



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

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

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| 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 \$.

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| 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

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| 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 | |

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|-----------------------------|---------------|
| 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