



## LUNCH MENU 2

### Appetizers

<b>Golden Conch Fritters</b>	18
Crispy golden Caicos conch fritters, served with celeriac green apple crunch, and a spicy Scotch Bonnet chili remoulade sauce.	
<b>Spiced Grilled Costa Rican Pineapple &amp; Crabmeat Salad ₡</b>	20
Fresh juicy slice of marinated spiced pineapple grilled and topped with gingered crabmeat, and Scotch Bonnet & mint mayo.	
<b>Passion Fruit Conch Salad ₡</b>	18
Freshly caught South Caicos conch drizzled with instant pressed passion fruit, peppers, brunoises of habanero chili, and freshly chopped cilantro.	
<b>Ahi Tuna Tartar</b>	20
Fresh raw tuna chunks with black & white sesame seeds, sesame oil pico de gallo, guacamole, and tortilla chips.	
<b>Peruvian Fresh Fish Ceviche ₡</b>	18
Fresh Caribbean grouper fillet, marinated with instant pressed lime juice, sweet red onions, julienne of capsicums, cilantro, and habanero chili.	
<b>Jerk Chicken Wings ₡</b>	16
12-hour marinated chicken wings with original Jamaican Jerk spices. Dip into mellow, tangy French blue cheese. Served with crispy celery sticks.	

### SALAD

<b>Sailrock House Salad V/₡</b>	18
Blend of mixed greens, grape tomatoes, red onions, cucumber, and herb vinaigrette. Served with a tomato & mint focaccia bruschetta.	
<b>Our Version of the Traditional Caesar Salad</b>	16
Crispy romaine leaves with creamy lemon garlic and anchovy dressing, freshly shaved Parmesan cheese, & deep-fried tortillas. With chicken <b>8</b> / With shrimp <b>12</b>	
<b>Organic Baby Beet Salad V/₡</b>	18
Beets, haricots vert, goat cheese, pineapple, cherry tomatoes, sunflower seeds, Californian pomegranate dressing.	

## BURGERS, WRAP & OTHERS

<b>8 oz. Angus Beef Burger</b>	<b>18</b>
Crispy romaine, tomato, sweet pickles, red onion slices	
<b>Add-on: \$ 3</b>	
Sliced cheese, Crispy bacon, Onion rings, Mushroom, Blue cheese, Guacamole, Béarnaise sauce, Asparagus, and Fried eggs	
<b>Fresh Fried Fish Burger Béarnaise</b>	<b>35</b>
Fresh breaded grouper fillet, served with grilled green asparagus, classic béarnaise sauce, romaine, tomato, pickles, onion.	
<b>Local Fish Tacos</b>	<b>29</b>
Grilled Cajun spiced fish chunks with a crispy white cabbage and jalapeño coleslaw on a bed of warm soft tacos, topped with a chipotle/lime/cilantro yogurt.	
<b>Caesar Chicken Wrap</b>	<b>22</b>
Grilled chicken, romaine, Parmesan cheese, bacon, & Caesar dressing wrapped in warm tortilla.	
<b>Caprese Tartine ♡</b>	<b>16</b>
Open-faced toasted rustic bread, tomatoes, mozzarella cheese, and pesto oil. Choice of: shoe string potato, sweet potato fries, or Cajun curly fries.	
<b>THE PIZZERIA</b>	
<b>Ham &amp; Cheese Pizza</b>	<b>26</b>
Homemade Pomodoro herb sauce, grated mozzarella cheese, smoked honey-cured ham.	
<b>Spicy Pepperoni Slices Pizza</b>	<b>28</b>
Homemade Pomodoro herb sauce, grated mozzarella cheese, Sicilian-cured pepperoni salami, and oregano.	
<b>Vegetarian Capricciosa Pizza ♡</b>	<b>28</b>
Homemade Pomodoro herb sauce, grated mozzarella cheese, sautéed garlic mushrooms, red & green peppers, red onions, and artichokes.	
<b>Four Formaggio Pizza ♡</b>	<b>34</b>
Homemade Pomodoro herb sauce, grated mozzarella cheese, Milanese Gorgonzola cheese, grated Parmesan, and goat cheese.	
<b>Four Stagioni Pizza</b>	<b>35</b>
Homemade Pomodoro herb sauce, grated mozzarella cheese, honey-cured ham, garlic shrimp, peppers, sautéed mushrooms, and black olives.	
<b>Acapulco Bay Pizza</b>	<b>28</b>
Spicy tomato Mexican salsa sauce, grated mozzarella cheese, pepperoni slices, pickled jalapeno chili, guacamole, sour cream, and Parmesan cheese	
<b>Maui Pizza</b>	<b>28</b>
Homemade Pomodoro herb sauce, grated mozzarella cheese, honey-glazed ham, & chunks of pineapple.	
<b>South Caicos seafood Pizza</b>	<b>28</b>
Homemade Pomodoro herb sauce, grated mozzarella cheese, garlic shrimp, tender calamari, diced fresh conch, chili flakes, and basil oil.	

The Kitchen Team would be pleased to try to attend to any of your requests.

Special orders will be accommodated within 45 minutes.

A 10% Service Charge and a 12% Government Tax will be added to your check

## **DESSERTS**

### **Chocolate Indulgence**

*Rich Moist Chocolate Cake*

*Fresh Strawberry Coulis*

*\$18.00*

## **COFFEE & TEA LIQUER**

### **Bailey's Cup of Coffee**

*Bailey's Irish Cream, Coffee*

*\$12.00*

### **Café Savoy**

*Coffee, Milk, Triple Sec, Brandy*

*\$12.00*

### **Coffee Coolata**

*Coffee, Sugar, Milk, Kahlua, Ice*

*\$12.00*

### **Cubano Coffee**

*White Rum, Cream De Cacao, Coffee, Sugar, Cream*

*\$12.00*

### **VooDoo Tea**

*White Rum, Blue Curacao, Tea*

*\$12.00*

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