Poop Deck (WEST) Dinner

Please Make Server Aware Of Any Allergies

APPETIZERS

Ginger Spring Rolls — $12.75
Sautéed Vegetables Fried In A Crispy Wonton Wrapper

Grouper Spring Rolls — $14.75
Sautéed Grouper & Vegetables Fried In A Crisp Wonton Wrapper Served With Creole Sauce

Conch Fritters — $12.75
Chunks Of Conch In An Island Herb Batter & Quick Fried

Tuna Tartare — $18.75
Sushi-Grade Tuna Mixed With Ginger, Garlic, Lemon, Soy, Topped With Avocado, Punzo Sauce & Island Mango Salsa, Served Chilled

Octopus — $21.75
Grilled Octopus Marinated With Kimchee Sauce, Ginger, Garlic & Soy, Drizzled With Vinaigrette

Mussels — $23.75
Mussels Steamed In White Wine, Garlic &, Lemon

Clams — $23.75
Clams Steamed In Garlic, Parsley & White Wine Sauce

Conch Ceviche — $16.75
Island Conch with Mango, Bell preppers & Ginger in Citrus Juices.

Grouper Samosa — $12.75
Quick Fried Pastry Stuffed with Sautéed Vegetables and Curry Grouper

Vegetable Samosa — $10.75
Quick Fried Pastry Stuffed with Sautéed Vegetables

Shrimp Al Ajillo (Spicy) — $18.75
Pan Seared Shrimp With Pepper, Sea Salt, Garlic & Olive Oil

Coconut Fried Shrimp — $18.75
Jumbo Shrimp Coated With Coconut Flakes, Served With A Homemade Tamarind Sauce

Ahi Tuna — $21.75
Lightly Seared Pepper Crusted Served With Mango, Wasabi & Soy

Pot Stickers (Chicken OR Pork) — $12.75
Dumplings Stuffed With Sautéed Cabbage, Onion, Mushroom, Carrots, Chicken OR Pork

Andros Crab & Grouper Cakes — $14.75
Blue Crab & Grouper Sweet Potato Cakes, Served With Aioli

Calamari — $16.75
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
Crispy Grouper Rolled With Cucumber & Avocado, Served With Punzo Sauce

California Roll — $22.75
Sesame Seed Rice Stuffed With Crab Meat, Avocado & Cucumber, Drizzled In A Special Sauce

Shrimp Tempura — $26.75
Deep Fried Panko Sushi Rolled In Salmon, Onion & Asparagus

Crispy Conch Roll — $24.75
Crispy Fried Cracked Conch Mixed With Spicy Mayo, Served With Sesame Sauce

Spicy Tuna Roll — $26.75
Tuna, Avocado & Cucumber

Caribbean King Crab Roll — $28.75
Crab Meat Rolled & Drizzled With A Specialty Sauce

Lobster Sushi Roll — $28.75
Lobster Meat Rolled & Drizzled With A Specialty Sauce

DIM SUM

Bahamian Favorite In An Asian Dumpling Steamed

Lobster Dim Sum — $16.75
4 Pieces

Crab & Grouper Dim Sum — $14.75
4 Pieces

Curried Conch Dim Sum — $14.75
4 Pieces

Shrimp Dim Sum — $12.75
4 Pieces

Pork Dim Sum — $12.75
4 Pieces

CRAB

Stone Crab Claws (Seasonal) — MP Per Claw
Fresh Stone Crab Claws Drizzled With Warm Garlic Butter, Served With & Dipping Sauces

Caribbean King Crab Claw — $34.75 Per Claw

SOUP OF THE DAY

Bahamian Conch Chowder $10.75
Cup

Bahamian Conch Chowder $18.75
Bowl

King Sea Crab in a Silky Sweet Corn Soup $14.75
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.
Cup Only

ENTRÉE

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SEAFOOD & MEAT ENTRÉES

Fisherman's Platter $58.75
½ Lobster Tail, Grilled Grouper & Garlic Shrimp Topped With Garlic Butter Sauce

Seafood Lovers Delight $50.75
Cracked Conch, Fried Shrimp & Grouper Finger

Grouper (Fingers OR Fillet) $42.75
Grouper, Lightly Breaded and Quick Fried, Grilled, Blackened OR Pan Seared

Island Snapper $40.75
Fillet Of Snapper, Fried, Grilled, Blackened, Pan Seared With Butter & Garlic Sauce

Salmon $38.75
Fillet Of Salmon, Grilled, Topped With Chili & "Tamarind Glaze"

Mahi $36.75
Blackened, Served On A Bed Of Spinach & Grilled Pineapple, Topped With Passion Fruit Sauce

Cracked Conch $34.75
Bahamian Cracked Conch, Lightly Breaded, & "Quick Fried"

Shrimp $36.75
Lightly Dusted With Five Spices, Flashed Fried

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

Island Combo $42.75
½ Slab If Ribs ¼ BBQ Chicken

BBQ Ribs $42.75
Marinated, Slowly Baked Pork Ribs With Tamarind B.B.Q Sauce

Crab Alfredo $42.75
Served In Creamy Alfredo Sauce, With Garlic Bread

Chicken Alfredo $34.75
Served In Creamy Alfredo Sauce, With Garlic Bread

Shrimp Alfredo $40.75
Served In Creamy Alfredo Sauce, With Garlic Bread

Pork Chops $34.75
Bone In, Grilled With Sautéed Bell Peppers & Onions Or Coated With Island Steam Sauce

New York Strip $52.75
Char Grilled 10oz NYS, Served With Sautéed Mushrooms & Onions & Tamarind Steak Sauce

Filet Mignon $58.75
Char Grilled, Served With Sautéed Mushrooms, Onions & Tamarind Steak Sauce

Surf & Turf $86.00
Char Grilled 10oz NYS, paired with a Succulent Lobster Tail, Served With Melted Butter

CATCH OF THE DAY (Whole Hog Snapper) MP
Fried OR Blackened OR Steamed OR Grilled On The Bone OR Off The Bone

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

Tandori Shrimp $36.75
Jumbo shrimp marinated in yogurt, garlic & ginger

Native Curry Mutton $38.75

Lamb Curry $36.75
Lean cubes of lamb sautéed with onions in a curry sauce

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

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*

No Separate Checks For Parties of 6 Or More

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