

Appetizers

Rain Fish Cakes **\$16**

Fresh fish fillet baked, shredded then mixed with onions, bell peppers, breadcrumbs, dijon mustard and cilantro then molded into cakes. Served with a cilantro lime cream sauce

Charcuterie Platter **\$26**

Assorted meats, cheeses, nuts, fruits, olives and roasted garlic served with toasted baguette

Lettuce Wraps **\$18**

Ground boneless chicken, water chestnuts, sweet pepper simmered in a hoisin sambal sesame soy sauce, topped with crushed cashew nuts and fresh cilantro with a chilled iceberg on the side.

Cauliflower **\$15**

Tempura fried cauliflower tossed in a spicy Korean inspired gochujang sauce

Seasonal Seafood Ceviche **\$24**

Choice of lobster, shrimp or conch marinated in freshly squeezed lime juice along with tomatoes, onions, cucumber and cilantro, topped with sliced olives, served with fresh corn tortilla chips
(Lobster available July 1-Feb 14)
(Conch available Oct 1-June 30)

Coconut Shrimp **\$22**

Local shrimp seasoned and coated with coconut flakes deep fried golden brown served with sweet chili sauce

Firecracker Shrimp **\$22**

Local shrimp tempura fried crispy then tossed in our sweet chili base firecracker sauce topped with fresh cilantro

Suya **\$19**

Skewered tender black Angus beef Marinated Grilled, and spiced with a ground cashew nut spice blend served with a smoked habanero cream sauce.

Conch Fritters **\$18**

Chopped conch, onions, peppers, carrots, and a touch of habanero in a spiced batter then deep fried served with a tropical mango coconut sauce

Lobster Fritters **\$Market**

Onion, peppers, carrots and lobster meat mixed together in batter and deep fried to fritters, served alongside a mango habanero dipping sauce

Lobster available July 1-Feb 14

Lobster Dip **\$Market**

Cream cheese, lobster meat, green onion, and fresh-squeezed lime juice mixed all together into a creamy dip topped with parmesan cheese served with garlic bread and crispy tortilla chips

Tempura Lobster bites **\$Market**

Deep-fried tempura battered lobster served with a togarashi garlic aioli for dipping



Prices in USD; 12.5% General Sales Tax Included
WIFI: GrandCaribeGuest Password: ilovegrandcaribe
18% gratuity will be applied to tables of 6 or more

Soups

Seafood Coconut Soup **\$Market**

lobster, shrimp, fish, and market veggies simmered in a coconut seafood broth topped with chopped cilantro served with a side of coconut white rice

Creamy Mexican Street Corn Soup **\$14**

Topped with cotija cheese, cumin cream, sliced jalapenos, finely chopped cilantro, crispy bacon bits

(can be vegetarian if served without the bacon)

Conch Chowder **\$18**

Tender conch, carrots, potatoes, peppers and onions all in a delicious coconut broth topped with fresh chopped cilantro

(Conch available Oct 1-June 30)

Sopa de Lima

Diced onions, tomatoes, celery sauteed then simmered in veggie broth along with freshly squeezed lime juice and protein of choice, served with crispy corn torilla strips

FISH \$18 CHICKEN \$16

Salads

Caesar Salad **\$15**

Romaine lettuce tossed with a creamy Caesar dressing, croutons and parmesan cheese

(add chicken 8) (add shrimp 10) (add lobster 18)

Rain Salad **\$15**

Mix greens, sliced pears, blue cheese, toasted cashews and craisins tossed in a honey Dijon vinaigrette

(add chicken 8) (add shrimp 10) (add lobster 18)

Quinoa salad **\$20**

Romaine lettuce, baby arugula, cherry tomatoes, red onion, and peppers, tossed together and topped with seasoned quinoa, feta cheese, and sweet potato croutons served with house - made papaya vinaigrette

Strawberry Balsamic Salad **\$18**

Romaine lettuce, strawberry, red onion, pecans, and feta cheese tossed in house made balsamic dressing

(add chicken 8) (add shrimp 10) (add lobster 18)



Seafood

Cashew Crusted Grouper \$30

Fresh grouper fillet lightly seared then rubbed with spicy mayo, topped with crushed cashew nites then baked. Served with coconut white rice, roasted veggies and raspberry coulis

Cilantro Basted Snapper \$30

Fresh snapper fillet lightly seared then topped with finely chopped cilantro, basted with garlic butter. Served with coconut white rice, roasted veggies and pineapple chutney

Sesame Crusted Tuna \$36

Seared ahi tuna, coconut white rice, sautéed veggies, ponzu sauce, wasabi and pickled ginger

Creole Mahi Mahi \$34

Fresh Mahi fillet seasoned with Belizean spices seared then served over cilantro rice and topped with creole sauce along with fried plantains

Roasted Salmon \$38

Lemon-garlic parmesan crusted filet of salmon on herb roasted potato and a honey Dijon beurre blanc

Grilled Snook \$34

Snook fillet grilled then served over roasted potato medallions, drizzled with a caper beurre blanc.

