



LUNCH MENU 3

Appetizers

Golden Conch Fritters	18
Crispy golden Caicos conch fritters, served with celeriac green apple crunch, and a spicy Scotch Bonnet chili remoulade sauce.	
Tender Island Fried Calamari Rings	18
Tender sweet calamari rings in panko and garlic breadcrumbs. Served with Louisiana Cajun tartar & Italian Pomodoro dips.	
Cozumel Shrimps Aguachile ¢	22
Mexican Caribbean famous shrimp cured in lime and served with a creamy green serrano chili & cucumber dressing.	
Belize Scallops Carpaccio Crudo ¢	19
Thin slices of fresh diver scallops gently topped with a Caribbean fruit salsa, green apple, chili, truffle oil, & fresh mint.	
Peruvian Fresh Fish Ceviche ¢	18
Fresh Caribbean grouper fillet marinated in instant pressed lime juice, sweet red onions, julienne of capsicums, cilantro, and habanero chili.	
Jerk Chicken Wings ¢	16
12-hour marinated chicken wings with original Jamaican Jerk spices. Dip into mellow, tangy French blue cheese. Served with crispy celery sticks.	
SALAD	
Sailrock House Salad VG/¢	18
Blend of mixed greens, grape tomatoes, red onions, cucumber, and herb vinaigrette. Served with a tomato & mint focaccia bruschetta.	
Our Version of the Traditional Caesar Salad	16
Crispy Romaine leaves with creamy lemon garlic and anchovy dressing, freshly shaved Parmesan cheese, & deep-fried tortillas With chicken 8 / With shrimp 12	
Organic Baby Beet Salad VG/¢	18
Beets, haricots vert, goat cheese, pineapple, cherry tomatoes, sunflower seeds Californian pomegranate dressing.	

BURGERS, WRAP & OTHERS

8 oz. Angus Beef Burger	18
Crispy romaine, tomato, sweet pickles, red onion slices	
Add-on: \$ 3	
Sliced cheese, Crispy bacon, Onion rings, Mushroom, Blue cheese, Guacamole, Béarnaise sauce, Asparagus, and Fried eggs	
Fresh Fried Fish Burger Béarnaise	35
Fresh breaded grouper fillet, served with grilled green asparagus classic béarnaise sauce, romaine, tomato, pickles, onion.	
Deviled Shrimp Wrap	20
Steamed shrimp folded with a red-hot chili mayo, lettuce, red onions, cucumber relish and a warm Mexican tortilla wrap.	
Cajun Chicken Wrap	20
Slow roasted Cajun chicken wrapped with Cajun mayo and Mexican tortilla.	
Caprese Tartine VG	17
Open-faced toasted rustic bread, tomatoes, mozzarella cheese, and pesto oil. Choice of: shoe string potato, sweet potato fries, or Cajun curly fries.	

THE PIZZERIA

Ham & Cheese Pizza	26
Homemade Pomodoro herb sauce, grated mozzarella cheese, smoked honey-cured ham.	
Spicy Pepperoni Slices Pizza	28
Homemade Pomodoro herb sauce, grated mozzarella cheese, Sicilian-cured pepperoni salami, and oregano.	
Vegetarian Capricciosa Pizza VG	28
Homemade Pomodoro herb sauce, grated mozzarella cheese, sautéed garlic mushrooms, red & green peppers, red onions, and artichokes.	
Four Formaggio Pizza VG	34
Homemade Pomodoro herb sauce, grated mozzarella cheese, Milanese Gorgonzola cheese, grated Parmesan, and goat cheese.	
Four Stagioni Pizza	35
Homemade Pomodoro herb sauce, grated mozzarella cheese, honey-cured ham, garlic shrimp, peppers, sautéed mushrooms, and black olives.	
Acapulco Bay Pizza	28
Spicy tomato Mexican salsa sauce, grated mozzarella cheese, pepperoni slices, pickled jalapeno chili, guacamole, sour cream, and Parmesan cheese	
Maui Pizza	28
Homemade Pomodoro herb sauce, grated mozzarella cheese, honey-glazed ham, & chunks of pineapple.	
South Caicos Seafood Pizza	28
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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