

Poop Deck (WEST) Breakfast

(Available 9 AM to 11 AM on Saturday and Sunday ONLY)

Stew Fish

\$38.59

"The hangover helper Bahamians swear by."



Filet of grouper, marinated with love and kissed by the pan before diving into a rich, island-style stew of tomato, onion, thyme, and Bahamian spices. Finished with a squeeze of lime and served piping hot with house-made pepper sauce — **"Da Best Bahamian Cure fer Yinna Hangover,"** and we ain't lie.
Served with yellow grits and Johnny cake.

Stew Conch

\$30.19

"Big flavor. Big conch. Big energy."



Tender island conch sautéed and slow-simmered in a rich Bahamian stew of tomato, onion, thyme, and island spices. Brightened with lime and served hot-hot with house-made pepper sauce — **proof that conch has superpowers first thing in the morning.**
Served with yellow grits and Johnny cake.
Ask about our homemade peppersherry — **if you dare.**

Boil Fish

\$38.59

"Grammy's cure for everything — in a bowl."



Filet of grouper simmered slow and sweet in a comforting seafood broth with onion, potato, thyme, and sea salt. Hit with a splash of lime and served steaming hot with house-made pepper sauce — the kind of Bahamian breakfast that makes you feel like Grammy cooked it herself.
Served with yellow grits and Johnny cake.

PD Classic Omelet — Playful Version

\$20.74

"The island omelet that never lets you down."

Three big island eggs stuffed with American cheese, green peppers, onions, and mushrooms — fluffy, hearty, and downright joyful. Comes with crispy bacon and wheat toast, because you deserve a good morning.
Served like only PD does it.

Basic Slam — Playful Version

\$20.74

"Simple. Solid. Bahamian breakfast done right."

Two large eggs scrambled or fried just how you like them, with crispy bacon and warm wheat toast. Simple, solid, and guaranteed to hit the spot — **no fancy talk, just a good Bahamian breakfast.**

Stew Boil Fish

\$38.59

"For when you want Boil Fish and Stew Fish — we got you."

Filet of grouper boiled just right in a seasoned broth, then tucked into a deep, flavorful stew of tomato, onion, and Bahamian spices. Finished with a squeeze of lime and served blazing hot with house-made pepper sauce — **the perfect marriage of Boil Fish and Stew Fish, for when you just cyahn choose.**
Served with yellow grits and Johnny cake.