

# Poop Deck (WEST) Lunch

Please Make Server Aware Of Any Allergies

## APPETIZERS

|  |                |   |                        |
|--|----------------|---|------------------------|
| <b>Conch Fritters</b>  | <b>\$12.75</b> | <b>Grouper Quesadilla</b>   | <b>\$16.75</b>         |
| Chunks Of Conch & Herbs, Quick Fried   |                | Flour Tortillas Stuffed With Grouper & Herbs, Enveloped In Melted Cheddar Cheese, Served With Poop Deck House Sauce               |                        |
| <b>Grouper Samosa</b>  | <b>\$12.75</b> | <b>Shrimp Al Ajillo (Spicy)</b>   | <b>\$18.75</b>         |
| Quick Fried Pastry Stuffed with Sautéed Vegetables and Curry Grouper                           |                | Pan Seared Shrimp With Pepper, Sea Salt, Garlic & Olive Oil   |                        |
| <b>Vegetable Samosa</b>  | <b>\$10.75</b> | <b>Coconut Fried Shrimp</b>   | <b>\$18.75</b>         |
| Quick Fried Pastry Stuffed with Sautéed Vegetables   |                | Jumbo Shrimp Coated With Coconut Flakes, Served With A Homemade Tamarind Sauce  |                        |
| <b>Ginger Spring Rolls</b>   | <b>\$12.75</b> | <b>Andros Crab &amp; Grouper Cakes</b>  | <b>\$14.75</b>         |
| Sautéed Cabbage & Herbs, Wrapped & Fried In A Crispy Wonton Wrapper                            |                | Blue Crab & Grouper Sweet Potato Cakes, Served With Aioli   |                        |
| <b>Grouper Spring Rolls</b>  | <b>\$14.75</b> | <b>Calamari</b>   | <b>\$16.75</b>         |
| Sautéed Grouper, Cabbage, Carrots, Celery & Ginger, Wrapped & Fried In A Crispy Wonton Wrapper |                | Quick Fried, Served With Tropical Sauce Or Sautéed In White Wine, Garlic & Parsley (Sautéed Calamari Is Served With Garlic Bread) |                        |
| <b>Pot Stickers (Chicken OR Pork)</b>  | <b>\$12.75</b> | <b>Stone Crab Claws (Seasonal)</b>  | <b>MP<br/>Per Claw</b> |
| Dumplings Stuffed With Sautéed Cabbage, Onion, Mushroom, Carrots, Chicken OR Pork              |                | Fresh Stone Crab Claws Drizzled With Warm Garlic Butter, Served With & Dipping Sauces   |                        |
| <b>Mussels</b>   | <b>\$23.75</b> | <b>Octopus</b>  | <b>\$21.75</b>         |
| Mussels Steamed In White Wine, Garlic &, Lemon   |                | Grilled Octopus Marinated With Kimchee Sauce, Ginger, Garlic & Soy, Drizzled With Vinaigrette                                     |                        |
| <b>Fresh Conch Salad</b>   | <b>\$18.75</b> | <b>Tuna Tartare</b>   | <b>\$18.75</b>         |
| (*Friday-Sunday)   |                | Sushi-Grade Tuna Mixed With Ginger, Garlic, Lemon, Soy, Topped With Avocado, Punzo Sauce & Island Mango Salsa, Served Chilled     |                        |
| <b>Ahi Tuna</b>  | <b>\$21.75</b> | <b>Oyster Poop Deck</b>   | <b>\$22.75</b>         |
| Lightly Seared Pepper Crusted Served With Mango, Wasabi & Soy                                  |                | Baked Oysters On The Half-Shell, Topped With A Crab & Mozzarella Melt   |                        |
| <b>Clams</b>   | <b>\$23.75</b> |   |                        |
| Clams Steamed In Garlic, Parsley & White Wine Sauce  |                |   |                        |

## DIM SUM

Bahamian Favorite In An Asian Dumpling Steamed

|                                   |                |                       |                |
|-----------------------------------|----------------|-----------------------|----------------|
| <b>Lobster Dim Sum</b>            | <b>\$16.75</b> | <b>Shrimp Dim Sum</b> | <b>\$12.75</b> |
| 4 Pieces                          |                | 4 Pieces              |                |
| <b>Crab &amp; Grouper Dim Sum</b> | <b>\$14.75</b> | <b>Pork Dim Sum</b>   | <b>\$12.75</b> |
| 4 Pieces                          |                | 4 Pieces              |                |
| <b>Curried Conch Dim Sum</b>      | <b>\$14.75</b> |                       |                |
| 4 Pieces                          |                |                       |                |