Lime Butter Snook \$34

Snook fillet lightly seared then simmered in lime and butter emulsion with a splash of white wine, served over a veggie rice pilaf.

Curried Shrimp \$32

Simmered in a spicy Thai curry with pineapple, market veggies, fresh cilantro, plantain & coconut white rice

Garlic Lobster \$Market

Caribbean spiny lobster garlic - rubbed, grilled and drizzled with white wine butter sauce served with creamy mashed potatoes and market - fresh roasted veggies

Mango Glazed Lobster \$Market

Pan - seared lobster tail topped with a garlic mango glaze baked and served with creamy whipped potatoes and grilled asparagus

Baked Lobster Mac and Cheese \$Market

lobster meat, cheddar and swiss cheese sauce tossed with macaroni pasta topped with garlic breadcrumbs baked golden brown served with a side of garden salad

Veggie Entree

Vegetarian Curry \$18

Pineapple, plantain, and market vegetables simmered in a spicy Thai curry with coconut white rice

Vegetarian Risotto \$18

creamy risotto prepared with market fresh veggies, mushroom and parmesan cheese

Meats

Rosemary Parmesan Chicken **\$28**

pan seared and roasted chicken breast topped with rosemary and parmesan cheese served with creamy mash potatoes and garden salad

Blue Cheese Crusted Filet Mignon **\$58**

8 oz tenderloin on roasted garlic potato puree, sautéed brussels sprouts and a pear beurre blanc

Traditional Filet Mignon **\$56**

8 oz tenderloin wrapped in bacon on whipped potato puree, sautéed market vegetables, and horseradish peppercorn cream demi-glace

Ribeye **\$68**

12-13 oz ribeye steak grilled to desired temperature, served with loaded mashed potatoes, sautéed veggies, spinach cream and demi-glace

Jungle Ribs **\$32**

tender pork ribs served with mashed potatoes, sautéed market veggies and a honey orange BBQ sauce

Pork Chops **\$32**

1" cut pork chop marinated in olive oil, garlic and aromatic herbs and then grilled and served over basil mashed potatoes, grilled eggplant, drizzled with truffle cream sauce



Handcrafted Pastas

Mixed Seafood Angel Hair Pasta **\$38**

Lobster, calamari, fish and shrimp tossed with garlic, white wine, oven - roasted tomatoes, fresh basil, and farm butter.

Pasta Arrabiata **\$20**

Onions, bell peppers, capers, garlic and pene pasta sautéed then tossed in homemade arrabiata sauce, sprinkled with crushed chili peppers, served with toasted baguette and protein of choice
(add chicken 8) (add shrimp 10) (add lobster 18)

Fettuccine Alfredo **\$16**

Fettuccine pasta tossed in homemade Alfredo sauce served with protein of choice, toasted baguette and a side of parmesan cheese
(add Chicken 8) (add shrimp 10) (add lobster 18)

Chicken Parmesan **\$26**

with handcrafted spaghetti & house marinara sauce

Fettuccine alla Vodka **\$22**

Minced onion, garlic and pepper flakes in a creamy pink vodka sauce tossed together with fettuccine pasta served with protein of choice, garlic bread and parmesan cheese
(add chicken 8) (add shrimp 10) (add lobster 18)

Shrimp Scampi with Citrus Garlic Sauce **\$38**

Local shrimp, minced onions sautéed then simmered in white wine, butter and garlic sauce along with angel hair pasta, served with toasted baguette

Dessert

- Creme Brulee** **\$11**
Rich and creamy vanilla custard dusted with sugar and torched till caramelized
- Mango Cheesecake** **\$10**
homemade cheese with mango flavor
- Oreo Cheesecake** **\$12**
drizzles with a Baileys cream reduction
- Chocolate Molten Lava Cake** **\$14**
served with vanilla ice cream
- Marble Browine Sundae** **\$14**
Warm white and dark chocolate brownie topped with a choice of flavor of ice cream, caramel syrup, and candied cashew nuts



Coffee Menu

- Espresso** **\$3**
- Bon Bon espresso** **\$4**
with condensed milk
- Café con Leche** **\$4**
bold coffee with steamed milk foam
- Cappuccino** **\$6**
Espresso, Steamed milk, topped with cinnamon
- Irish Coffee** **\$12**
Espresso, Irish whiskey, sugar, whipped cream
- Mexican Coffee** **\$12**
Espresso, Patron Café tequila, sugar whipped cream
- Espresso Martini** **\$12**
Freshly brewed espresso, Vodka, Coffee Liqueur and sugar syrup



Prices in USD; 12.5% General Sales Tax Included
WIFI: GrandCaribeGuest Password: ilovegrandcaribe
18% gratuity will be applied to tables of 6 or more