

BAR MENU



QUINOA SHRIMP FRITTERS \$9.50

Served on a bed mixed greens and sriracha aioli



JUMBO-RISOTTO AND LUMP CRAB CAKES \$8.00

Atop mango and lime salsa drizzled with a fine herb caper aioli



BALSAMIC, MAPLE AND MISO GLAZED RIBLETS \$10.00

Served with Aruban style sliced cucumber pickle



SEARED AHI TUNA TATAKI \$14.00

Over a bed of island salad and a fresh resort made ponzu sauce



HONEY BOURBON CHICKEN WINGS \$13.00

Chicken wings rubbed with signature spices and tossed in our honey bourbon wing sauce