

APPETIZER

- Fresh Catch Ceviche** \$16
- Home Made Chicken Liver Pate** \$14
- Escargot** in an Herb Garlic Sauce \$18
- Seafood Cakes** \$16
- Soft Shell Crab** \$19
- Organic Tomato Mozzarella** with Basil \$16
- Mussels** in a White Wine Garlic Broth \$18
- 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 \$8
- Authentic Greek Salad**
Cucumber, Tomato, Onion, Oregano, Olive
& Feta Cheese \$14
- Arugula & Beet Salad**
With Caramelised Goat Cheese \$14

SANDWICHES

BURGER TOPPINGS \$1.50

Mushroom, Cheese,
Onions, Bacon, Egg

- Morgan's BLT** that's Bacon, Lettuce & Tomato \$14
- Morgan's Club** Everything you can imagine... and an Egg \$18
- 10oz Jerk Burger** Caramelized Onion & Melted Brie \$20
- 10oz Morgan's Classic Burger** \$18

LUNCH FAVORITES

- Chicken Schnitzel** with Austrian Potato Salad \$24
- Seafood Crepes** Shrimp, Scallops & Fish in a light creamy White Wine Sauce \$26
- Fisherman's Pie** Topped with Mashed Potatoes \$26
- Seafood Pasta** in White Wine Garlic Sauce \$28
- 10oz Rib Eye** with Herb Roasted Potato, Seasonal Vegetable & Gravy \$36
- Thai Green Seafood Curry** with Basmati Rice & Vegetables \$26
- Fresh Local Catch of the Day** \$26
with Seasonal Vegetables & Butternut Squash Feta Risotto, or Herb Roasted Potatoes,
or Greek Salad, or Wasabi Mash, or Basmati Rice ~ Sauces: Lemon Capers, Coconut,
Lemon Ginger Butter

Split Plates \$5. Salad or Risotto Side \$8. Extra Bread or Gluten-free Bread \$3.
Gratuities NOT included. Gratuities for parties of 6 and more. All prices in CI\$.

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, Hippolite 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