

APPETIZER

- Fresh Catch Ceviche** \$14/\$16
Home Made Chicken Liver Pate \$12
Escargot in an Herb Garlic Sauce \$16
Seafood Cakes \$15
Soft Shell Crab \$19
Organic Tomato Mozzarella with Basil \$14
Mussels in a White Wine Garlic Broth \$16
Simply Smoked Salmon Capers, Sour Cream, Lemon & Onion \$14
Black Pudding served with a Poached Egg & Grainy Mustard \$14

SOUPS & SALADS

- Tom Yum Soup**
 Hot 'n' Spicy Thai Soup with Shrimp \$8
House Salad
 Local Baby Greens, Balsamic Dressing \$8
Authentic Greek Salad
 Cucumber, Tomato, Onion, Oregano, Olive
 & Feta Cheese \$14
Arugula & Beet Salad
 With Caramelised Goat Cheese \$14

SANDWICHES

Veggie Sandwich Grilled Local Veggies, Mozzarella & Orange Marmalade \$15

Morgan's BLT that's Bacon, Lettuce & Tomato \$14

Morgan's Club Everything you can imagine... and an Egg \$16

10oz Jerk Burger Caramelized Onion & Melted Brie \$18

10oz Morgan's Classic Burger \$16

BURGER TOPPINGS \$1.50

Mushroom, Cheese,
Onions, Bacon, Egg

LUNCH FAVORITES

- Chicken Schnitzel** with Austrian Potato Salad \$24
Seafood Crepes Shrimp, Scallops & Fish in a light creamy White Wine Sauce \$24
Fisherman's Pie Topped with Mashed Potatoes \$24
Seafood Pasta in White Wine Garlic Sauce \$26
10oz Rib Eye with Herb Roasted Potato, Seasonal Vegetable & Gravy \$34
Thai Green Seafood Curry with Basmati Rice & Vegetables \$24
Fresh Local Catch of the Day \$24 / \$26
 with Seasonal Vegetables & Butternut Squash Feta Risotto, or Herb Roasted Potatoes,
 or Greek Salad, or Wasabi Mash, or Basmati Rice ~ Sauces: Lemon Capers, Coconut,
 Lemon Ginger Butter

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 C.I.\$.

WINE BY THE GLASS

CHAMPAGNE

Perrier Jouet, France 20

SPARKLING

Prosecco, Torresella, Italy 14

Moscato d'Asti, Vietti, Italy 14

WHITE

Pinot Grigio, Terre, Italy 12

Riesling, Lenz, Austria 12

Sauvignon Blanc, Oyster Bay, New Zealand 12

Sauvignon Blanc, Luc Pirlet, France 14

Sancerre, Chateau de Sancerre, France 16

Ardeche Chardonnay, Louis Latour, France 14

Chardonnay, Murphy Goode, USA 16

Gavi, La Scolca, Italy 13

ROSE

Chateau Minuty "M", France 14

RED

Pinot Noir, Luc Pirlet, France 14

Pinot Noir, Robert Mondavi, USA 14

Merlot, Decoy by Duckhorn, USA 16

Côtes-du-Rhône, Belleruche, France 15

Malbec, Masi, Argentina 14

Cabernet Sauvignon, Pedroncelli, USA 14

Cabernet Sauvignon, Murphy Goode, USA 16

Super Tuscan Blend, Fonte Dell'Anguillaia, Italy 18

SIGNATURE COCKTAILS

KIR ROYALE 22

BLACKBERRY MOJITO - Cuban Rum, Lime Juice, Sugar & Fresh Mint 14

ESPRESSO MARTINI 15

MORGAN'S FIZZ - Vodka, Cointreau, Cranberry, Pineapple & Mint 12

TRADITIONAL - Bombay Gin, Dry Vermouth, Stirred & Strained 14.5

MORGAN'S MARY - Vodka, Tomato Juice, Secret Sauce, Olives & Bacon 14.5

HOT - N - DIRTY - Vodka, Olive Juice, Tabasco, Stirred & Strained 14.5

CAYMAN LEMONADE - Vodka, Triple Sec, Peach Schnapps, Cranberry 12

COSMOPOLITAN 14

LEMON MERINGUE - Limoncello, Vodka, Sugar, Egg White, Shaken 14.5

MUDSLIDE - Vodka, Kahlua & Baileys, Blended 14

MANHATTAN - Bourbon, Bitters, Sweet Vermouth 14.5

PLANTATION - Botanist Gin, Agave, Grapefruit Juice, Fresh Basil 15

MOSCOW MULE - Vodka, Ginger Beer 15

OLD FASHIONED - Bourbon, Angostura Bitters, Sugar 14.5