

LUNCH

SMALL BITES

marinated chicken and leek skewers, served with hou	se slaw			20
CRAB CAKE mayonnaise, vegetable, mango chutney				21
CONCH FRITTER local conch, sweet red pepper, coriander, tartar sauce				23
WAHOO CEVICHE marinated in lemon, lime and orange with mango, on served with plantain chips		eche de tigre a	nd pepper	23
CAPRESE ♥ tomato, mozzarella, kalamata olives, cucumber, basil	and olive oil			24
HUMMUS Vgarlic bread, kalamata olives				18
SPANISH GAZPACHO ♥ tomato, celery, onion, bell peppers and olive oil with	home made cro	utons		16
	ALADS			
CAESAR SALAD CLASSIC 19 parmesan, bacon, homemade croutons and caesar dre	CHICKEN essing	23	PRAWNS	25
GREEK SALAD ♥ tomato, cucumber, bell pepper, romaine lettuce, red	onion, kalamata (olives & feta ch	neese	19
WATERMELON SALAD ✓ watermelon, mint, cherry tomato, feta cheese, arugul	a and balsamic re	eduction		20
NICOISE SALAD lettuce, tuna tataki, egg, asparagus, cherry tomato, potato, parsley and lemon dressing				
AVOCADO & APPLE SALAD ♥ avocado, celery, green apple, walnut, lettuce and lem	on dressing			18
SANI	DWICHE	S		
NEW ENGLAND LOBSTER ROLL © celery, mayonnaise, dijon mustard, lemon juice, served with french fries				30
EGGPLANT, AVOCADO AND MOZZARELLA SANDWICH \checkmark marinated eggplant, avocado, mayonnaise, dijon mustard, served with french fries				25
SNAPPER BUN snapper tempura served on a homemade turmeric bur served with french fries	n, tomato, lettuce	e and remoulac	le sauce,	27
CLASSIC CHICKEN CLUB fried egg, bacon, tomato, lettuce, mayonnaise, grilled chicken breast with french fries				24
WAGYU BEEF BURGER tomato, onion pickle, baby gem, cheddar cheese and	smoke mayo wit	th french fries		30
ZEMI S	PECIALIT	TIES		
CARIBBEAN LOBSTER MAC & CHEESE local lobster, gruyere & cheddar cheese, topped with	bread crumbs an	ıd baked to pei	fection	28
FISHERMAN CATAPLANA local fish fillet mussel clam prawn garlic tomato c	oriander hell ne	nner with coco	onut rice and lemon	38





SPICED TACOS

served with chipotle sauce, coriander sour cream and guacamole	2.1
MUSHROOM TERIYAKI TACO V with house slaw, buttom and shinji mushroom, bell pepper, fresh onion, guacamole and teriyaki sauce	21
LOBSTER TACO brussel sprout, mango, guacamole, cherry tomato and aioli	27
MAHI-MAHI TACO with house slaw, garlic aioli, caribbean salsa	23
CHICKEN TACO with house slaw, garlic aioli, pico de gallo, red onion, avocado and mango	23
FROM THE BRICK-OVEN	
SHOAL BAY CROWN PIZZA san marzano tomato, lobster, seafood, mozzarella, oregano, lettuce	33
MARGHERITA PIZZA ♥ tomato sauce, mozzarella, basil, olive oil	19
CALZONE ham, mushroom, mozzarella, tomato sauce, arugula and parmesan	26
DIAVOLA PIZZA tomato sauce, mozzarella, spicy beef salami	24
QUATTRO STAGIONI PIZZA mozzarella, mushroom, ham, artichoke, olives, oregano	23
BBQ CHICKEN PIZZA smoked chicken, mozzarella, tomato & bbq sauce, white onion, bacon	23
HOMEMADE PASTA & GNOCCHI	
LOBSTER SPAGHETTI () local lobster, creamy bisque sauce, herbed oven dried tomato	33
PACCHERI SEAFOOD paccheri pasta, tuna, clam, mussel, shrimp and cherry tomato	30
SPAGHETTI BOLOGNESE beef bolognese, tomato, parmesan	22
GNOCCHI WITH ARUGULA PESTO home made gnocchi, arugula pesto, parmeva and walnuts	23
ENTRÉES	
GRILLED LOBSTER whole lobster, roasted vegetables & curried potato, garlic lemon butter sauce	70
MAHI-MAHI SKEWER grilled mahi skewer, coconut rice, mango & pineapple chutney	24
CARIBBEAN PRAWN CURRY © cashew nut, raisin, red & green pepper, tomato, green onion served with coconut rice and mango	27
BUTTER CHICKEN boneless tandoori marinated chicken cooked in tomato and cashew based gravy served with coconut rice	24
GRILLED SALMON served with mashed potato, asparagus and capers sauce	35
SMOKED FLANK STEAK garlic potato wedges, chimichurri and seasonal vegetables	28

SIDES TO SHARE (\$6 EACH)

SWEET POTATO FRIES GREEN SALAD

RICE & PEAS **ROASTED VEGETABLES**

CORN ON THE COB COCONUT RICE





