

**ZEST** is one of the five character strengths that contribute most to a sense of life-satisfaction. (The other four are curiosity, gratitude, optimism and the ability to love and be loved.) If you're looking for a way to **increase your happiness, add ZEST to your life.**

## DINNER

### APPETIZERS

**SOUP OF THE NIGHT \$6**

**CLIFF BLT SALAD \$10**

*Local Iceberg, Tomato, Smoked Applewood Bacon,  
Crumbled Blue Cheese, Pink Peppercorn Buttermilk Ranch  
(gf with Balsamic Vinaigrette)*

**ROASTED BEET SALAD (GF) \$10**

*Salted Cashew Crusted Goat Cheese, Local Greens & Orange Ginger Vinaigrette*

**TOASTED PEPITA SEED PESTO MOZZARELLA STACK (gf) \$12**

*Local Heirloom Tomatoes, Local Greens, Buffalo Mozzarella  
And Sorrel Flower Glaze*

**NORMA'S TERRACE SALAD (GF) \$14**

*Local Greens, Arugula, Papaya, Cucumber, Grapefruit and Ortanique Orange Segments  
Feta Cheese Tossed in Minted Passion Fruit Vinaigrette and Caribbean Spiced Cashews  
~~~ \$1 will be donated to The Norma Shirley Culinary Fund for each salad~~~*

**FLASH FRIED DUSTED CALAMARI SALAD \$18**

*Topped with "Caesar" Salad*

**PAN BAKED SPICY CURRIED LOBSTER CAKE Seasonal \$18**

*With Sorrel Flower Glaze and Papaya Coulis  
Topped with Mango Papaya Salsa*

**LOCALLY SMOKED MARLIN CARPACCIO (GF) \$14**

*Topped with Crisp Cucumber Ribbons, Iceberg lettuce, Capers,  
Shaved Red Onion Salad Tossed in an Italian Vinaigrette*

**RUM BRAISED SHORT RIBS \$15**

*With Truffle Gnocchi & Goat Cheese Espuma  
(GF without gnocchi)*

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

ENTREES

**JERKED PENNE PASTA \$18**

*Sun Dried Tomatoes, Roasted Garlic Cloves, Shiitake Mushrooms  
and Fresh Torn Basil in a Light White Wine Cream Sauce Cream Sauce  
ADD: Chicken \$6 ~ Shrimp \$9 ~ Lobster \$14*

**ROASTED FREE RANGE CHICKEN \$22**

*Choice of: Leg Quarter or Breast  
Jamaican Rice n Peas, Sautéed Callaloo and Brown Stew Sauce*

**COCONUT RUNDOWN LOBSTER (GF) Seasonal \$35**

*Tomato, Scallion, Fresh Coconut Milk & Thyme with Sautéed Market Vegetable  
And Steamed White Rice*

**LOCAL CATCH OF THE DAY \$30**

*With Rice & Peas, Sautéed Callaloo*

WHOLE FISH

**ESCOVITCH (GF)**

*Topped with Pickled Carrot, Onion, Sweet & Scotch Bonnet Peppers  
or*

**STEAMED (GF)**

*With Carrot, Onion, Okra, Sweet & Scotch Bonnet Peppers*

FISH FILLET

**SIGNATURE**

*Marinated in Sesame Oil and Teriyaki with an Ortanique Orange and Bacardi Limon Sauce  
or*

**GRILLED (GF)**

*Lemon Caper Sauce*

**WEST INDIAN STYLE BOUILLABAISSE \$45**

*Lobster, Shrimp, Snapper & Calamari  
With Lemongrass Jasmine Rice in a Red Curry Broth*

**OVEN ROASTED PORK \$25**

*With Rice & Peas and a Guava Appleton Spiced Rum Sauce  
Topped with Drunken Raisins Tropical Fruit Flambé*

**BABY BACK RIBS**

half rack \$18 ~ full rack \$32

*With Tamarind BBQ Sauce ,mash potato and Caribbean Slaw*

**HERB CRUSTED LAMB RACK (GF) \$33**

*Served with Buttery Mash Potato and Pan Roasted Zucchini  
With Local Mint Demi-Glace*

**VEGETARIAN MP**

*Daily Preparations*

NIGHTLY SPECIALS