

SMALL BITES

GAMBAS AL AJILLO () shrimp with garlic, white wine, lemon, coriander	22
RAW YELLOWFIN TUNA TARTARE green apple, yuzo, capers, crispy rice crackers	23
CORNMEAL FRIED CALAMARI crispy carrot, sweet red pepper, coriander, tartare sauce	20
SPINACH HUMMUS ♥ garlic bread, kalamata olives	15
BEET CARPACCIO V 🔗	18
SALADS	
LOCAL CATCH LOBSTER SALAD () # Constraint of the second se	25
QUINOA AND GREEN TEA SMOKED SALMON passion fruit vinaigrette	21
WATERMELON SALAD \checkmark cherry tomatoes, feta cheese, basil, mint, arugula, balsamic dressing	18
CAESAR SALADCLASSIC19CHICKEN21PRAWNSparmesan, bacon, homemade croutons and caesar salad dressing	23
SPICED TACOS	
served with chipotle sauce and coriander sour cream, guacamole LOBSTER TACO () brussels sprouts, mango, guacamole	27
MAHI-MAHI TACO with house slaw, garlic aioli, caribbean salsa	23
BEEF TACO with house slaw, garlic aioli, pico de gallo	22
FROM THE BRICK-OVEN	
SHOAL BAY CROWN PIZZA () san marzano tomato, lobster, seafood, mozzarella, oregano	26
MARGHERITA PIZZA V tomato sauce, mozzarella, oregano, olive oil	19
PARMIGIANA PIZZA ♥ eggplant, tomato sauce, mozzarella, parmesan cheese and basil	23
DIAVOLA PIZZA tomato sauce, mozzarella, fontina cheese, spicy beef salami	23
DELLA MAMMA PIZZA V mozzarella, cherry tomato, eggplant, zucchini, onion, mushroom, oregano	21
BBQ CHICKEN PIZZA smoked chicken, mozzarella, tomato sauce, white onion, bacon	23
\mathscr{O} CONTAINS NUTS \vee VEGETARIAN \bigcirc CONTAINS SHELLFISH 15% service charge and 2% reef recovery fee will be added for your convenience. ALL PRICES IN USD\$.	

Please inform us of any allergy or special dietary requirements that we should be aware of when placing your order



HOMEMADE PASTA

LOCAL LOBSTER SPAGHETTI () local lobster, creamy bisque sauce, herbed oven dried tomato	35	
PORTOFINO CLAMS SPAGHETTI () garlic, white wine, cherry tomato, fresh basil	23	
PAPPARDELLE BOLOGNESE house made pasta, beef Bolognese, tomato, parmesan	20	
SPINACH & RICOTTA TORTELLINI \checkmark with garlic cream sauce and spinach	21	
CLASSIC LASAGNA bolognese sauce, béchamel, mozzarella and parmesan cheese	23	
RISOTTOS		
FRUTTI DI MARE RISOTTO 💿 lobster, shrimp, clam, mussel, light tomato sauce	37	
SAFFRON RISOTTO, BRAISED SHORT RIBS creamy saffron risotto, with tamarind braised short rib	30	
MUSHROOM & ASPARAGUS RISOTTO V sautéed mushrooms, asparagus, parsley, mascarpone cheese	26	
ENTRÉES		
GRILLED LOBSTER (®)		

roasted vegetable & curried potato, garlic lemon butter sauce	
LOCAL RED SNAPPER FILLET () julienne vegetables, lemon butter sauce, clams, roasted coriander seeds	28
ENTRECÔTE STEAK with french fries, peppercorn sauce and spicy aioli	44
NEW YORK STEAK grilled angus strip loin, potato wedges, mixed green salad, beef jus	46
BEEF SHORT RIBS slow cooked short ribs served with mashed potato, grilled asparagus and red wine	40 sauce

CARIBBEAN CURRIES

YOUR CHOICE OF

GREEN CURRY with carrot, eggplant, onion, shredded coconut, raisin, mango chutney, coconut rice **RED CURRY** with mixed peppers, onion, celery, water chestnut, coconut, raisin, mango, coconut rice

CHICKEN SEAFOOD () TOFU AND VEGETABLES ♥

ZEMI SPECIALITIES

CARIBBEAN LOBSTER MAC & CHEESE 🔘 local lobster, gruyere & cheddar cheese, topped with bread crumps and baked to perfection FISHERMAN CATAPLANA ()

28 36

24

30

26

local fish fillet, mussels, clams, prawns, garlic, tomato, coriander, bell peppers with coconut rice

SWEET POTATO FRIES **GREEN SALAD**

SIDES TO SHARE (6 EACH) RICE & PEAS CORN ON THE COB ROASTED VEGETABLES

COCONUT RICE

15% service charge and 2% reef recovery fee will be added for your convenience. ALL PRICES IN USD\$. Please inform us of any allergy or special dietary requirements that we should be aware of when placing your order