

DONOVAN'S REEF



MARINA BAR & GRILL

DINNER MENU

APPETIZERS

CRAB CAKES

crab cakes served with vegetable slaw and remoulade **\$18**

COCONUT SHRIMP

coconut crusted shrimp with mango passion fruit dipping sauce **\$18**

SPINACH & ARTICHOKE DIP

creamy spinach & artichoke dip served with crunchy corn tortilla chips **\$14**

NACHOS WITH CHILI CON CARNE

layers of corn tortilla chips, chili con carne, cheddar jack cheese, diced tomatoes, kalamata olives, jalapenos, sour cream, guacamole and tomato salsa **\$16**

JERKED CHICKEN WINGS

tossed with tropical bbq sauce, celery, carrots and blue cheese dip **\$16**

SOUPS

CARIBBEAN PUMPKIN SOUP \$10

ISLAND GAZPACHO \$11

SALADS

GARDEN FRESH SALAD

baby mixed greens, cucumber, tomatoes, red onions with balsamic vinaigrette **\$14**

add grilled chicken \$8 | add grilled shrimp \$10

TROPICAL SALAD

baby mixed greens, baby spinach, citrus wedges, papaya with mango vinaigrette **\$15**

CAESAR SALAD

crisp hearts of romaine, tossed in our robust caesar salad dressing topped with herbed croutons and parmesan cheese **\$14**

add grilled chicken \$8 | add grilled shrimp \$10

WEDGE SALAD

wedge of iceberg lettuce with elegant blue cheese dressing, crisp applewood smoked bacon, grape tomatoes **\$15**

SCRUB ISLAND SPECIALTIES

SCRUB ISLAND BURGER

prime burger with caramelized onions, sautéed mushrooms, crisp lettuce, sliced tomatoes and melted swiss cheese **\$19**

add fried egg \$1

FISH & CHIPS

beer battered and deep fried mahi mahi fillet served with tartar sauce and seasoned fries **\$23**

BBQ BABY BACK RIBS

tender ribs glazed with our tropical bbq sauce served with potato wedges **\$32**

PASTA POMODORO

roasted vegetables, tossed with chunky tomato and roasted garlic, topped with parmesan cheese **\$25**

PASTA ALFREDO

al dente pasta in creamy parmesan cheese sauce made with real butter and cream **\$24**

add grilled chicken \$8 | add grilled shrimp \$10

CHICKEN ROTI

authentic west indian dish with tender curried chicken wrapped in roti skin topped with tomato chutney served with garden salad **\$28**

SHRIMP CURRY

coconut curry shrimp, jasmine rice, fried sweet plantain and vegetable medley **\$37**

HUNTER'S CHICKEN

grilled chicken served with herbed roasted red bliss potatoes and seasonal vegetables **\$34**

YELLOWFIN TUNA

jerk butter sauce, rice, fried sweet plantains and haricot verts **\$38**

COCONUT RUM GROUPER

served with fragrant lemon grass oil, jasmine rice and broccoli **\$35**

NEW YORK STRIP

prime aged beef, creamy polenta, blackberry sauce and asparagus **\$47**