



ARBUTUS GALLEY RESTAURANT (CAYMAN BRAC)

Lunch and Dinner Menu

Address: Alexander Hotel

Phone: (345) 948 1677

Cuisine: Caribbean Fusion

APPETISERS

Cayman Kisses	CI\$10.95
Bacon-wrapped shrimp in Chef's signature sauce	
Chicken Pot Stickers	CI\$7.95
Served with Teriyaki sauce	
Cayman Conch Fritters	CI\$9.95
Served with fruit chutney and cocktail sauce	
Atlantic Crab Cakes	CI\$10.95
Served with red pepper aioli	
Crispy Fried Calamari	CI\$10.95
Served with spicy jerk mayo	

SOUP

Island White Conch Chowder	CI\$8.95
Butternut Squash Soup	CI\$8.95
French Onion Soup	CI\$7.95

SALADS

Add chicken (\$3) or shrimp (\$5) to any salad.

Lump Crab Salad	CI\$13
Jumbo lump crab with mixed greens, tomato and citrus vinaigrette	
Greek Salad	CI\$12
Mixed greens, black olives, cucumbers, tomato and citrus vinaigrette	

Caesar Salad **CI\$11**
Classic Caesar with housemade croutons

ENTREES

Snapper Amandine **CI\$22**
Sauteed, topped with toasted almonds in butter

Blackened Mahi Mahi **CI\$22**
Prepared with chef's signature spice rub

Salmon Oscar **CI\$24**
Served with hollandaise, topped with crab

Grilled Caribbean Lobster Tail **CI\$35**
Served with saffron beurre blanc

Stuffed Chicken Breast **CI\$21**
Stuffed with spinach, lobster and shrimp, served with sundried tomato sauce

Parmesan Crusted Chicken **CI\$22**
Served with a Chardonnay wine sauce

Rack of Lamb **CI\$31**
Served with a port wine mint demi-glace

Certified Angus Beef Filet Mignon **CI\$32.5**
10oz portion with bearnaise or Chef's steak sauce

Certified Angus Beef NY Strip **CI\$31**
10oz portion with mushrooms au jus

Certified Angus Beef Top Sirloin **CI\$27**
10oz portion, Maitre d' sauce or Chef's steak sauce

The Sea Meets the Bluff **CI\$44.5**
10oz Angus Beef and Caribbean lobster tail

Penne Pasta **CI\$20**
Chicken or shrimp with tomato or alfredo sauce

Jimmy D's Beef Lasagna **CI\$20**
Stuffed with spinach, goat cheese and a creamy garlic sauce

Ravioli

CI\$22

Stuffed with cheese and served with tomato sauce

Last updated: Sun 21 Nov, 2021