

Crusoe's RESTAURANT

Dinner
5:30 pm - 9:00 pm

Appetizers & Soups

Cajun Garlic Shrimp

Succulent shrimp rubbed in a blend of Cajun spices and grilled to perfection.

Shrimp Cocktail

Plump, tender shrimp, cooked and chilled in house. Served with our homemade cocktail sauce.

Serendipity

Creamy spinach and artichoke dip, lightly seasoned, topped with mozzarella cheese and slowly baked. Served with tortilla chips.

Down Home Conchy Conch Fritters

Chef's favorite recipe of fried fritters filled with diced vegetables and chunks of conch; seasoned to perfection with our in-house blend of spices. Served with our spicy calypso sauce. (10 pieces)

Abaco Conch Chowder

A zesty tomato based soup with diced conch, onions, potatoes, carrots and bell peppers, finished with Caribbean spices and served with our signature homemade coconut Johnny cake.

Salads

Beet & Feta Salad

Slow roasted beets tossed in olive oil and infused with basil, topped with crumbled feta cheese.

Signature Salad

Chopped iceberg and romaine lettuce, tomato wedges, cranberries, walnuts and crumbled feta cheese. Served with a Greek vinaigrette. Add Chicken (5oz), Fish, Shrimp, Salmon (6oz)

Greek Salad

Romaine lettuce, olives, tomatoes, red onions, cucumber and feta cheese; served with a Greek vinaigrette. Add Chicken (5oz), Fish, Shrimp, Salmon (6oz)

Sandwiches

Grilled Veggie Pattie

Healthy Choice – This favorite is served up (8oz) burger style with lettuce, tomatoes, pickles, onions and a side of French fries.

Veggie & Hummus Wrap

Healthy Choice- Freshly grilled zucchini squash, bell pepper, mushroom and carrots, tossed in oil olive and garlic. Served with a side of hummus and a petite salad.

Gussie Mae Burger

Angus beef patty (8oz) topped with pulled pork on a lightly toasted kaiser bun and served with a spicy island slaw.

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Entrées

Seafood

Nassau Smothered Grouper (Island Style)

Pan seared authentic Nassau grouper (8oz) topped with fresh Bahamian steamed herbs and tomatoes.
Served with peas and rice and cole slaw.

Shipwrecked Scampi

Mouth watering shrimp sautéed in white wine and garlic butter.
Served with rice pilaf and sautéed vegetables.

Seafood Extravaganza

Explore your taste buds with a taste of our Caribbean fish, grilled shrimp and cracked conch, all served on one plate with tartar sauce and a petite salad.

Pan Seared Salmon

Pan seared salmon (8oz) served with smoky tomato salsa and garnished with yellow squash.

Native Nassau Cracked Conch

Tenderized conch fried to a golden brown.
Served with tartar sauce, cole slaw and French fries.

Shrimp Kabobs

Succulent skewered shrimp seasoned to perfection and paired with onions, tomatoes and bell peppers.
Served on a bed of Jasmine rice.

Vegetarian, Pasta, Poultry and Meat

West Indian Grilled Chicken Breast

Tender slow grilled chicken breast (8oz) served with a mushroom sauce alongside garlic mashed potatoes and sautéed vegetables.

Dijon Herb Crusted Rack of Lamb

Tender, succulent lamb chops served on a bed of sweet potato hash and paired with broccoli.

Meat Lovers Delight

Grilled sirloin steak (8oz) topped with sautéed mushroom and onions.
Served with rosemary garlic potatoes and sautéed vegetables.

Pine Forest Favorite

Chef's selection of vegetables sautéed in garlic butter and white wine.
Served on a bed of mushroom rice pilaf.

Our Pasta Corner

Fettuccine tossed in Caribbean spices with your choice of one sauce – white wine or Alfredo.
Mushrooms and bell peppers optional.
Add Vegetables, Chicken (5oz), Shrimp

Sides

Roasted garlic potatoes, garlic mashed potatoes, potato wedges, French fries, sautéed seasonal vegetables & rice pilaf.
Sides available for purchase outside of entrées.

Sauces

Lemon Butter, Cajun Lime, Mushroom, Calypso
Sauces available

Desserts

Chocolate Cake

Decadent triple layer chocolate cake.

Cheesecake

This creamy favorite boasts heavenly flavor and is baked atop a pressed crumb crust.
Served with cherry or blueberry topping.

Ice Cream

Three scoops of smooth, rich vanilla ice cream.

Guava Brioche Bread Pudding

Guava & coconut folded into brioche bread to form our signature bread pudding, topped with a brandy guava sauce & finished with one scoop of vanilla ice cream. Served warm.

Carrot Cake

Moist carrot cake draped in cream cheese and topped with chopped walnuts.

Caramel Wonder

Chocolate topped with vanilla ice cream, caramelized popcorn, then drizzled with caramel and finished with whipped cream.

Bluetini

Two scoops of vanilla ice cream accented with blueberry compote, draped with walnuts and whipped cream.

Assorted Cookies

A duo assortment of freshly baked cookies.
Choice of oatmeal or chocolate chip.