

Deadman's Lunch Menu

Snacks

	App	Entrée
Coconut Shrimp, Pickled Chilies, Sriracha Aioli	\$17	
Conch Fritters with Lime & Cilantro Mayo	\$18	\$25
Spiny Lobster Bruschetta, Local Arugula Pesto	\$16	
Sweet Potato and Yam Chips, Tropical Fruit Salsa, Avocado *	\$12	
Thick Cut Fries, Garlic Sauce *	\$8	
Fresh Catch Ceviche, Cucumber, Cilantro, Citrus, Plantain Chips*	\$19	
Tomato Gazpacho, Marinated Melon, Feta	\$12	

Salads

Deadman's Caesar Salad, Radish, Parmesan Straw	\$15	\$21
Butter Lettuce, Edamame, Quinoa, Avocado and Cauliflower Tabouli*		\$16
Wedge Salad, Bacon, Shrimp, Pickled Onion, Almond, Russian Dressing		\$22
Spicy Yellow Fin Tuna, Baby Greens, Carrot, Cabbage, Lime, Tobiko and Cilantro*		\$20
<i>add Grilled Prawn Skewer, Jerked Chicken or Blackened Mahi Mahi*</i>	\$8	

Sandwiches/Wraps

Island Fried Chicken Burger, Pickled Peppers, Havarti, Honey Mustard	\$20
Shrimp or Chicken Quesadilla, Tortilla, Manchego, Pico de Gallo, Sour Cream	\$22
Peter Island Burger, Bacon Marmalade, Onion Ring and White Cheddar	\$22
Tempura Snapper, Bib Lettuce, Red Cabbage, Pineapple, Ginger Dressing *	\$24
Curried Chicken Roti, Mango Chutney	\$23
Peter Island Club, Roasted Turkey, BLT, Aioli	\$18
Taco's, Blackened Mahi Mahi, Guacamole, Pickled Red Onion and Tomato Salsa	\$25
<i>add Thick Cut Fries or Baby Greens \$4 or Sweet Potato Fries \$5</i>	

*Indicates Gluten Free dish

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Brick Oven Pizzas

(Italian tomatoes, "00" Flour and hand-made artisanal ingredients)

Margherita – Tomato, Fresh Mozzarella, Baby Basil	\$18
Oxtail- Caramelized Onion, Thyme, Truffle, Mozzarella	\$23
Vegetable- Pesto, Grilled Hearts of Palm, Goat Cheese, Artichokes and Arugula	\$20
BBQ Chicken- Fire-Roasted Garlic, Red Onion, Fontina, Bacon, Cilantro	\$22

Soul Food

Smoked Sticky Mango Rum BBQ Ribs, Sweet Potato Fries, Coconut Coleslaw*	\$29
Jerked Skirt Steak , Demi Baguette, Boursin Cheese, Arugula w/Potato Chips	\$30
Fried Rice, Prawns, Black Beans, Pineapple, Hearts of Palm, Spring Onion *	\$29
Penne Bolognese, Pork and Beef Ragu, Fresh Ricotta, PI Basil	\$25
Grilled Local Wahoo, Corn Panzenlla, Asparagus, Chemicurri	\$31

Desserts \$14

Peter Island Sundae, Vanilla Ice Cream, Chocolate Ice Cream, Chocolate Fudge, Brownie

Key Lime Pie, Burnt Meringue, Graham Cracker, Candied Peel

Fire Roasted Pineapple, Mango Sorbet, Spiced Oat Crumble*

***Indicates Gluten Free dish**

Menu by Executive Chef Todd Howard