

STARTERS

Mixed Field Greens

organic local greens served with lemon vinaigrette 10. with gorgonzola 12.

Caesar Salad

crisp hearts of romaine with Caesar dressing, anchovies, garlic croutons and fresh

Parmigiano-Reggiano 12.

Gratined Potato and Goat Cheese Salad

Kalamata olives and local tomato carpaccio, balsamic reduction 14.

Gazpacho

refreshing cold purée of tomatoes, cucumbers, onions and garlic 9.

Ceviche of Red Snapper

lemon juice, onions, cilantro with plantain chips 13.

Straw Hat Spring Rolls

local seafood, lobster, crayfish and seaweed salad served with ponzu dipping sauce 16.

Chips 'N Fish

a new twist on an old favorite, tempura and potato crusted fresh local fish, Straw Hat fries served with coleslaw and tartar sauce 14.

Tuna Tartare

wasabi, soy sauce, and gaufrette potatoes 16.

Thai Spiced Lobster Cake

served with tropical salsa and ginger-lime aioli 16.

Warm Tomato Pie

flaky pastry with mozzarella, over mixed field greens and balsamic reduction 14.

Pyrat Shrimp

“Pyrat Rum” glaze drizzled over sautéed shrimp served with tropical fruit salsa 15.

All prices are in \$US. A 15% service charge will be added to all checks.

MAIN COURSES

Meat, Poultry & Vegetarian

Roasted Half Chicken

oven roasted free range chicken, mashed potatoes, grilled vegetables, natural juice 28.

Stir-Fried Seitan

100% Vegan. Seitan with bok choy, vegetable s, garlic and jasmine rice. 23.

Grilled Certified Angus New York Strip Steak

grilled to perfection, Straw Hat fries, grilled vegetable and roasted scallion butter 38.

Boneless Curried Goat

with spicy curry, coconut rice, vegetable medley and pineapple chutney 27.

Hot and Spicy Grilled Pork Chop

our own hot and spicy jerk seasoning, traditional rice and peas, and today's vegetable 32.

Any of the Items Below Simply Plain-Grilled with your Choice of Two Sides and Sauce

Shrimp 33.

Tuna Steak 33.

Fresh Local Snapper Fillet 29.

Free Range Chicken Breast 26.

With Choice of Sauces (on the side)...Lemon Butter, Ginger Vinaigrette or Pineapple Salsa

Fish and Crustaceans

Seafood Pasta

penne pasta tossed in a light cream sauce with fresh local fish, , shrimp, and lobster 29.

Wasabi-Sesame Crusted Tuna

with soy-ginger marinade, grilled bok choy and jasmine rice 26.

Panko Crusted Snapper Fillet

garlic mashed potatoes, sautéed string beans drizzled with lemon butter sauce 29.

Grilled Local Crayfish

sweet plantains, grilled vegetables, traditional Anguillian rice and peas, served with ginger vinaigrette

Grilled Anguillian Lobster (approximately 1 ½ lbs)

sweet plantains, grilled vegetables, traditional Anguillian rice and peas, served with lemon butter sauce 48.

Straw Hat Seafood Stew

SIDES \$7

Garlic Mashed Potatoes

Grilled Vegetables

Coconut Rice

Fried Plantains

Straw Hat Fries

Anguillian Rice & Peas

Vegetable of the Day

Caesar Salad

shrimp, crayfish, and fresh local fish simmered with ginger, coconut milk, cilantro and tomatoes, served over coconut rice 36.

Red Curry Prawns

steeped in red curry sauce with wild mushrooms and coconut basmati rice 33.

There will be a \$5 split charge for all shared main courses. All major credit cards accepted.