

Poop Deck (WEST) Dinner

Please Make Server Aware Of Any Allergies

APPETIZERS

Ginger Spring Rolls	\$12.75	Grouper Samosa	\$12.75
Sautéed Vegetables Fried In A Crispy Wonton Wrapper		Quick Fried Pastry Stuffed with Sautéed Vegetables and Curry Grouper	
Grouper Spring Rolls	\$14.75	Vegetable Samosa	\$10.75
Sautéed Grouper & Vegetables Fried In A Crisp Wonton Wrapper Served With Creole Sauce		Quick Fried Pastry Stuffed with Sautéed Vegetables	
Conch Fritters	\$12.75	Shrimp Al Ajillo (Spicy)	\$18.75
Chunks Of Conch In An Island Herb Batter & Quick Fried		Pan Seared Shrimp With Pepper, Sea Salt, Garlic & Olive Oil	
Tuna Tartare	\$18.75	Coconut Fried Shrimp	\$18.75
Sushi-Grade Tuna Mixed With Ginger, Garlic, Lemon, Soy, Topped With Avocado, Punzo Sauce & Island Mango Salsa, Served Chilled		Jumbo Shrimp Coated With Coconut Flakes, Served With A Homemade Tamarind Sauce	
Octopus	\$21.75	Ahi Tuna	\$21.75
Grilled Octopus Marinated With Kimchee Sauce, Ginger, Garlic & Soy, Drizzled With Vinaigrette		Lightly Seared Pepper Crusted Served With Mango, Wasabi & Soy	
Mussels	\$23.75	Pot Stickers (Chicken OR Pork)	\$12.75
Mussels Steamed In White Wine, Garlic &, Lemon		Dumplings Stuffed With Sautéed Cabbage, Onion, Mushroom, Carrots, Chicken OR Pork	
Clams	\$23.75	Andros Crab & Grouper Cakes	\$14.75
Clams Steamed In Garlic, Parsley & White Wine Sauce		Blue Crab & Grouper Sweet Potato Cakes, Served With Aioli	
Conch Ceviche	\$16.75	Calamari	\$16.75
Island Conch with Mango, Bell peppers & Ginger in Citrus Juices.		Quick Fried, Served With Tropical Sauce Or Sautéed In White Wine, Garlic & Parsley (Sautéed Calamari Is Served With Garlic Bread)	

SUSHI

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

DIM SUM

Bahamian Favorite In An Asian Dumpling Steamed

Lobster Dim Sum	\$16.75	Shrimp Dim Sum	\$12.75
4 Pieces		4 Pieces	

Crab & Grouper Dim Sum	\$14.75	Pork Dim Sum	\$12.75
4 Pieces		4 Pieces	
Curried Conch Dim Sum	\$14.75		
4 Pieces			

CRAB

Stone Crab Claws (Seasonal)	MP Per Claw	Caribbean King Crab Claw	\$34.75 Per Claw
Fresh Stone Crab Claws Drizzled With Warm Garlic Butter, Served With & Dipping Sauces			

SOUP OF THE DAY

Bahamian Conch Chowder	\$10.75	Bahamian Conch Chowder	\$18.75
Cup		Bowl	

ENTRÉE

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SEAFOOD & MEAT ENTRÉES

Fisherman's Platter	\$58.75	BBQ Ribs	\$42.75
½ Lobster Tail, Grilled Grouper & Garlic Shrimp Topped With Garlic Butter Sauce		Marinated, Slowly Baked Pork Ribs With Tamarind B.B.Q Sauce	
Seafood Lovers Delight	\$50.75	Crab Alfredo	\$42.75
Cracked Conch, Fried Shrimp & Grouper Finger		Served In Creamy Alfredo Sauce, With Garlic Bread	
Grouper (Fingers OR Fillet)	\$42.75	Chicken Alfredo	\$34.75
Grouper, Lightly Breaded and Quick Fried, Grilled, Blackened OR Pan Seared		Served In Creamy Alfredo Sauce, With Garlic Bread	
Island Snapper	\$40.75	Shrimp Alfredo	\$40.75
Fillet Of Snapper, Fried, Grilled, Blackened, Pan Seared With Butter & Garlic Sauce		Served In Creamy Alfredo Sauce, With Garlic Bread	
Salmon	\$38.75	Pork Chops	\$34.75
Fillet Of Salmon, Grilled, Topped With Chili & "Tamarind Glaze"		Bone In, Grilled With Sautéed Bell Peppers & Onions Or Coated With Island Steam Sauce	
Mahi	\$36.75	New York Strip	\$52.75
Blackened, Served On A Bed Of Spinach & Grilled Pineapple, Topped With Passion Fruit Sauce		Char Grilled 10oz NYS, Served With Sautéed Mushrooms & Onions & Tamarind Steak Sauce	
Cracked Conch	\$34.75	Filet Mignon	\$58.75
Bahamian Cracked Conch, Lightly Breaded, & "Quick Fried"		Char Grilled, Served With Sautéed Mushrooms, Onions & Tamarind Steak Sauce	
Shrimp	\$36.75	Surf & Turf	\$86.00
Lightly Dusted With Five Spices, Flashed Fried		Char Grilled 10oz NYS, paired with a Succulent Lobster Tail, Served With Melted Butter	
Bahamian Lobster Tail	MP		
Lobster Tail Broiled, Grilled, OR Cracked			

Chicken **\$26.75**

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

CATCH OF THE DAY (Whole Hog Snapper) **MP**

Fried OR Blackened OR Steamed OR Grilled On The Bone OR Off The Bone

Island Combo **\$42.75**

½ Slab If Ribs ¼ BBQ Chicken

TRADITIONAL INDIAN CURRY

Served with Premium Steamed White Rice, Naan & Raita

Traditional Indian Curry **\$36.75**

Lightly spiced boneless chicken cooked in a mild sauce

Native Curry Mutton **\$38.75**

Lamb Curry **\$36.75**

Lean cubes of lamb sautéed with onions in a curry sauce

Tandori Shrimp **\$36.75**

Jumbo shrimp marinated in yogurt, garlic & ginger

SALAD

Poop Deck Signature Salad **\$24.75**

Grilled Shrimp, Grilled, Grilled Strips Of Chicken, Cheese, Black Olives, Shredded Carrots, Cucumber, Tomato, With Mixed Greens & House Vinaigrette

Caesar Salad **\$16.75**

Chicken Caesar **\$18.75**

KIDS MENU

(Must Be Under 12 Years To Order From Kids Menu)

Chicken Fingers **\$17.75**

Quick Fried, Chicken Tenders Served With Fries

SIDES: Your Choice Of (2) Two

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

Chicken Alfredo **\$19.75**

Creamy Alfredo Served With Grilled Chicken

Sautéed Herbs – \$3.75 (Fish Dishes Only)

Additional Sides **\$4.75**

NOTES:

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

***No Separate Checks For Parties of 6 Or More**

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