**Tomato Mozzarella** Organic Tomato & Basil \$16

**Simply Smoked Salmon** Capers, Sour Cream, Lemon & Onion \$16

**Black Pudding** served with a Poached Egg & Grainy Mustard \$16

## SOUPS & SALADS

**Tom Yum Soup**

Hot 'n' Spicy Thai Soup with Shrimp \$8

**House Salad**

Local Baby Greens, Balsamic Dressing \$9

**Authentic Greek Salad**

Cucumber, Tomato, Onion, Oregano, Olive  
& Feta Cheese \$15

**Arugula & Beet Salad**

With Caramelised Goat Cheese \$14

## DINNER FAVORITES

**Chicken Schnitzel** with Austrian Potato Salad \$34

**Seafood Crepes** Shrimp, Scallops & Fish in a light creamy White Wine Sauce \$32

**Fresh Mixed Seafood Risotto** Arugula, Feta Cheese, Butternut Squash \$42

**Blackened Shrimp Skewer** Coconut Sauce Basmati Rice & Vegetable \$34

**Thai Green Seafood Curry** with Basmati Rice \$34

**Blackened Scallops** with Mushroom & Pea Risotto \$34

**Seafood Pasta** in White Wine Garlic Sauce \$38

**Jerk Duck** – A Morgans Classic! With Mash & Vegetables \$32

**14oz Rib Eye** with Herb Roasted Potato, Seasonal Vegetable & Gravy \$48

**Surf & Turf** with Lobster Tail & Tenderloin \$58

**Mediterranean Lamb** served with Greek Salad \$56

**Fresh Local Catch of the Day** \$36

with Seasonal Vegetables & Butternut Squash Feta Risotto, or Herb Roasted Potatoes, or Greek Salad, or Wasabi Mash, or Basmati Rice ~ Sauces: Lemon Capex, Coconut, Lemon Ginger Butter

# WINE BY THE GLASS

## CHAMPAGNE

Perrier Jouet, France 22

## SPARKLING

Prosecco, Torresella, Italy 15

Moscato d'Asti, Batassiolo, Italy 15

## WHITE

Pinot Grigio, Terre, Italy 12

Riesling, Lenz, Austria 12

Sauvignon Blanc, Oyster Bay, New Zealand 14

Sauvignon Blanc, Luc Pirlet, France 14

Sancerre, Cheateau de Sancerre, France 16

Sancerre, Hippolte Reverdy, France 16

Ardeche Chardonnay, Louis Latour, France 14

Chardonnay, Murphy Goode, USA 16

Gavi, La Scolca, Italy 14

## ROSE

Gerard Bertrand, Gris Blanc, Rose, France 14

Chateau Minuty "M", France 14

## RED

Pinot Noir, Luc Pirlet, France 14

Pinot Noir, Robert Mondavi, USA 14

Merlot, Decoy by Duckhorn, USA 16

Côtes-du-Rhône, Saint Cosme, France 15

Malbec, Masi, Argentina 14

Cabernet Sauvignon, Pedroncelli, USA 14

Cabernet Sauvignon, Murphy Goode, USA 16

Super Tuscan Blend, Fonte Dell'Anguillaia, Italy 18

# SIGNATURE COCKTAILS

KIR ROYALE 22

BLACKBERRY MOJITO - Cuban Rum, Lime Juice, Sugar & Fresh Mint 14

ESPRESSO MARTINI 15

MORGAN'S FIZZ - Vodka, Cointreau, Cranberry, Pineapple & Mint 14

TRADITIONAL - Bombay Gin, Dry Vermouth, Stirred & Strained 15

MORGAN'S MARY - Vodka, Tomato Juice, Secret Sauce, Olives & Bacon 15

HOT - N - DIRTY - Vodka, Olive Juice, Tabasco, Stirred & Strained 15

CAYMAN LEMONADE - Vodka, Triple Sec, Peach Schnapps, Cranberry 14

COSMOPOLITAN 15

LEMON MERINGUE - Limoncello, Vodka, Sugar, Egg White, Shaken 15

MUDSLIDE - Vodka, Kahlua & Baileys, Blended 15

MANHATTAN - Bourbon, Bitters, Sweet Vermouth 15

PLANTATION - Botanist Gin, Agave, Grapefruit Juice, Fresh Basil 15

MOSCOW MULE - Vodka, Ginger Beer 15

OLD FASHIONED - Bourbon, Angostura Bitters, Sugar 15