

To Begin

Caesar Salad – Crisp romaine tossed in creamy homemade Caesar dressing with parmesan and crunchy croutons. Naf 24.4 / \$13 Add chicken \$5 or Shrimp \$8

Greek Salad (Χωριάτικη) – A fresh mix of garden greens, cucumbers, tomatoes, onions, peppers, olives, and feta cheese. Naf 27 / \$15

☆ Croustillant de chèvre - Golden, crisp phyllo pastry filled with warm, creamy French goat cheese, delicately baked until light and flaky. Naf 28.8 / \$16

Classic Onion Soup – Slow-simmered with caramelized onions in a rich beef broth, topped with a toasted baguette and melted Gruyère cheese. Naf 28.8 / \$16

☆ Escargot (6) – Tender French snails baked in a savory garlic butter sauce.
Naf 19.8 / \$11

☆ Grilled Calamari – Lightly charred calamari steak finished with olive oil, garlic, and lemon for a smoky, tender bite. Naf 25.2 / \$14

Crab Cake – Golden brown, pan-seared crab cake with sweet lump crabmeat, topped with an herb salad. Naf 36 / \$20

Tuna Tartar – Bluefin tuna marinated in soy sauce, ginger, and cayenne, topped with shaved cucumber, sour cream, tapioca sauce Naf 34.2 / \$19

From the Land

Wagyu Cheeseburger (8 oz) – A juicy Wagyu burger topped with gruyere cheese and caramelized onions served with golden fries. Naf 64.8 / \$36

Escalope de Poulet à la Normande – Grilled chicken breast topped with a rich mushroom sauce.
Naf 50.4 / \$28

Marinated Grilled Pork Chop – A thick, bone-in pork chop, marinated with cumin, thyme, and garlic, then grilled to perfection for a juicy, aromatic finish. Naf 68 / \$38

☆ Vesna's Souris d'Agneau – Tender lamb shank, slow-braised and finished in a rich lamb reduction simmered for six hours. Naf 73.8 / \$41

Sirloin Steak – Classic cut grilled to perfection. Your choice of a rich mushroom sauce or savory peppercorn sauce. Naf 57.6 / \$32

Hand-Carved 12 oz Black Angus Ribeye – Premium marbled ribeye, hand-carved and grilled to perfection.. Your choice of a rich mushroom sauce or savory peppercorn sauce. Naf 75.6 / \$42

From the Sea

Grilled Shrimp – Juicy, tender shrimp grilled to perfection, served with your choice of Caribbean Creole or garlic beurre blanc sauce. Naf 52.2 / \$29

☆ Naziq - A 10-oz fillet of a French fish, pan-seared to perfection. A simple yet elegant preparation that lets the natural flavors shine. Naf 52.2 / \$29

Grilled Salmon – Fresh Atlantic salmon, simply seasoned and flame-grilled for a smoky, tender finish. Naf 64.8 / \$36

Grilled Local Snapper – Freshly caught island snapper, delicately seasoned and grilled to perfection.

Sesame & Black Peppercorn Seared Tuna – Fresh local tuna, crusted with sesame seeds and cracked black peppercorns, then seared rare for a tender, flavorful finish. Naf 68.4 / \$38

☆ Pot-au-Feu de la Mer - Three locally caught fish gently poached in a fragrant broth of red curry, coconut milk, lime, and ginger. Naf 61.2 / \$34

Chef's Pastas

Pomodoro – Tomato sauce with basil, parmesan, and a drizzle of olive oil. Naf 32.4 / \$18

Pesto pasta - Homemade creamy pesto sauce, choice of shrimp Naf 36 / \$27, grilled chicken Naf 43.2 / \$24, or veggies Naf 34.2 / \$20.

Vongole – Baby clams in a creamy white wine sauce. Naf 45 / \$25

Chicken Alfredo – Grilled chicken in a classic creamy Alfredo sauce. Naf 39.6 / \$22

Shrimp Alfredo – Sautéed shrimp in rich, velvety Alfredo sauce. Naf 45 / \$25

☆ Seafood Pasta – A generous mix of scallops, shrimp, calamari, mussels, and clams in a savory sauce. Naf 61.2 / \$34



Daily Inspirations

Every day brings something new to our kitchen — whether it's the freshest fish from the docks, a seasonal farm-to-table specialty, or a chef's creative twist on a classic. Ask your server about today's must-try dish!

☆ Customer Favorite |  Vegetarian |   Gluten-Free

Sauces - \$5

Chimichurri, peppercorn, mushroom, creole, curry, lemon beurre Blanc

Additional Sides - \$10

Roasted baby potatoes, baked potato, mashed potato, risotto, Caribbean rice, creamed spinach, sauteed vegetables, house salad