



# MORGAN'S Dinner Menu

**Address:** Cayman Islands Yacht Club

**Phone:** (345) 946 7049

**Cuisine:** Seafood

## APPETIZERS

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

## SOUPS & SALADS

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

<b>Authentic Greek Salad</b>	<b>CI\$15</b>
Cucumbers, Tomatoes, Onions, Oregano, Olives and Feta Cheese	
<b>Arugula &amp; Beet Salad</b>	<b>CI\$14</b>
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 \$.

<b>Chicken Schnitzel</b>	<b>CI\$26</b>
with Austrian Potato Salad	
<b>Seafood Crepes</b>	<b>CI\$28</b>
with Shrimp, Scallops & Fish in a light Creamy White Wine Sauce	
<b>Fresh Mixed Seafood Risotto</b>	<b>CI\$38</b>
with Arugula, Feta Cheese Butternut Squash	
<b>Blackened Shrimp Skewer</b>	<b>CI\$32</b>
Coconut Sauce, Basmati Rice and Vegetable	
<b>Thai Green Seafood Curry</b>	<b>CI\$32</b>
with Basmati Rice	
<b>Blackened Scallops</b>	<b>CI\$32</b>
with Mushroom & Pea Risotto	
<b>Seafood Pasta</b>	<b>CI\$36</b>
in White Wine Garlic Sauce	
<b>Jerk Duck - A Morgan's Classic!</b>	<b>CI\$28</b>
with Mash & Vegetables	
<b>14oz Rib Eye</b>	<b>CI\$46</b>
with Herb Roasted Potatoes, Seasonal Vegetables and Gravy	
<b>Surf &amp; Turf</b>	<b>CI\$52</b>
with Jumbo Shrimp & Tenderloin	
<b>Mediterranean Lamb</b>	<b>CI\$46</b>
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

<b>Soup of the Day</b>	<b>CI\$8</b>
<b>Tuna Sashimi</b>	<b>CI\$18</b>
<b>Pork Belly</b>	<b>CI\$16</b>
<b>Lobster Bites</b>	<b>CI\$19</b>
<b>Lobster Mac &amp; Cheese</b>	<b>CI\$19</b>
<b>Wild Mushroom Vol-au-Vent</b>	<b>CI\$16</b>
<b>Shrimp Cocktail</b>	<b>CI\$15</b>
<b>Burrata</b>	<b>CI\$18</b>
<b>Tuna Spring Rolls</b>	<b>CI\$16</b>
<b>Duck Confit</b>	<b>CI\$17</b>
<b>Conch</b>	
Cracked Conch \$16 Marinated Conch \$16 Conch Ceviche \$14	
<b>Morgan's Combo</b>	<b>CI\$49</b>
Lobster Tail, Catch, Scallops, Rice & Veg	
<b>Jumbo Shrimp</b>	<b>CI\$49</b>
with Butternut Squash & Feta Risotto	
<b>Morgan's Famous Rib Roast</b>	<b>CI\$36</b>
Slow Roasted Prime Rib with Goose Fat Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & The Best Gravy	
<b>Grass-fed Rib Eye</b>	<b>CI\$56</b>
with Butternut Squash & Feta Risotto	
<b>Grass-fed Striploin</b>	<b>CI\$52</b>
With Mash & Veg	

<b>Lobster Risotto</b>	<b>CI\$39</b>
<b>Lobster Pasta</b>	<b>CI\$38</b>
Diavolo	
<b>Braised Short Rib</b>	<b>CI\$32</b>
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