

HEALTHY CHOICES

SMALL PLATES

CHEF CREATED DAILY SOUPS OR BISQUES \$8

Made with Local Ingredients & Love

♥ **NORMA'S TERRACE SALAD \$14**

Local Greens, Arugula, Papaya, Cucumber, Grapefruit and Organic Orange Segments, Caribbean Spiced Pecans, Beet Curls, Feta Cheese in Minted Passion Fruit Vinaigrette

♥ **MOZZARELLA STACK \$16**

Local Heirloom Tomatoes, Buffalo Mozzarella, Arugula, Toasted Pepita Seed Pesto & Sorrel Flower Glaze

♥ **"PEPPA" SHRIMP COCKTAIL \$16**

Pickled Carrot, Onion, Sweet & Scotch. Bonnet Peppers in Lettuce Cup

♥ **LOCALLY SMOKED MARLIN CARPACCIO \$16**

Topped with Crisp Cucumber Ribbons, Capers, Iceberg lettuce, Capers, Shaved Red Onion Salad Tossed with Olive Oil, Sea Salt & Lemon

♥ **BLACK BEAN HUMMUS \$12**

Celery & Carrot Sticks

MEDIUM PLATES

With side salad (add \$2)

♥ **JERK CHICKEN WRAP \$16**

Caribbean Green Papaya Slaw & Tortilla

♥ **GRILLED CATCH BREADLESS SANDWICH \$21**

Tomato, Caramelized Onions, Chipotle Aioli in Lettuce Wrap

SOUTHWESTERN TURKEY BURGER \$15

With Pepper Jack Cheese, Tomato, Grilled Onion, Chipotle Aioli in Lettuce Wrap

VEGETABLE WRAP \$13

Black Bean Corn Salsa, Shredded Romaine, Hummus & Pico De Gallo

ESCOVITCH CATCH OF THE DAY \$24

Onion, Carrot, Chayote, Red, Yellow, Scotch Bonnet Peppers Pickled in Can Vinegar, Rice & Peas

WEST INDIAN TOASTED CURRY

SHRIMP \$22

CHICKEN \$17

VEGGIE \$15

With Steamed Faro & Garden Vegetables

Please inform your server of any allergies you may have that are food related

**The above rates are subject to 10% Government tax, 15% service charge, \$5 Room Charge*