



SMALL BITES

COCKTAIL MEATBALLS

SAUCES

Traditional Smoky BBQ,
Tropical Glazed, Sweet & Spicy Garlic Herb
BBQ, Marinara sauce

BBQ RIBLETS

CHICKEN N' WAFFLES

GOURMET PASTA SHELLS

Creole cheese and Spinach
Andouille Sausage & Three Cheese
Creamy Chicken Rasta Pasta

DEVIL EGGS

Traditional or Island Twist w/ seafood

SALMON BITES

Sauces: Cajun, Honey Garlic, Lemon
Butter, Sweet Asian Glazed

GRAZING TABLE

Assorted Fruits, Vegetables, Dips, Mini
Sandwiches & Pinwheels

MINI QUICHE

(Spinach & Cheese, Bacon &
Cheddar)

WINGS

SAUCES

- Traditional Smoky BBQ,
- Tropical Glazed,
- Lemon Pepper,
- Garlic Parm,
- Sweet & Spicy
- Garlic Herb BBQ,
- Jerk,
- Buffalo Hot

DRINK

Add a splash of alcohol upon request.

GOOMBAY SWITCHA (LEMONADE)

Blackberry, mango, strawberry pineapple

TROPICAL PUNCH

Refreshing layers of pineapple, orange, mango and
other tropical fruit juices

GOOMBAY PINEAPPLE SPRITZER

Bright, bubbly, and tropical—this pineapple spritzer is
lightly sweet with a fizzy finish.

SKY JUICE

Caribbean classic creamy coconut
drink

BAHAMIAN BITES

CONCH FRITTERS

Vegan option available upon request

CRAB SALAD CRISP

Crab salad on a crisp cracker,
Bahamian-style

CONCH SALAD CRISP

Conch salad on a crisp cracker,
Bahamian-style

LOBSTER SALAD

SOUPS

LOBSTER BISQUE

CONCH CHOWDER

GOOMBAY PEAS & DUMPLIN

Bahamian-style pigeon pea soup, simmered with root veggies, tender
dumplings, and meats.

VEGETABLE & FRUIT SIDES

- Herb Roasted Yukon Medley
- Seasonal Roasted Vegetable
Medley

- Golden Glazed Carrots
- Sautéed Green Beans
- Southern Collard Greens
- Golden Creamed Corn
- Corn on the Cob

(Garlic Parmesan, Honey Butter,
or Lemon-Herb Butter)

- Tossed Salad
- Cole Slaw
- Seasonal Fresh Fruit Medley

SLIDERS & SKEWERS

CRISPY CHICKEN SLIDER

SMASHBURGER SLIDER

(Traditional or Jerk-Spice patty)

PULLED PORK SLIDER

SKEWERS

Your choice of protein: Steak,
Chicken, Pork, Seafood,
Vegetarian

PASTA

SEAFOOD PASTA

Creamy coconut based sauce,
with shrimp and lobster

LOBSTER MAC N' CHEESE

RASTA PASTA

a creamy, spicy Caribbean-inspired
sauce with bell peppers, onions, and
your choice of jerk chicken, shrimp, or
both.

SHRIMP SCAMPI

shrimp sautéed in garlic, butter,
white wine, and lemon

RICE, PASTA & POTATOE SIDES

- Creole Dirty Rice
- Creole Red Beans & Rice
- Bahamian Peas n' Rice
- Island-Style Baked Macaroni
- Pasta Salad
- Whipped Yukon Gold
Potatoes
- Twice Baked Loaded Potatoes
- Potato Salad
- Dinner Roll

ENTREES

STUFF CHICKEN BREAST

HERBAL BBQ CHICKEN

HONEY-GLAZED CAJUN CHICKEN

ISLAND CURRY CHICKEN

SOUTHERN FRIED CHICKEN

BRAISED TURKEY WINGS

BRAISED PORK CHOPS

SOUTHERN FRIED PORK CHOPS

BRAISED OXTAIL

CLASSIC GLAZED MEATLOAF

HERB- CRUSTED LOLLIPOP LAMB

PAN-SEARED STEAK

BBQ SHORT BEEF RIBS

SEAFOOD ENTREES

STUFFED LOBSTER TAILS

Lobster tail packed with seafood stuffing

HONEY GLAZED SALMON

SALMON WELLINGTON

Fresh salmon wrapped in puff pastry with
savory spinach and garlic butter

SHRIMP & GRITS

Creamy garlic shrimp base over a bed grits

CREOLE SNAPPER

Snapper fillet smothered in a savory
tomato, bell pepper, and onion creole sauce

FRIED SNAPPEER ISLAND- STYLE