

Phone: (345) 946 7049

Cuisine: Seafood

APPETIZERS

Fresh Catch Ceviche	14-16
Homemade Chicken Liver Pate	CI\$12
Escargot	CI\$15
in a Herb Garlic Sauce	
Seafood Cakes	CI\$15
Soft Shell Crab	CI\$19
with Wakame Salad	
Tomato Mozzarella	CI\$14
Local, Organic Tomato & Basil	
Mussels	CI\$16
in a White Wine Garlic Broth	
Simply Smoked Salmon	CI\$14
with Capers, Sour Cream, Fresh Lemon and Onion	
Black Pudding	CI\$14
served with a Poached Egg and Grainy Mustard	
SOUPS & SALADS	
Tom Yum Soup	CI\$8
Hot'N'Spicy Thai Soup with Shrimp	
House Salad	CI\$8
Local Baby Greens, Balsamic Dressing	
Authentic Greek Salad	CI\$14
Cucumbers, Tomatoes, Onions, Oregano, Olives and Feta Cheese	

SANDWICHES

Burger Toppings - \$1.50 (Muchroom, Cheese, Onions, Bacon, Egg)

Veggie Sandwich Grilled Local Veggies with Mozzarella and Orange Marmalade	CI\$15	
Morgan's BLT that's Bacon, Lettuce & Tomato	CI\$14	
Morgan's Club Everything you can imagine, and an Egg	CI\$16	
Morgan's 10 oz Jerk Burger with Caramelised Onions and Melted Brie	CI\$18	
10 oz Morgan's Classic Burger	CI\$16	
LUNCH FAVOURITES		
Thai Green Seafood Curry with Basmati Rice	CI\$24	
10 oz Rib Eye with Herb Roasted Potatoes, Seasonal Vegetables and Gravy	CI\$34	
Seafood Pasta in White Wine Garlic Sauce	CI\$26	
Fisherman's Pie Topped with Mashed Potatoes	CI\$24	
Seafood Crepes with Shrimp, Scallops and Fish in a light creamy White Wine Sauce	CI\$24	
Chicken Schnitzel with Austrian Potato Salad	CI\$24	

Gravy

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		
Braised Short Rib with Wild Mushroom & Pea Risotto	CI\$32	
Blackened Shrimp Skewer Coconut Sauce Basmati Rice & Vegetable	CI\$24	
Morgan's Famous Rib Roast Cl\$32 Slow Roasted Prime Rib with Goose Fat Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding & The Best		

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 SchnapLEMON 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

KIDS MENU

Kids Burger add Cheese \$1.00	CI\$8.95
Grilled Cheese	CI\$8.95
Pasta Plain, Butter or Tomato Sauce add Chicken \$2.50 add Shrimp \$3.00	CI\$6.95
Chicken Tenders	CI\$8.95
Kids Catch of the Day with Roasted Potatoes & Vegetables	CI\$14.00
Sides	

Fish Fingers CI\$14.00

Chips & Peas

Sweet Potato Fries French Fries Roasted Potatoes

Homemade Milkshakes

Chocolate Vanilla Strawberry

Last updated: Tue 23 Aug, 2022