



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

SOUPS & SALADS

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

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 Vermouth PLANTATION \$15.00 Botanist Gin, Agave, Grapefruit Juice, Fresh Basil MOSCOW MULE \$12.00 Vodka, Ginger Beer OLD FASHIONED \$14.50 Bourbon, Angostura Bitters, Sugar