

SOUP & APPETIZERS

LOBSTER BISQUE

Our signature soup rich & creamy with fresh lobster chunks · 10

ARTICHOKE & SPINACH DIP *(Vegetarian)*

Warm mixture of garden spinach, artichokes, melted cream & Parmesan cheeses, served with pita chips · 10

BEEF CARPACCIO

Thin slices of beef drizzled with a basil oil topped with shaved onions, sprinkled Parmesan flakes & a house made whole grain Dijon mustard gelato · 15

GINGER CALAMARI

Pickled ginger strips & squid lightly dusted & flash fried served with a soy aioli dipping sauce · 12

OCEAN TO PLATE ~ CEVICHE

Fresh catch cooked in lemon juice, garlic, tomato, onions, peppers, & cilantro served with tortilla chips · 12

WRAPS & SANDWICHES

Served with a choice of French fries or Onion Rings

LOBSTER ROLL

Chunks of butter poached Lobster tossed with scallions, bell peppers & a secret sauce served with tomato & Romaine on a soft roll · 22

VEGGIE WRAP *(Vegetarian)*

Romaine, tomato, carrots, bell peppers, cucumber, Jack & Cheddar in a spinach wrap · 13

BIRD & BERRY

Sliced roasted Turkey, crisp bacon, tomato & greens topped with a house-made cranberry chutney served on a freshly baked soft roll · 15

TROPICS BURGER

Half-pound hand-crafted 100% USDA-approved Angus ground beef patty, Bacon, Choice of cheese (Cheddar, Gouda or Swiss), greens, tomato, onions & pickles served on a locally made bun · 18

Top with: Grilled Onions or a fried Egg · 2, Sliced Jalapenos or Smoky BBQ Sauce · 1

SALADS

GRILLED CAESAR *(Vegetarian)*

Grilled Romaine, house-made croutons, shaved Parmesan & Caesar dressing · 15

Add grilled chicken · 7, add fresh catch of the day · 9, add shrimp · 9

TROPICS HOUSE SALAD *(Vegetarian)*

Greens topped with carrots, cucumbers, bell peppers, tomato & red onions topped with a Champagne dressing · 15

Add grilled chicken · 7, add fresh catch of the day · 9, add shrimp · 9

LOBSTER SALAD

Chunks of Lobster served on a bed of greens, carrots, cucumbers, bell peppers, tomato & red onions tossed in a Champagne dressing · 25

MAINS

*All mains served with vegetables & your choice of rice or potatoes
(Except for Pastas)*

SURF & TURF

Our famous lobster from the Saba Bank paired with an 8 oz Filet Mignon served with a garlic butter & creamy mushroom sauce · 39

NY STRIP

12 oz NY strip grilled on an open-flame to your specification topped a mild Jalapeño Tequila sauce · 34

LOBSTER PASTA

Chunks of Lobster tossed in a white wine lobster based cream sauce over penne · 30

CARIBBEAN JERK CHICKEN

Flame grilled 8oz Jerk seasoned chicken breast topped with a mushroom sauce · 20

FARM TO TABLE ~ VEGGIE PASTA (Vegetarian)

Sautéed mixed veggies in a creamy Alfredo sauce served over penne pasta · 20

OCEAN TO PLATE

Locally caught fresh catch of the day, topped with a Wild Saba lemon beurre blanc · 27

RED CURRY COCONUT SHRIMP

In honor of our previous Chef Bernt, via his signature recipe.

Jumbo shrimp smothered in a lightly spiced red curry coconut sauce · 27

GRILLED LOBSTER ~ FROM THE LOBSTER TANK

Select your Lobster from our Live Lobster tank, served flame Grilled with a garlic lemon butter sauce · 55

DESSERTS

CRÈME BRÛLÉE

House-made creamy vanilla custard topped with caramelized sugar · 8

GELATO

Our gelato is made fresh by Chef Tanner. Ask for today's flavors · 8 per serving

PROFITEROLE

Light & fluffy puffs filled with House-made espresso ice cream smothered in a chocolate sauce & dusted with powdered sugar · 10

TRY OUR DAILY SPECIALS

*Try a sample of our Chefs' creations;
let them spoil you with their works of art,
composed of the freshest ingredients & infused
with their inventive culinary talents
~ you won't be disappointed*