## SOUP

|                               |                |   |                |
|-------------------------------|----------------|---|----------------|
| <b>Bahamian Conch Chowder</b> | <b>\$10.75</b> | <b>King Sea Crab in a Silky Sweet Corn Soup</b>   | <b>\$14.75</b> |
| Cup                           |                | Succulent king sea crab gently simmered in a silky, house-made sweet corn soup, infused with classic Bahamian island flavors and finished with a rich crab essence. |                |
| <b>Bahamian Conch Chowder</b> | <b>\$18.75</b> | <i>Cup Only</i>   |                |
| Bowl                          |                |   |                |

## CRAB

|   |                        |                                 |                             |
|---|------------------------|---------------------------------|-----------------------------|
| <b>Stone Crab Claws (Seasonal)</b>  | <b>MP<br/>Per Claw</b> | <b>Caribbean King Crab Claw</b> | <b>\$34.75<br/>Per Claw</b> |
| Fresh Stone Crab Claws Drizzled With Warm Garlic Butter, Served With & Dipping Sauces |                        |                                 |                             |

## SUSHI

|  |                |   |                |
|--|----------------|---|----------------|
| <b>Crunchy Grouper Roll</b>  | <b>\$24.75</b> | <b>Spicy Tuna Roll</b>                                | <b>\$26.75</b> |
| Crispy Grouper Rolled With Cucumber & Avocado, Served With Punzo Sauce                   |                | Tuna, Avocado & Cucumber                              |                |
| <b>California Roll</b>   | <b>\$22.75</b> | <b>Caribbean King Crab Roll</b>                       | <b>\$28.75</b> |
| Sesame Seed Rice Stuffed With Crab Meat, Avocado & Cucumber, Drizzled In A Special Sauce |                | Crab Meat Rolled & Drizzled With A Specialty Sauce    |                |
| <b>Shrimp Tempura</b>  | <b>\$26.75</b> | <b>Lobster Sushi Roll</b>                             | <b>\$28.75</b> |
| Deep Fried Panko Sushi Rolled In Salmon, Onion & Asparagus                               |                | Lobster Meat Rolled & Drizzled With A Specialty Sauce |                |
| <b>Crispy Conch Roll</b>   | <b>\$24.75</b> |   |                |
| Crispy Fried Cracked Conch Mixed With Spicy Mayo, Served With Sesame Sauce               |                |   |                |

## SALAD

|   |                |                       |                |
|---|----------------|-----------------------|----------------|
| <b>Poop Deck Signature Salad</b>  | <b>\$24.75</b> | <b>Chicken Caesar</b> | <b>\$18.75</b> |
| Grilled Shrimp, Grilled, Grilled Strips Of Chicken, Cheese, Black Olives, Shredded Carrots, Cucumber, Tomato, With Mixed Greens & House Vinaigrette |                | <b>Garden Salad</b>   | <b>\$12.75</b> |
| <b>Caesar Salad</b>   | <b>\$16.75</b> | <b>Shrimp Caesar</b>  | <b>\$22.75</b> |
| <b>Chicken Caesar</b>   | <b>\$18.75</b> |                       |                |

## BURGERS, WRAPS, SANDWICHES

|  |                |   |                |
|--|----------------|---|----------------|
| <b>The Poop Deck Burger</b>  | <b>\$22.75</b> | <b>Cracked Conch Wrap</b>   | <b>\$26.75</b> |
| Ground Beef With Mustard & Mayonnaise, Lettuce, Tomatoes, Cheese, Onions OR Sautéed Onions, Bacon, Sautéed Mushrooms |                | Tender Flash Fried Bahamian Conch, Romaine, Tomatoes & Homemade Tartar Sauce In A Tortilla Wrap |                |

|                       |         |
|-----------------------|---------|
| Crispy Chicken Burger | \$21.75 |
|-----------------------|---------|

Crispy Chicken Breast, With Chipotle Mayo, Cheese, Romaine, Tomato And Onions

|             |         |
|-------------|---------|
| Mahi Burger | \$28.75 |
|-------------|---------|

Blackened Mahi With Romaine, Tomatoes, Onions, & Homemade Tartar Sauce On A Bun

|            |         |
|------------|---------|
| Exuma Wrap | \$24.75 |
|------------|---------|

Golden-fried, tender, hand-flaked Cajun-seasoned snapper, wrapped in a warm tortilla with crisp romaine, ripe tomato, sharp cheddar, and our house-made tartar sauce. A laid-back island favorite.

|                              |         |
|------------------------------|---------|
| The Real Turkey & Bacon Club | \$20.75 |
|------------------------------|---------|

Roasted Turkey, Bacon, Lettuce, Tomato, Mayonnaise, Honey Mustard, Cranberry Spread

## MAIN COURSE

|        |         |
|--------|---------|
| Salmon | \$38.75 |
|--------|---------|

