

Beginnings

Spicy Seared Rare Ahi Tuna US\$11.50

On gingered rice, cucumber, seaweed salad & wasabi cream.

Flambéed Lobster & Bay Scallop cocktail US\$13.95

Reef lobster & bay scallops with fresh herbs, chardonnay, roasted garlic & charred tomatoes.

Char-grilled Long Cay Calamari US\$9.75

Tender Caribbean calamari, marinated in extra virgin olive oil, garlic & lime.
Served with papaya, pineapple & bell pepper salsa.

Tropical Citrus Shrimp Martini US\$13.25

Jumbo shrimp with a grilled pineapple cocktail sauce.

Seared Tenderloin & Lobster Carpaccio US\$11.75

With cracked pepper, shaved parmesan, aged balsamic glaze & basil oil.

Boston Bay Beggars Purse US\$9.95

Crisp spring roll wrap, filled with spicy jerked chicken. Garnished with Asian slaw & citrus teriyaki emulsion.

Lump Crab Cake US\$12.95

On a braised shallot, heirloom tomato & curry fusion.

Soups

Island Seafood Chowder US\$5.95

A mélange of fresh seafood finished with pepper, sherry, cilantro & cream.

Cream of Fresh Tomatoes & Basil US\$4.75

Garnished with plantain & chive oil.

Black Bean Cappuccino US\$4.75

With cumin, chantilly and tortilla straws.

Our Famous Salads

Marguerites Caesar Salad US\$9.50 or US\$14.25 for two

A timeless classic. Elegantly done table side.

Saint Ann Garden greens US\$7.95

Studded with papaya, toasted coconut & cashew crusted goat cheese tossed in passion fruit vinaigrette.

Tomato & Mozzarella Torta US\$8.95

Garnished with a parmesan crisp & splashed with aged Modena balsamic vinegar & basil oil.

Marguerites' Specialties

Morant Bay Jerk Medley *US\$53.95*

Rock lobster & filet mignon, lightly marinated in a blend of Jamaican jerk seasonings, char-grilled and served with a thyme citrus emulsion.

Cognac Lobster *US\$46.75*

Flamed in Cognac with thyme & parsley, reduced with chardonnay, escallion, mushrooms and tossed in a Dijon mustard cream.

Tijuana Shrimp *US\$35.75*

Lime & garlic marinated jumbo shrimp, flamed in tequila & Grand Marnier, aromatic herbs, mushrooms, cream & sweet butter.
Served over linguini.

Reef Snapper Run-Down *US\$29.75*

Medallion of reef snapper, wrapped in callaloo & plantain. Simmered in coconut milk with local herbs, tomatoes & peppers.

Crayfish & Shrimp-Stuffed Breast of Chicken *US\$27.75*

Succulent shrimp & crayfish, blended with island herbs & cheese, encased in a boneless breast of free-range chicken, with light rosemary cream sauce.

Marguerites Shellfish Treasure Chest *US\$46.75*

Tiger shrimp, island lobster, bay scallops & mussels, sautéed in olive oil, elephant garlic & laced with Pernod & red-ripe tomatoes.
Tossed with Feta cheese and fresh basil.

Tour of Italy

Ricotta Cheese Ravioli *US\$24.75*

With artichoke, callaloo, mushroom, black olive, and herbed tomato broth.

Angel Hair with Grilled Vegetables *US\$29.50*

Tossed with rock shrimp, fresh garlic, shallot, light pesto & extra virgin olive oil.

Treasure Cay Seafood Penne *US\$33.50*

Caribbean seafood with garlic, fresh herbs, scallion, mushrooms, coconut & lime tossed with cream.

Linguini with Fire-Roasted Peppers & Feta Cheese *US\$26.95*

With fresh lemon basil, callaloo & roasted garlic.
Tossed with scotch bonnet infused olive oil.

Along the Coastline

Thai Chili-Glazed Sea Bass *US\$38.75*

With grilled Bok Choy, carrots & Napa cabbage slaw.

Pan-Roasted Salmon *US\$32.95*

Wrapped with potato ribbons & pan roasted.

Served with sautéed wild mushrooms, cous cous salad & tamarind shallot butter.

Black & White Tuna *US\$29.95*

Brushed with a blend of fresh herbs, coated with black & white sesame seeds & pan-seared rare or medium rare.

Served with a mango-wasabi vinaigrette.

Sugar Cane-Speared Drunken Lobster Tails *US\$49.95*

Fire grilled with garlic scented callaloo, bonito mash & Myers dark rum butter.

Treasure Coast Grilled Grouper *US\$28.95*

Served with sautéed crab, herb & coconut risotto cake, with guava beurre blanc & caramelized pineapple relish.

Island Tastings

Char-Grilled Strip Loin *US\$42.75*

Topped with onion rings, a peppered shrimp & aged balsamic and port wine glaze.

Caribbean Style Chicken Piccata *US\$24.95*

Farm raised chicken, lightly battered and skillet seared.

Served on a tropical pineapple and papaya relish and splashed with a sweet basil & toasted pine nut emulsion.

Pan-Roasted Filet of Beef topped with Boursin Cheese *US\$48.95*

With caramelized onions, black olives & wild mushroom tapenade crusted bruschetta, grilled tomato and merlot & port wine reduction.

Rosemary-Crusted Rack of Lamb *US\$36.95*

Glazed root vegetables, pearl onions, spiced boniato & a mild red chili jus.

Tropical Stuffed Pork Tenderloin *US\$29.95*

Pork tenderloin stuffed with callaloo, pineapple & mango marinated in local herbs and tropical spices finished with mango jerk sauce.

Marguerites Chicken Kiev *US\$32.75*

A free range breast filled with chunks of spiny lobster, butter, herbs, garlic, breaded and fried.

Served with a seafood reduction.

Signature Sides

Toasted Coconut Mashed Sweet Potato *US\$5.75*

Wild Mushrooms with Island Herbs & Spices *US\$6.75*