MORGAN'S

Dinner Menu

Address: Cayman Islands Yacht Club

Phone: (345) 946 7049

Cuisine: Seafood

APPETIZERS

Fresh Catch Ceviche	**14-16**
Homemade Chicken Liver Pate	**CI$12**
Escargot	**CI$16**
in a Herb Garlic Butter	
Seafood Cakes	**CI$15**
with Scallops, Shrimp and Fresh Fish	
Soft Shell Crab	**CI$19**
with Wakame Salad	
Mussels	**CI$16**
in White Wine Garlic Broth	
Tomato & Mozzarella	**CI$14**
Organic Tomato & Basil	
Simply Smoked Salmon	**CI$14**
with Capers, Sour Cream, Fresh Lemon and Onion	
Black Pudding	**CI$14**
served with a Poached Egg & Grainy Mustard	

SOUPS & SALADS

Tom Yum Soup	**CI$8**
Hot'N'Spicy Thai Soup with Shrimp	
House Salad	**CI$9**
Local Baby Mixed Greens, Balsamic Dressing, Fresh Herbs	

Authentic Greek Salad   **CI$15**

Cucumbers, Tomatoes, Onions, Oregano, Olives and Feta Cheese

Arugula & Beet Salad   **CI$14**

with Caramelised Goat Cheese

DINNER FAVORITES

Split Plates $5 . Salad or Risotto Side $8. Extra Bread or Gluten free Bread $3.

Gratuities NOT included. Gratuities for parties of 6 and more. All prices in CI $.

Chicken Schnitzel   **CI$26**

with Austrian Potato Salad

Seafood Crepes   **CI$28**

with Shrimp, Scallops & Fish in a light Creamy White Wine Sauce

Fresh Mixed Seafood Risotto   **CI$38**

with Arugula, Feta Cheese Butternut Squash

Blackened Shrimp Skewer   **CI$32**

Coconut Sauce, Basmati Rice and Vegetable

Thai Green Seafood Curry   **CI$32**

with Basmati Rice

Blackened Scallops   **CI$32**

with Mushroom & Pea Risotto

Seafood Pasta   **CI$36**

in White Wine Garlic Sauce

Jerk Duck - A Morgan's Classic!   **CI$28**

with Mash & Vegetables

14oz Rib Eye   **CI$46**

with Herb Roasted Potatoes, Seasonal Vegetables and Gravy

Surf & Turf   **CI$52**

with Jumbo Shrimp & Tenderloin

Mediterranean Lamb   **CI$46**

served with Greek Salad

Fresh Local Catch of the Day   **34-36**

with Seasonal Vegetables & Butternut Squash Feta Risotto, or Herb Roasted Potatoes, or Greek Salad, or Wasabi Mash, or Basmati Rice - Sauces: Lemon Caper, Coconut, Lemon Ginger Butter

THE MORGAN'S SPECIALS BOARD

Soup of the Day	**CI$8**
Tuna Sashimi	**CI$18**
Pork Belly	**CI$16**
Lobster Bites	**CI$19**
Lobster Mac & Cheese	**CI$19**
Wild Mushroom Vol-au-Vent	**CI$16**
Shrimp Cocktail	**CI$15**
Burrata	**CI$18**
Tuna Spring Rolls	**CI$16**
Duck Confit	**CI$17**

Conch

Cracked Conch $16 Marinated Conch $16 Conch Ceviche $14

Morgan's Combo   **CI$49**

Lobster Tail, Catch, Scallops, Rice & Veg

Jumbo Shrimp   **CI$49**

with Butternut Squash & Feta Risotto

Morgan's Famous Rib Roast   **CI$36**

Slow Roasted Prime Rib with Goose Fat Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & The Best Gravy

Grass-fed Rib Eye   **CI$56**

with Butternut Squash & Feta Risotto

Grass-fed Striploin   **CI$52**

With Mash & Veg

Lobster Risotto	**CI$39**

Lobster Pasta	**CI$38**

Diavolo

Braised Short Rib	**CI$32**

with Mushroom & Pea Risotto

DRINKS

White Wine

Chardonnay, Latour, France $14 Sauvignon Blanc, Luc Pirlet $14 Sauvignon Blanc, Monkey Bay, NZ $14 Sancerre, Chateau de Sancerre, France $16 Riesling, Lenz, Austria $12 Pinot Grigio, Terre, Italy $12 Moscato, Zagara, Italy $14

Rose	**CI$14**

Chateau Minuty "M", France

Red Wine

Cabernet Sauvignon, Pedroncelli $14 Cabernet Sauvignon, Murphy Goode $16 Malbec, Masi, Argentina $14 Merlot, Decoy by Duckhorn, USA $16 Pinot Noir, Luc Pirlet $14 Pinot Noir, Robert Mondavi, USA $14

Cocktails

KIR ROYALE $22.00 BLACKBERRY MOJITO $14.00 Cuban Rum, Lime Juice, Sugar & Fresh Mint ESPRESSO MARTINI $15.00 MORGAN'S FIZZ $12.00 Vodka, Cointreau, Cranberry, Pineapple & Mint TRADITIONAL $14.50 Bombay Gin, Dry Vermouth, Stirred & Strained MORGAN'S MARY $ 14.50 Vodka, Tomato Juice, Secret Sauce, Olives & Bacon HOT - N – DIRTY $ 14.50 Vodka, Olive Juice, Tabasco, Stirred & Strained CAYMAN LEMONADE $12.00 Vodka, Triple Sec, Peach Schnapps, Cranberry COSMOPOLITAN $ 14.00 LEMON MERINGUE $14.50 Limoncello, Vodka, Sugar, Egg White, Shaken MUDSLIDE $14.00 Vodka, Kahlua & Baileys, Blended MANHATTAN $14.50 Bourbon, Bitters, Sweet VermouthPLANTATION $15.00 Botanist Gin, Agave, Grapefruit Juice, Fresh Basil MOSCOW MULE $12.00 Vodka, Ginger Beer OLD FASHIONED $14.50 Bourbon, Angostura Bitters, Sugar