Fillet Of Salmon, Grilled, Topped With Chili & “Tamarind Glaze”

|                   |         |
|-------------------|---------|
| Snapper Poop Deck | \$40.75 |
|-------------------|---------|

Crispy Pan Seared, Steamed OR Blackened Fillet of Snapper, Seasoned With Local Lime, Sea Salt & Pepper

|               |         |
|---------------|---------|
| Cracked Conch | \$34.75 |
|---------------|---------|

Bahamian Cracked Conch, Lightly Breaded, & “Quick Fried”

|                 |         |
|-----------------|---------|
| Grouper Fingers | \$42.75 |
|-----------------|---------|

Strips Of Boneless Fillet Of Grouper, Lightly Breaded and Fried

|        |         |
|--------|---------|
| Shrimp | \$36.75 |
|--------|---------|

Lightly Dusted With Five Spices, Flashed Fried

|                 |         |
|-----------------|---------|
| Chicken Alfredo | \$34.75 |
|-----------------|---------|

Served In Creamy Alfredo Sauce, With Garlic Bread

|                |         |
|----------------|---------|
| Shrimp Alfredo | \$40.75 |
|----------------|---------|

Served In Creamy Alfredo Sauce, With Garlic Bread

|              |         |
|--------------|---------|
| Crab Alfredo | \$42.75 |
|--------------|---------|

Served In Creamy Alfredo Sauce, With Garlic Bread

|         |         |
|---------|---------|
| Chicken | \$26.75 |
|---------|---------|

Island Roasted Chicken (1/4) Coated With Caribbean Thyme, Lemon & Herb Sauce

|                        |         |
|------------------------|---------|
| Seafood Lovers Delight | \$50.75 |
|------------------------|---------|

Cracked Conch, Fried Shrimp & Grouper Finger

|                     |         |
|---------------------|---------|
| Fisherman's Platter | \$58.75 |
|---------------------|---------|

½ Lobster Tail, Grilled Grouper & Garlic Shrimp Topped With Garlic Butter Sauce

|          |         |
|----------|---------|
| BBQ Ribs | \$42.75 |
|----------|---------|

Marinated, Slowly Baked Pork Ribs With Tamarind B.B.Q Sauce

|              |         |
|--------------|---------|
| Island Combo | \$42.75 |
|--------------|---------|

½ Slab If Ribs ¼ BBQ Chicken

|                |         |
|----------------|---------|
| New York Strip | \$52.75 |
|----------------|---------|

Char Grilled 10oz NYS, Served With Sautéed Mushrooms & Onions & Tamarind Steak Sauce

|            |         |
|------------|---------|
| Pork Chops | \$34.75 |
|------------|---------|

Bone In, Grilled With Sautéed Bell Peppers & Onions Or Coated With Island Steam Sauce

|              |    |
|--------------|----|
| Lobster Tail | MP |
|--------------|----|

Broiled, Grilled, Cracked

|                                 |    |
|---------------------------------|----|
| Fresh Catch (Whole Hog Snapper) | MP |
|---------------------------------|----|

Fried OR Blackened OR Steamed OR Grilled

## AUTHENTIC INDIAN DISHES

*All Indian Dishes Are Served With Basmati White Rice, Naan Bread & Tomato Cucumber Salad*

|                  |         |
|------------------|---------|
| Vegetarian Curry | \$28.75 |
|------------------|---------|

|                     |         |
|---------------------|---------|
| Native Curry Mutton | \$38.75 |
|---------------------|---------|

|                                  |         |
|----------------------------------|---------|
| Traditional Indian Curry Chicken | \$36.75 |
|----------------------------------|---------|

|            |         |
|------------|---------|
| Lamb Curry | \$36.75 |
|------------|---------|

|                |         |
|----------------|---------|
| Tandori Shrimp | \$36.75 |
|----------------|---------|

# KIDS MENU

(Must Be 15 years or Under)

## Chicken Fingers

\$17.75

Quick Fried, Chicken Tenders With French Fries & Cole Slaw With Honey Mustard

## Chicken Alfredo

\$19.75

Creamy Alfredo Served With Grilled Chicken

## Additional Sides

\$4.75

## SIDES: Your Choice Of (2) Two

- Peas N Rice
- Mashed Potatoes
- French Fries
- Macaroni & Cheese
- Cole Slaw
- Sweet Plantain
- Side Salad
- Vegetables

Sautéed Herbs – \$3.75 (Fish Dishes Only)

# NOTES:

*\*Some Dishes May Contain Raw Or Undercooked Ingredients. Consuming Raw Or Undercooked Meats, Poultry, Shellfish May Cause An Allergic Reaction*

For Your Convenience, VAT Tax Of 10% & 15% Gratuity Will Be Added To The Check